

## ... 🌿 Starters 🌿 ...

### **DUCK SPRINGROLLS**

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with ginger-soy dipping sauce | 15

### **CRISPY FRIED OYSTERS**

One half dozen spicy flash fried Louisiana oysters served with jalapeño tartar sauce | 14

### **GUMBO YA YA**

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

### **JUMBO LUMP CRABCAKE**

Jumbo Lump Louisiana Blue Crabmeat with peppers & onions, pan sautéed to a thin crisp crust, served with classic Ravigote & a petit green salad | 22

### **BABY ICEBERG SALAD**

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese topped with Dijon mustard vinaigrette | 9.75

### **BABY HEIRLOOM TOMATO SALAD**

Assorted baby Heirloom tomatoes with pearl mozzarella, drizzled with basil oil | 10

### **CARNE E AL FORMAGGIO**

A savory array of soft ripened brie & goat milk cheeses, soppressata, finocchiona & Genoa salami with wood grilled ciabatta bread | 14

## ... 🌿 Entrees 🌿 ...

### **WOOD GRILLED FISH**

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice & fresh vegetables

With lemon butter sauce | 27

With Meunière sauce | 27

### **VEAL OSCAR**

A panéed veal paillard nestled on top of fresh asparagus topped with jumbo lump Louisiana crabmeat, finished with Hollandaise | 34

### **BACON WRAPPED SHRIMP & GRITS**

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground grits & red-eye gravy | 30

### **STEAK & EGGS**

A four-ounce wood grilled petit filet, served with truffle butter scrambled eggs & vegetable of the day | 32

### **BREAKFAST BOWL**

House cured Niman Ranch pork belly over creamy stoneground grits with oven roasted sweet onions, & pepper jelly natural reduction, topped with a fried egg | 21

### **EGGS BENEDICT**

Two poached eggs on an open-faced toasted English muffin with Morrell ham, topped with Hollandaise sauce, served with vegetable of the day | 22

### **CHICKEN PONTALBA**

A classic New Orleans dish ~ A pan roasted all natural chicken breast topped with Hollandaise sauce, served with Brabant potatoes, prosciutto & chopped green onions | 24

### **SEARED SCALLOP SALAD**

A trio of pan seared jumbo scallops drizzled with truffle oil, atop lightly dressed arugula finished with shaved Parmigiano-Reggiano | 24

### **MR. B'S BARBEQUED SHRIMP**

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce, French bread for dipping | 31

### **TACO DUO**

Smoked chicken, goat cheese, spring lettuces, oven dried tomato, finished with creamy garlic sauce; Grilled pork tenderloin with chipotle fig glaze, manchego cheese, & baby arugula | 21

## ... 🌿 Desserts 🌿 ...

### **BREAD PUDDING**

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 8

### **PROFITEROLES & CHOCOLATE SAUCE**

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 9

### **HOT BUTTERED PECAN PIE**

Over a drizzle of creamy caramel, topped with vanilla ice cream | 9

### **LEMON ICE BOX PIE**

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 9

**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef

## Cocktails

201

Maker's Mark, St. Germain, satsuma liqueur, with a touch of lemon, served up in a rock glass | 12

### BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 12

### SALTY DOG

A favorite of C.B.D. | Ruby red grapefruit juice & vodka in a salted rim glass | 9

### PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry, & lime | 12

### PIMM'S CUP

Pimm's No. 1, ginger ale & a splash of sour | 11

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

### BRANDY MILK PUNCH

Brandy, vanilla, creamy soft ice cream, nutmeg | 12

## Beers

### DOMESTIC BEER

Blue Moon White Ale	5.75
Bud Light	4.75
Coors Light	4.75
Michelob Ultra	4.75
Miller Lite	4.75
Yuengling Traditional Lager	4.5
Abita Amber	5.75

### IMPORTED BEER

Heineken	5.75
Stella Artois	5.75
Heineken 0.0 N/A	5.75



## Wines

*Full wine list available upon request*

### SPARKLES

Chandon California Brut	12 / 48
Mumm Napa Brut Premier	15 / 60
Schramsberg "Mirabelle" Brut Rosé	17 / 68
Veuve Clicquot Brut Champagne	22 / 88

### WHITES

St. Francis Chardonnay, Sonoma	10 / 40
Au Bon Climat Chardonnay, Santa Barbara	15 / 60
Stag's Leap Chardonnay "Karia", Napa	17 / 68
Fess Parker Riesling, Santa Barbara	8 / 32
Dry Creek Sauvignon Blanc, Sonoma	10 / 40
Morgan Sauvignon Blanc, Monterey	11 / 44
Hogue Pinot Grigio, Columbia Valley	7 / 28
Foris Moscato, Oregon	9 / 36

### ROSÉS

Cline Mouvèdre Rosé, Contra Costa	9 / 36
Willamette Valley Vyds. Pinot Noir Rosé	11 / 44

### REDS

Broadside Cabernet Sauvignon	10 / 40
Decoy Cabernet Sauvignon, Sonoma	14 / 56
Joseph Carr Cabernet Sauvignon	13 / 52
Alexander Valley Vineyards Merlot	11 / 44
Duckhorn Merlot, Napa	18 / 72
Nielson Pinot Noir, Santa Barbara	11 / 44
Cherry Cove Pinot Noir, Willamette	12 / 48
Conumdrum Red Blend, California	10 / 40
Kunde Zinfandel, Sonoma Valley	11 / 44