

... ✨ EYE - OPENERS ✨ ...

BLOODY MARY

Mr. B's signature recipe | 7

201

Maker's Mark, St. Germain, Satsuma liqueur with a touch of lemon, served up in a rock glass | 10

SALTY DOG

A favorite of CBD ~ Ruby red grapefruit juice & vodka in a salted rim glass | 9

MR. B'S ORANGE JULIUS

Orange vodka, vanilla, & orange juice blended with creamy soft vanilla ice cream | 10

BRANDY MILK PUNCH

Brandy, vanilla, & creamy ice cream, sprinkling of nutmeg | 10

MIMOSA

Sparkling wine with a splash of orange juice | 8.5

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 10

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 11

PEAR COSMOPOLITIAN

Grey Goose La Poire vodka, triple sec, cranberry, & lime | 12

Starters

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 13

DUCK SPRINGROLLS

Two house made springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, served with sweet ginger-garlic dipping sauce | 15

FRIED CHICKEN LIVERS

Served with pepper jelly & brioche toast points | 8

JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 21

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 9

SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 9.5

BRUNCH SALAD

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette, topped with shaved Grana Padano | 8.75

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

Entrees

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 | 22

GRILLED FISH OF THE DAY

A fillet of wood grilled fish served with parsley new potatoes, vegetable of the day & lemon butter sauce | 27

EGGS BENEDICT

Two poached eggs on an open-faced toasted English muffin with Morrell ham, topped with Hollandaise sauce, served with tender asparagus spears | 22

SMOKED SALMON CROISSANT

Rope hung smoked salmon & scrambled eggs served on a freshly baked buttery croissant with goat cheese chive cream spread | 24

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

BREAKFAST BOWL

Oven roasted sliced pork loin over creamy stone ground yellow grits topped with a Harper Hill Farm fried egg, goat cheese crumbles & caramelized onions, finished with natural reduction | 25

PETIT FILET MIGNON & EGGS

A four ounce wood grilled petit filet served with truffle butter scrambled eggs & garlic potato rounds | 34

BACON HASH & EGGS

A hash of Neuske's bacon, sweet onions & roasted butternut squash puree topped with a duo of Harper Hill Farm fresh fried eggs | 25

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 | 23

Sides

CREAMY HASH BROWNS | 4

SEASONAL FRUIT | 3.5

PECANWOOD SMOKED BACON | 4.5

CREAMY STONE GROUND GRITS | 4

HOUSE MADE BISCUIT | 3

Desserts

BREAD PUDDING

A Brennan family recipe rich in eggs, cream and butter served warm with Irish whiskey sauce | 7

HOT BUTTERED PECAN PIE

Served warm atop a drizzle of caramel sauce topped with vanilla bean ice cream | 8.25

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream topped with chocolate sauce | 7.5

ICE CREAM OF THE DAY | 6

CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping garnished with fresh blackberries | 8

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis | 8.5

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 8.25

SORBET OF THE DAY | 6.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef