

... ✨ EYE - OPENERS ✨ ...

BLOODY MARY

Mr. B's signature recipe | 9

201

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

BRANDY MILK PUNCH

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

PEAR COSMOPOLITAN

Grey Goose La Poire vodka, orange liqueur, cranberry & lime | 12

MIMOSA

Sparkling wine with a splash of orange juice | 8.5

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 10

MR. B'S ORANGE JULIUS

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

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 11

SALTY DOG

A favorite of C.B.D. ~ Ruby red grapefruit juice & vodka in a salted rimmed glass | 11

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 blue 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

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 FRITTATA

A fluffy four egg frittata filled with red onion & capers, topped with a chiffonade of house smoked Ora King salmon & crème fraiche | 23

PORK CHOP

Wood grilled 10 oz. pork chop with pecanwood smoked bacon hash topped with a Harper Hill Farms fried egg | 26

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

PETIT FILET MIGNON & EGGS

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

GRILLED FISH OF THE DAY

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

BREAKFAST BOWL

House cured Niman Ranch pork belly over creamy stone ground yellow grits topped with a Harper Hill Farm fried egg, goat cheese crumbles & caramelized onions. finished with natural reduction | 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 & 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

WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream & dark chocolate sauce | 9

TRES LECHES CAKE

A yellow sponge cake soaked with three milks, served with freshly baked whipped cream | 9

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

ICE CREAM OF THE DAY | 6

SORBET OF THE DAY | 6.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef