

Appetizers

GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a wood fire & finished with classic New Orleans bordelaise sauce | 12

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 smoked bacon & horseradish Hollandaise | 16

JUMBO LUMP CRABCAKE

Jumbo Lump Louisiana Blue Crabmeat delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 22

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach | 10.5

ROASTED MUSHROOM RAGOUT

Shiitake, crimini & Portobello mushrooms oven roasted in Madeira wine cream sauce, served with grilled focaccia bread & goat cheese | 13

GARLIC TRUFFLE FRENCH FRIES

Garlic & thyme infused housemade French fries topped with Pecorino Romano cheese & truffle oil | 11

SEARED JUMBO SCALLOPS

A duo of pan seared jumbo sea scallops served atop baby arugula drizzled with white truffle oil & shaved Parmigiano-Reggiano | 15

Soups & Salads

GUMBO YA YA

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

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat & okra | 10

AUTUMN BISQUE

A country style bisque rich in sweet potatoes, butternut & acorn squashes, pumpkin & South East Family Farm bacon | 10

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

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese with port wine vinaigrette | 12

SEASONAL SPECIALS

BOURBON PORK LOIN

A pan seared 9-ounce boneless pork loin served atop oven roasted Brussels sprouts, Brabant potatoes & onion-bacon jam, finished with natural reduction sauce enhanced with Kentucky Bourbon | 35

PECAN SPECKLED TROUT

Pan sautéed filet of speckled trout served with mashed Louisiana sweet potatoes & Creole Meuniere sauce with roasted pecans | 37

PEPPER CRUSTED DUCK BREAST

Pan seared duck breast served atop creamy risotto tossed with applewood smoked duck, finished with natural reduction sauce enhanced with port wine | 40

BRAISED LOUISIANA RABBIT

Brandy & apple cider braised Louisiana rabbit with pecanwood smoked bacon, roasted shallots, shiitake mushrooms & mashed potatoes | 42

Entrees

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, fresh vegetables of the evening & lemon butter sauce | 31

(with a sauté of jumbo lump crabmeat +\$13)

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 30

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped fontina cheese on an onion bun & a side of white truffle aioli, served with Pecorino Romano cheese & truffle oil house made pommes frites | 26

HONEY GINGER GLAZED PORK CHOP

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbeque sauce, served with baby carrots, jasmine rice & a julienne of fresh vegetables | 29

TRUFFLE BUTTER FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds & sautéed spinach | 40

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farms chicken served with oven-dried Roma tomatoes, roasted garlic cloves, orzo pasta & rosemary infused natural reduction | 29

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