

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

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

EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 11

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach / 12

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 34

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 / 14

SOUP DU JOUR / 11

SPRING SALAD

Sliced rainbow tomatoes atop lightly dressed frisse topped with red onions, English cucumbers & a chiffonade of basil tossed in rice wine vinegar & Partanna Sicilian extra virgin olive oil / 15

BABY ICEBERG SALAD

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

BISTRO SALAD

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

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 28

EGGS BENEDICT

Two poached eggs on a toasted English muffin with Morrell ham, Hollandaise, & asparagus spears / 26

CHICKEN PONTALBA

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

CRAWFISH & EGGS

A duo of crispy fried green tomato slices topped with poached eggs, finished with Louisiana crawfish tails & smoked tomato Hollandaise / 30

GRILLADES & GRITS

Pork paillard simmered with onions & peppers in a rich Creole sauce over stone ground grits, served with a fried egg / 31

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells in peppery butter sauce, French bread for dipping / 34

BACON WRAPPED SHRIMP & GRITS

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

CURED SALMON SALAD SALAD

House cured Atlantic salmon served atop mixed botanical Salanova & hydro watercress lettuces, with sugar snap peas, English peas, julienned red onions & English cucumbers tossed in Meyer lemon vinaigrette, finished with capers & crème fraîche / 28

CROISSANT B.L.T.

Freshly baked buttery croissant layered with Applewood smoked bacon, hydro Bibb lettuce, local Cajun Growers tomatoes, sliced avocado & lemon, black pepper mayonnaise, served with housemade chips / 23

BISTRO BURGER

A blend of Brisket, short rib & chuck, grilled & served with white cheddar cheese, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 25

PORK & EGGS

Pork tenderloin grilled over hickory wood, served with southwest potato rounds, eggs scrambled with green onions & topped with pepperjack cheese / 26

Desserts

BREAD PUDDING

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

LEMON ICE BOX PIE

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

WARM WHITE CHOCOLATE BROWNIE

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

ICE CREAM DU JOUR / 7

CARROT CAKE

Classic carrot cake baked with cinnamon, nutmeg & ginger, iced with Grand Marnier cream cheese frosting, sprinkled with candied walnuts / 12

PROFITEROLES & CHOCOLATE SAUCE

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

CHOCOLATE SALTED CARAMEL CAKE

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

PECAN PIE

With a drizzle of creamy caramel, vanilla ice cream / 10

~ A 20% gratuity will be added to all parties over six ~