

## Mr. B's Eye Openers

### BLOODY MARY

Mr. B's signature recipe | 7

### MIMOSA

Sparkling wine with a splash of orange juice | 8.5

### PEAR COSMOPOLITAN

Grey Goose La Poire vodka, triple sec, cranberry, and lime served straight up | 10

### MAGNOLIA 75

Magnolia vodka spiked sparkling wine, with lemony sweetness | 8

### BRANDY MILK PUNCH

Brandy, vanilla, & creamy ice cream, sprinkling of nutmeg | 9

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 8

### 201

Maker's Mark, St. Germain, Satsuma liqueur with a touch of lemon, served up in a rock glass | 9.5

### BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 8

## Appetizers, Soups, & Salads

### 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 | 14

### JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | Market Price

### FRIED CHICKEN LIVERS

Served with pepper jelly and brioche toast points | 8

### 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

### SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soups | 7.5

### 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, pecan smoked bacon & Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

## Entrées

### 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

Slow roasted beef over creamy stone ground yellow grits topped with a Harper Hill Farm fried egg & crumbled goat cheese | 25

### COUNTRY FRIED CHICKEN & WAFFLES

Crispy fried boneless chicken thighs over housemade waffles finished with Bourbon maple syrup | 22

### BACON WRAPPED SHRIMP & STONE GROUND GRITS

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

### MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with a peppery butter sauce & French bread for dipping | 23

### EGGS BENEDICT

Two poached eggs on a toasted English muffin & shaved Canadian bacon, topped with Hollandaise sauce | served with asparagus | 22

### PETIT FILET MIGNON & EGGS

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

### 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

### SAUSAGE & EGGS

Louisiana crawfish, jalapeno and cheddar cheese sausae topped with a duo of Harper Hill Farm eggs served with toasted brioche | 22

### CRAB & ASPARAGUS QUICHE

Jumbo lump crabmeat and tender asparagus tips in a savory egg custard baked in a flaky crust topped with goat Brie cheese | 25

## 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

### WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.75

### HOT BUTTERED PECAN PIE

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

ICE CREAM OF THE DAY | 6

### LEMON ICE BOX PIE

The juice of fresh lemons, eggs, and sweetened condensed milk baked in a buttery graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

### CHOCOLATE MOLTEN CUP CAKE

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

### PROFITEROLES & CHOCOLATE SAUCE

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

SORBET OF THE DAY | 6.5

*Randy Stein*  
General Manager

*Cindy Brennan*  
Owner

*Michelle McRaney*  
Executive Chef