

# Sunday Lunch Menu

## APPETIZERS

### DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 15

### CRISPY FRIED OYSTERS

Half dozen spicy flash fried Louisiana oysters, jalapeño tartar sauce / 15

### OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly, fig preserves, fresh croutons, baby spinach / 12

### JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 29

## ENTRÉES

### WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce – or – Creole Meunière / 28

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread to dip / 32

### PORK BELLY, HASH & EGGS

Oven roasted Niman Ranch pork belly beside hash of Brabant potatoes, onions & peppers, topped with a duo of Harper Hill Farm fried eggs, finished with Bourbon Hollandaise / 22

### ALASKAN SALMON

Grilled over a wood fire, with Yukon Gold potatoes & leeks, haricots verts, sauced with citrus dill / 26

### THE BISTRO BURGER

10-ounce wood grilled burger of brisket, short rib & chuck, white cheddar cheese, pecanwood smoked bacon, brioche bun, pommes frites / 18

### BUFFALO CHICKEN SALAD

Strips of fried chicken glazed with honey-laced hot sauce, mixed greens, pickled carrots, crumbled bleu cheese, bleu cheese dressing / 22

### GRILLED CHICKEN PANINI

With sliced Granny Smith apples, pecanwood smoked bacon, Brie cheese, caramelized shallots deglazed with brandy, pressed on freshly baked bread, with root vegetable chips / 18

## EYE-OPENERS

BLOODY MARY / 9

MIMOSA / 9

BRANDY MILK PUNCH / 12

## SOUP & SALAD

### GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 9.5

### STUFFED ARTICHOKE SOUP / 10

### BISTRO SALAD

Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 9.5

### BABY ICEBERG SALAD

Red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette / 9.75

### WARM GOAT CHEESE SALAD

Bibb & Baby Gem lettuces, shaved shallots, Gala apples, dried cranberries tossed with Calvados vinaigrette, topped with a coin of warmed honey goat cheese crusted with toasted almonds / 12

## MR. B'S BRUNCH CLASSICS

### EGGS BENEDICT

Two poached eggs on an open-faced English muffin with Morrell ham & Hollandaise sauce, vegetable of the day / 22

### SHRIMP & GRITS

Pecanwood smoked bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 31

### CHICKEN PONTALBA

Pan roasted chicken breast, Brabant potatoes, prosciutto, Hollandaise sauce, green onions / 24

### PETIT FILET MIGNON & EGGS

Four-ounce wood grilled petit filet mignon, truffle butter scrambled eggs, fresh vegetables / 36

## DESSERTS

### BREAD PUDDING

Served warm with Irish whiskey sauce / 8

### PECAN PIE

Over a drizzle of creamy caramel, vanilla ice cream / 10

### DARK CHOCOLATE CAKE

Chocolate ganache, Grand Marnier, macerated orange supremes / 10

### LEMON ICE BOX PIE

Graham cracker crust, freshly whipped cream, raspberry sauce, candied lemon / 9

### PROFITEROLES

Cream puffs filled with vanilla ice cream, chocolate sauce / 11

PEACH MINT JULEP SORBET / 7

**MR. B'S BISTRO**

CINDY BRENNAN



# MR. B'S BISTRO

