

... EYE-OPENERS ...

BLOODY MARY

Mr. B's signature recipe | 9

BRANDY MILK PUNCH

Brandy, vanilla, & creamy ice cream,
sprinkling of nutmeg | 12

MIMOSA

Sparkling wine with a splash of orange juice | 9

SALTY DOG

A favorite of C.B.D. | Ruby red grapefruit juice &
vodka in a salted rim glass | 9



Starters

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters
served with smoked bacon & horseradish Hollandaise | 14

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

Southern fried crispy chicken livers served with pepper
jelly & brioche toast points | 10

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

GUMBO YA YA

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

SEAFOOD GUMBO

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

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

GRILLED FISH OF THE DAY

A fillet of wood grilled fish served with parsley new
potatoes, vegetable of the day & lemon butter sauce | 27
(with a sauté of jumbo lump crabmeat + \$13)

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

MARINATED SHRIMP SALAD

Spicy boiled shrimp marinated with red onions, roasted yellow
peppers, & chives in rice wine & Creole mustard vinaigrette, served
atop hydro watercress, arugula, & thinly sliced tomatoes | 22

CORNED BEEF HASH & EGGS

Slowly roasted corned beef, oven roasted sweet onions, Brabant potatoes
topped with poached eggs & Hollandaise | 24

MR. B'S BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, served in the shells
with peppery butter sauce & French bread for dipping | 24

BACON WRAPPED SHRIMP & GRITS

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

FILET MIGNON & EGGS

A four ounce wood grilled petit filet served with truffle
butter scrambled eggs & garlic potato rounds | 32

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 | 24

BREAKFAST BOWL

Slow roasted beef short rib over creamy stone ground
grits topped with a Harper Hill Farm fried egg, pepperjack
cheese & smoked onions, finished with natural reduction | 25

IRISH BREAKFAST

A duo of sunny side up eggs served with slowly simmered
white beans, oven roasted tomato wedges, herbed garlic
mushrooms, accompanied by blood sausage | 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 & butter
served warm with Irish whiskey sauce | 8

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly
whipped cream & raspberry sauce | 9

WHITE CHOCOLATE BROWNIE

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

HOT BUTTERED PECAN PIE

Served warm atop a drizzle of caramel sauce
topped with vanilla bean ice cream | 8.5

TRES LECHES CAKE

Three milk soaked sponge cake topped with citrus
marinated Ponchatoula strawberries & freshly whipped
cream, sprinkled with candied almonds | 11

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center,
topped with vanilla ice cream & raspberry coulis | 10

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream
topped with chocolate sauce | 9

ICE CREAM OF THE DAY | 7

SORBET OF THE DAY | 7.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef