

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms & spinach, sprinkled with goat cheese & served with ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 24

EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 11

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 27

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 28
**with a sauté of jumbo lump crabmeat + \$14*

SALMON CROISSANT

House cured salmon with & chive goat cheese on a freshly baked croissant, with fluffy ricotta eggs, sliced onions & capers, finished with a petit green salad / 27

EGGS BLACKSTONE

Poached eggs atop wood grilled ciabatta, sliced tomatoes & Berkwood Farms black pepper bacon, finished with Hollandaise / 26

PORK & EGGS

Pork tenderloin grilled over hickory wood, served with southwest potato rounds, eggs scrambled with green onions & topped with pepperjack cheese / 28

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells in peppery butter sauce, French bread for dipping / 34

Desserts

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 11

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11

CHOCOLATE PEANUT BUTTER CRUNCH ICE CREAM / 7

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat, & okra / 12

AUTUMN SALAD

Seasonal greens & julienne red onion, tossed with roasted Brussel Sprouts, butternut squash, turnips, tossed with sherry vinaigrette, garnished with crumbled feta, toasted pumpkin seeds, red pepper curls / 14

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

EGGS BENEDICT

Two poached eggs on a toasted English muffin with Morrell ham, Hollandaise, & asparagus spears / 26

PECAN CRUSTED TROUT

Fresh fillet of trout crusted with pecans served with roasted butternut squash, buttered pecans, haricots verts & Creole Meunière sauce / 34

CHICKEN PONTALBA

Pan roasted chicken breast with crispy Brabant potatoes & prosciutto, finished with Hollandaise sauce / 24

BISTRO BURGER

A blend of Brisket, short rib & chuck, grilled & served with white cheddar cheese, Applewood smoked bacon on a sesame seed bun, served with crispy pommes frites / 25

VEAL OSCAR

Panéed veal paillard nestled atop fresh asparagus with jumbo lump crab, finished with Hollandaise / 34

PUMPKIN SPICE CAKE

Topped with brown sugar icing & candied pumpkin seeds, finished with pumpkin Crèmeaux / 11

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

BREAD PUDDING

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

PECAN PIE

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

TROPICAL SORBET / 7