



📍 1016 E 6TH ST AUSTIN TX 78702 📷 BATONCREOLE

GREEN BEAN CASSEROLE

Not your average green bean casserole. We jazzed up this traditional dish with cheese & jalapeños to add an extra kick. We suggest adding blackened chicken!

\$7

CAJUN POUTINE

A decadent platter of seasoned waffle fries & brie cheese, smothered in our badass blackened brown gravy.

\$10

Add-ons:

Blackened Crawfish	\$4	Spicy Tofu	\$3
Blackened Chicken	\$3	Fried Egg	\$1
Fried Chicken	\$5		

❖ House Specialty ❖

JAMBALAYA BATON™ \$11

An entire bowl of classic jambalaya, deep fried on a stick! Rice smothered down with the Holy Trinity of Cajun vegetables, tomatoes, garlic and herbs. Drizzled with house Remoulade sauce.



Choose either

SMOKED SAUSAGE or **VEGAN SPICY TOFU**

GUMBO

A Louisiana Bayou classic! Rich & hearty stew with tender chicken & smoked pork sausage, accompanied by a dark roux smothered in onions, peppers, celery, garlic, okra & cajun spices. Slow cooked to achieve ultimate badassery. Served over rice & topped with a scoop of our famous Cajun Boil Potato Salad.

\$11

FRIED CHICKEN GRILLED CHEESE

You read that right! Tender fried chicken, cheddar cheese, Louisiana hot sauce & our house Remoulade on grilled Texas Toast.

\$12

HUSHPUPIES

A Louisiana and Texas fusion! Cheddar & jalapeño hushpuppies served with blackened Ranch.

\$5

CAJUN BOIL POTATO SALAD

All the greatness of a Cajun Boil!

\$4

CRAWFISH ÉTOUFFÉE

NOLA-Creole style with a dark, butter-based roux cooked down to perfection. Made with crawfish tail meat, Cajun Trinity, tomatoes, garlic and herbs. Served over rice.

\$12

TRASH BOWL ROYALE

Chef Lynzy grew up on rice & gravy — now she eats it with blackened chicken and cheddar cheese!

\$10

❖ Something Sweet ❖

BÂTON DE BEIGNET

A French Quarter classic! Six bite-size pastries covered in powdered sugar. Served fresh, piping hot (and on a stick).

\$4

For full-service catering & events,
please contact:

LYNZY@BATONCREOLE.COM