

Poor House Bistro

91 S Autumn St 95110-2514 · +14082925837 · Updated: Jan 14, 2026

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STARTERS 4

French Fries

Fresh-cut potatoes lightly seasoned

AVAILABLE OPTIONS

Sm: \$5.00

Lg: \$7.00

Add: Cajun Spices: \$1.00

Cajun Popcorn

\$12.00

Tender shrimp corn meal coated with herbs and spices and fried. Served with homemade creole remoulade

Corn Bread

\$4.00

Homemade and served with butter

Catfish Basket

\$12.00

fried Mississippi Catfish coated with corn meal mixed with herbs & Spices and served with homemade tartar sauce

SIDES 6

Creole Slaw

\$5.00

Cajun Potato Salad

\$5.00

Cup of Red Beans and Rice

\$6.00

Jambalaya Cup

\$8.00

Zapps Chips

\$3.00

One Fried Oyster

\$4.00

"AUTHENTIC" NEW ORLEANS HOT PO BOYS 4

The Poor House

\$14.00

Ham, roast beef, beef drippin's and topped with au jus, dressed

The Drippin's

\$12.00

Shredded roast beef drenched in au jus, dressed without mayo

Cochon de Lait

\$12.00

Slow roasted pork, dressed

BBQ Chicken

\$12.00

Shredded chicken in a "spicy" and tangy New Orleans sauce, dressed without mayo and creole mustard

SEAFOOD PO BOYS 4

BBQ Shrimp	\$15.00
Sauteed shrimp in a "spicy" and tangy New Orleans BBQ sauce	
Fried Catfish	\$14.00
served with homemade tartar sauce	
Fried Shrimp	\$15.00
served with homemade remoulade sauce	
Fried Oyster	\$14.00
served with homemade tartar sauce	

MUFFALETTA SANDWICHES 2

Classic Muffaletta	AVAILABLE OPTIONS
Salami, ham, mortadella, provolone and olive salad mix	Half: \$16.00
	Whole: \$32.00
Vegetarian Muffaletta	AVAILABLE OPTIONS
Provolone cheese and olive salad (without cheese Vegan)	Half: \$14.00
	Whole: \$28.00

FROM THE CHARBROILER 5

Burger	\$12.00
1/4 lb. angus chuck burger	
Turkey Burger	\$12.00
Boca Burger	\$12.00
Tofu patty (without mayo Vegan)	
Grilled Chicken	\$12.00
served without mustard	
Andouille Sausage	\$12.00
dressed with creole slaw	

FROM THE CHARBROILER - ADD-ONS 5

Cheese	\$1.00
jack, swiss, cheddar, provolone	
Crumbled Blue Cheese	\$1.50
Bacon	\$1.50
Mushrooms	\$1.00
Cajun Spice	\$1.00

PHB SPECIALTIES 6

New Orleans Combo	\$16.00
Sample of gumbo, jambalaya and red beans and rice, served with corn bread	
Jambalaya	\$15.00
Classic New Orleans rice dish with smoked sausage and chicken simmered in tomato-based creole sauce	
Crawfish Pasta	\$18.00
Crawfish tail meat sauteed in a creole cream, served over fussili pasta. Served with toasted bread	
Fried Seafood Platter	\$18.00
Shrimp, oysters and catfish. Served with choice of two sides: creole slaw, cajun potato salad, or french fries	
Red Beans & Rice	\$14.00
Simmered with ham hock, served with corn bread with andouille sausage (without corn bread Gluten Free)	
Creole Cream Veggie Pasta	\$15.00
Sautéed Veggies mixed with a creole cream, Served over fusilli pasta. Served with toasted bread.	

SOUPS & SALADS ⁴

Shrimp Gumbo or Chicken & Sausage Gumbo	AVAILABLE OPTIONS
Savory "New Orleans soup" made daily and topped with rice. Bowl, served with dippin' bread	Cup: \$8.00 Bowl: \$14.00
Garden Salad	AVAILABLE OPTIONS
Mixed greens, garden vegetables and homemade croutons with your choice of dressing (with balsamic vinaigrette Vegan)	Sm: \$8.00 Lg: \$12.00
Poor House Salad	\$14.00
Mixed greens, chopped apples, candied pecans and crumbled blue cheese with homemade balsamic vinaigrette (without blue cheese Vegan)	
Cajun Popcorn Salad	\$15.00
Popcorn shrimp served on mixed greens with homemade remoulade sauce	

SALAD ADDITIONS ⁸

Chicken Breast	\$6.00
BBQ Chicken	\$6.00
Beef Drippin's	\$6.00
Pork Cochon de Lait	\$6.00
BBQ Shrimp	\$7.00
Fried Shrimp	\$7.00
Cold Shrimp	\$7.00
Fried Catfish	\$7.00

SWEETS 3

Bread Pudding **\$9.00**

With New Orleans praline sauce "big enough to share"

Sweet Potato French Fries **\$8.00**

Sprinkled with cinnamon sugar

Beignets **\$8.00**

3 freshly-made donuts, served warm, sprinkled with powdered sugar

KID'S MENU 3

Grilled Cheese **\$8.00**

Chicken Tenders **\$8.00**

Corn Dog **\$8.00**

BEVERAGES 3

Soda Can **\$2.00**

Coke, Diet Coke or Sprite

Bottled Water **\$2.95**

Chicory Coffee **\$2.95**

regular or decaffeinated

MAIN 20

Blackened Chicken Wings **\$60.00**

With celery, carrots and blue cheese dressing

Cajun Potato Salad **\$50.00**

Creole Slaw **\$40.00**

Muffaletta Vegan Pasta Salad **\$55.00**

Two quarts Homemade olive salad mixed with fusilli pasta. Not Vegan? Try it topped with Parmesan

Poor House Salad **AVAILABLE OPTIONS**

Mixed greens with chopped apples, candied pecans, crumbled blue cheese topped with our homemade balsamic vinaigrette

\$70.00

Add Chicken or Shrimp:

\$20.00

Garden Salad with Mixed Vegetables* **AVAILABLE OPTIONS**

With homemade croutons and choice of dressing

\$50.00

Add Chicken or Shrimp:

\$20.00

Hot Po Boys	\$60.00
BBQ Chicken, Cochon De Lait Pulled Pork or Roasted Beef Drippins'. Served with a Po Boy rolls, shredded cabbage, pickles, mayo, and Creole mustard. All condiments & meat on the side (10 half po boys)	
Muffaletta Sandwich	AVAILABLE OPTIONS
Salami, ham, mortadella, Provolone cheese with homemade olive salad	
	Classic: \$45.00
	Vegetarian: \$40.00
Red Beans & Rice	AVAILABLE OPTIONS
Two quarts Simmered with ham hock and Cajun spice	
	Classic: \$60.00
	Vegetarian: \$55.00
Jambalaya	AVAILABLE OPTIONS
Two quarts Chicken and sausage mixed rice in a Creole tomato base sauce	
	Classic: \$75.00
	Vegetarian: \$70.00
Crawfish Creole Cream Pasta	\$90.00
Two quarts With crawfish tail meat in a creole cream sauce over fusilli pasta	
Creole Cream Veggie Pasta	\$70.00
Two quarts With sautéed veggies in a creole cream sauce over fusilli pasta	
Gumbo (Chicken & Sausage or Shrimp)	\$70.00
Two quarts A New Orleans soup topped with rice	
Crawfish Etouffee	\$90.00
Two quarts Peeled crawfish tail meat smothered in a roux mixed with stewed vegetables and Cajun spices served over white rice	
Blackened Chicken & Tasso Pasta	\$80.00
Two quarts Diced spicy cured ham and blackened chicken in a cream sauce mixed with fusilli pasta	
Chicken Sauce Picante	\$75.00
Two quarts Tender chicken sautéed with celery, bell peppers, onions with garlic, jalapeños and tomatoes in a spicy roux served over white rice	
BBQ Shrimp	\$90.00
Two quarts peeled shrimp sautéed in a spicy and tangy New Orleans style sauce served with sliced Po Boy bread	
Shrimp Creole	\$90.00
Two quarts Peeled shrimp sautéed with celery, bell pepper, onion, diced tomatoes, Tabasco and Cajun spices in a light roux served over white rice	
Bread Pudding	\$45.00
With praline sauce	
Corn Muffin	\$40.00
SLOW ROASTED MEAT WITH WHITE RICE 3	
Pulled Pork (Cochon de Lait)	\$75.00

Shredded Chicken**\$70.00**

with spicy New Orleans barbeque sauce

Drippins**\$80.00**

shredded beef