

# Brunch Menu

MR. B'S BISTRO  
CINDY BRENNAN

## Starters

### DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach,  
goat cheese + 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 / 9

### JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

### SEAFOOD GUMBO

Gulf shrimp, crabmeat + okra / 12

### SOUP DU JOUR

Tuscan roasted garlic / 11

### GUMBO YA YA

Chicken + Andouille sausage / 10.5

### ALMOND CRUSTED

### GOAT CHEESE SALAD

Bibb + Baby Gem lettuces, shallots, cranberries,  
Gala apples, Calvados vinaigrette / 12

### POACHED PEAR SALAD

Seasonal baby greens with port wine poached  
pears, dried cranberries + bleu cheese,  
port wine vinaigrette / 12

### BISTRO SALAD

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

### BABY ICEBERG SALAD

Red onions, grape tomatoes, bacon, bleu cheese,  
Dijon mustard vinaigrette / 10.75

## Entrees

### EGGS BENEDICT

English muffin with Morrell ham, Hollandaise  
sauce, with vegetables / 24

### CHICKEN PONTALBA

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

### PORK LOIN + EGGS

Shaved braised pork in crimini mushroom + leek jus,  
topped with two poached eggs over black pepper  
biscuits, finished with Hollandaise / 28

### SHRIMP + FRIED GREEN TOMATOES

Wood grilled shrimp atop fried green tomato slices,  
with shaved tasso, topped with a fried duck egg / 31

### BACON WRAPPED

### SHRIMP + GRITS

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

### ASIAN DUCK SALAD

Peppered duck breast, baby greens, carrots, jicama,  
ginger-soy dressing, won tons, peanut sauce / 26

### WOOD GRILLED FISH

With pecan popcorn rice + fresh vegetables  
Lemon Butter Sauce or Creole Meuniere / 28  
*\*with a sauté of jumbo lump crabmeat + \$12*

### PANÉED VEAL

Panéed veal medallions with creamy  
fettuccine Alfredo / 26

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in  
their shells, peppery butter sauce / 34

### TROUT AMANDINE

Fresh fillet of trout topped with sliced almonds  
in brown butter, with asparagus spears / 33

### BISTRO BURGER

Brisket, short rib + chuck, white cheddar cheese,  
pecanwood smoked bacon, brioche bun,  
served with pommes frites / 19.5

### PETIT FILET + EGGS

6 oz. wood grilled filet mignon with truffle butter  
scrambled eggs + vegetables / 43

## Desserts

### PECAN PIE

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

### PUMPKIN SPICE CAKE

Brown sugar frosting, orange + vanilla syrup,  
candied pumpkin seeds / 11

### LEMON ICE BOX PIE

Raspberry sauce, candied lemon,  
freshly whipped cream / 9

### PROFITEROLES + CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs,  
chocolate sauce / 11

### BREAD PUDDING

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

### DARK CHOCOLATE SALTED

### CARAMEL CAKE

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

### WARM WHITE CHOCOLATE BROWNIE

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