

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

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

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 SHRIMP SALAD

Marinated jumbo grilled shrimp atop spring lettuces with baby heirloom tomatoes tossed with sweet basil, red onions, English cucumbers, avocado, finished with lemon cucumber dill vinaigrette & goat cheese chive quenelle / 28

CRAWFISH QUICHE

Wilted leeks & pepperjack cheese baked in a rich eggy custard with a flaky crust, finished with smoked tomato butter sauce & Louisiana crawfish tails / 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 a petit salad / 22

CORNED 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

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

JUMBO LUMP CRABCAKE

Jumbo lump crabmeat with peppers & onions, pan sautéed served with classic ravigote sauce & a petit green salad / 27

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

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

CHICKEN PONTALBA

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

EGGS BLACKSTONE

A duo of poached eggs atop grilled French baguette slices with tomatoes, Applewood smoked bacon & Hollandaise / 27

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 SHORTCAKE

A freshly baked cream biscuit filled with Louisiana strawberries, topped with freshly whipped 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