

# Sunday Lunch Menu

## APPETIZERS

### DUCK SPRINGROLLS

Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 18

### CRISPY FRIED OYSTERS

Half dozen spicy flash fried Louisiana oysters, jalapeño tartar sauce / 18

### OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly, fig preserves, fresh croutons, baby spinach / 12

### EGGPLANT STICKS

Crispy fried panéed eggplant served with Creole mustard dipping sauce / 7.5

### JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

## ENTRÉES

### WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce – or – Creole Meunière / 28

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread to dip / 32

### THE BISTRO BURGER

10-ounce wood grilled burger of brisket, short rib & chuck, white cheddar cheese, applewood smoked bacon, brioche bun, served with crispy pommes frites / 18

### PANEED VEAL & FETTUCCHINE

A panéed veal medallion served with creamy fettuccine Alfredo / 23

### PORK BELLY HASH & EGGS

A Creole hash of house cured Niman Ranch pork belly, red & green peppers, oven roasted sweet onions & Brabant potatoes, topped with sliced pork belly & a duo of Harper Hill fried eggs / 22

## EYE-OPENERS

BLOODY MARY / 9

MIMOSA / 9

BRANDY MILK PUNCH / 12

## SOUP & SALAD

### GUMBO YA YA

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

### LOUISIANA SWEET POTATO SOUP

Garnished with applewood smoked bacon & toasted pecans / 12

### BISTRO SALAD

Baby greens, spiced pecans, grated Parmigiano Reggiano & grape tomatoes, herb vinaigrette / 9.5

### BABY ICEBERG SALAD

Red onions, grape tomatoes, applewood smoked bacon & Danish bleu cheese, Dijon mustard vinaigrette / 9.75

### POACHED PEAR SALAD

Baby greens, port wine poached pears, toasted pecans, dried cranberries & bleu cheese, port wine vinaigrette / 12

## MR. B'S BRUNCH CLASSICS

### EGGS BENEDICT

Two poached eggs on an open –faced English muffin with Morrell ham & Hollandaise sauce, vegetable of the day / 22

### SHRIMP & GRITS

Applewood smoked bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 31

### CHICKEN PONTALBA

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

### PETIT FILET MIGNON & EGGS

Four-ounce wood grilled petit filet mignon, truffle butter scrambled eggs, fresh vegetables / 36

## DESSERTS

### BREAD PUDDING

Served warm with Irish whiskey sauce / 8

### PECAN PIE

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

### DARKCHOCOLATE SALTED

### CARAMEL CAKE

Chocolate cake with caramel glaze, Maldon sea salt / 10

### LEMON ICE BOX PIE

Raspberry sauce, whipped cream candied lemon / 9

### PROFITEROLES

Cream puffs filled with vanilla ice cream, chocolate sauce / 11

CHOCOLATE SWIRL ICE CREAM / 7

GREEN APPLE SORBET / 7

## Mr. B's Eye-Openers



### BRANDY MILK PUNCH

Brandy, vanilla, soft ice cream, nutmeg / 12

### BLOODY MARY

Mr. B's signature blend spiked with vodka / 9

### MIMOSA / 9

Crisp sparkling Cava with a touch of orange juice

### BLOOD ORANGE MARGARITA

Margarita infused with blood orange puree / 12

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord / 12

### MR. B'S ORANGE JULIUS

Orange vodka, vanilla, orange juice, creamy soft vanilla ice cream / 12

## Wines By the Glass



### SPARKLES

Chandon California Brut / 12

Mumm Napa Brut Premier / 15

Schramsberg "Mirabelle" Brut Rosé / 12

Veuve Clicquot Brut "Yellow Label", Champagne / 22

### WHITES

St. Francis Chardonnay / 12

Sonoma-Cutrer Chardonnay / 14

Hartford Court Chardonnay / 14

Au Bon Climat Chardonnay / 15

Fess Parker Riesling / 8

Morgan Sauvignon Blanc / 14

Matanzas Creek Sauvignon Blanc / 10

Hogue Pinot Grigio / 7

Foris Moscato / 9

### ROSÉ

Willamette Valley Vyds., Pinot Noir Rosé / 11

### REDS

Broadside Cabernet Sauvignon / 10

Decoy Cabernet Sauvignon / 14

Joseph Carr Cabernet Sauvignon / 13

Alexander Valley Merlot / 12

Duckhorn Merlot / 18

Nielson Pinot Noir / 14

Cherry Cove Pinot Noir / 14

XYZin Old Vine Zinfandel / 10

## Beers

### DOMESTICS

Blue Moon White Ale / 6

Bud Lite / 5

Coors Lite / 5

Michelob Ultra / 5.5

Miller Lite / 5

Yeungling Trad. Lager / 6

Abita Amber / 6

Abita Big Easy IPA / 6

### IMPORTS

Heineken / 6

Stella Artois / 6

## Specialty Coffees



### MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

### "ICED" MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

### IRISH COFFEE

Irish whiskey, sugar, whipped cream / 10

### ESPRESSO / CAPPUCCINO

CAFÉ AU LAIT / 4