

... 🌿 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

**CARNE E AL FORMAGGIO**

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

**GARLIC TRUFFLE FRENCH FRIES**

Garlic & thyme infused housemade French fries with topped Pecorino Romano cheese & truffle oil | 12

**GUMBO YA YA**

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

**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

**ROASTED PORK BELLY**

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby arugula | 10.5

**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

... 🌿 Entrees 🌿 ...

**WOOD GRILLED FISH**

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

With lemon butter sauce | 31

With Meunière sauce | 31

(with a sauté of jumbo lump crabmeat +\$12)

**VEAL OSCAR**

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

**STEAK FRITES**

An 8-ounce filet mignon grilled over a wood fire, topped with Maître d'Hôtel butter, served with crispy pomme frites | 44

**BRAISED SHORT RIB**

Slow roasted, tender short rib served with oven roasted sweet onions & baby carrots in natural reduction sauce | 42

**BACON WRAPPED SHRIMP & GRITS**

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

**THE BISTRO BURGER**

A 10-ounce wood grilled all beef burger with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & tomato on a freshly baked onion bun, served with pommes frites | 18

**HONEY GINGER PORK CHOP**

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbeque sauce, served with baby carrots, jasmine rice & a julienne of fresh vegetables | 29

**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

... 🌿 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

**FLOURLESS CHOCOLATE CAKE**

A rich chocolate cake with creamy mocha sauce & sweetened condensed milk ice cream, garnished with chocolate bridle | 9

# Cocktails

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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

## CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

## 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

## SALTY DOG

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

## 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	5.25
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
Morgan Sauvignon Blanc, Monterey	11 / 44
Silverado Sauvignon Blanc, Napa Valley	12 / 48
Hogue Pinot Grigio, Columbia Valley	7 / 28
Foris Moscato, Oregon	9 / 36

## ROSÉS

Studio Rosé by Miraval, Vin de Pays	12 / 48
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
Conundrum Red Blend, California	10 / 40
Kunde Zinfandel, Sonoma Valley	11 / 44