

...  *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

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

BISTRO SALAD

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette, topped with shaved Grana Padano cheese | 9.5

BABY HEIRLOOM TOMATO SALAD

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

CHEESE & MEAT PLATE

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

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 | 27

With Meunière sauce | 27

VEAL & MUSHROOM

A panéed veal paillard nestled atop creamy mushroom ragout, served with a shiitake mushroom risotto cake | 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

BUFFALO CHICKEN SALAD

Strips of fried chicken glazed with honey laced hot sauce, placed atop mixed greens, tossed in bleu cheese dressing, with pickled carrots & crumbled bleu cheese | 19

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

STEAK & EGGS

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

BREAKFAST BOWL

A sauté of wild mushrooms over creamy stone ground grits topped with a fried egg & chopped pecanwood smoked bacon | 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

...  *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

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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

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
Morgan Sauvignon Blanc, Monterey	11 / 44
Matanzas Creek, Sauvignon Blanc, Sonoma	10 / 40
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
Conumdrum Red Blend, California	10 / 40
Kunde Zinfandel, Sonoma Valley	11 / 44

HAPPY HOUR

WEDNESDAYS – SUNDAYS | 3:30 pm – 5:30 pm

... ❧ SPECIALLY PRICED ❧ ...

Spirits, Beer, Wine, Snacks

