

# Starters

# Jazz Brunch Menu

MR. B'S BISTRO  
CINDY BRENNAN

## DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms & spinach, sprinkled with goat cheese & served with ginger-soy dipping sauce / 20

## CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 24

## CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce / 10

## EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 11

## FRIED GREEN TOMATOES & CRAWFISH

Fried green tomatoes topped with Louisiana crawfish tails, Crystal butter sauce & chives, with a boiled crawfish / 13

## JUMBO LUMP CRABCAKE

With classic ravigote sauce, petit green salad / 27

# Entrees

## WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce or Creole Meuniere / 28  
*\*with a sauté of jumbo lump crabmeat + \$14*

## GRILLED SALMON SALAD

Wood grilled Atlantic salmon served atop spring lettuces, sugar snap peas, julienne of red onions & English cucumbers tossed in orange tarragon vinaigrette, served with sliced avocados & microgreens / 26

## CRAWFISH FRITTATA

Louisiana crawfish tails, onions, tomatoes & a chiffonade of spinach, in a savory egg bake with pepperjack cheese, garnished with roasted red pepper relish & a boiled crawfish / 27

## BREAKFAST CROISSANT

Buttery open-faced croissant with goat cheese, cream cheese chive spread, topped with smoked salmon shaved red onions, capers & fluffy scrambled eggs, served with fresh fruit / 22

## CHICKEN PONTALBA

Pan roasted chicken breast with crispy Brabant potatoes & prosciutto, finished with Hollandaise sauce / 24

## BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34

# Desserts

## BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

## PECAN PIE

Served warm with a drizzle of creamy caramel, topped with vanilla ice cream / 10

## CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

## PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 11

## GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

## SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat & okra / 12

## SOUP DU JOUR / 11

## BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

## SPINACH & STRAWBERRY SALAD

Baby spinach & Louisiana strawberries tossed with balsamic vinegar dressing, finished with shaved ricotta salata cheese / 12

## BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

## BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

## TROUT AMANDINE

Fresh fillet of trout lightly dusted in almond flour then pan sautéed, topped with sliced almonds in brown butter, served with asparagus / 34

## EGGS BENEDICT

Two poached eggs on a toasted open-faced English muffin with Morrell ham, Hollandaise sauce, & fresh asparagus spears / 24

## CORNERED BEEF HASH & EGGS

A savory hash of slowly roasted corned beef, oven roasted sweet onions, Brabant potatoes & peppers topped with a duo of fried eggs, with green onion Hollandaise / 26

## GRILLADES & GRITS

Tender veal simmered with onions & peppers in a rich Creole sauce, over creamy stone ground yellow grits / 31

## BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, served on a freshly baked brioche bun, served with crispy pommes frites / 19.5

## PETIT FILET & EGGS

6-ounce wood grilled petit filet mignon served with truffle butter scrambled eggs & vegetable du jour / 43

## STRAWBERRY & LEMON CAKE

Fresh Louisiana strawberries atop lemony butter cake, with scoop of Creole Cream cheese ice cream / 12

## WARM WHITE

## CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11

## LEMON ICE BOX PIE

Served in a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9