

## ... EYE-OPENERS ...

### BLOODY MARY

Mr. B's signature recipe | 9

### BRANDY MILK PUNCH

Brandy, vanilla, & creamy ice cream, sprinkling  
of nutmeg | 10

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 10

### 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



1979 - 2019

## Starters

### 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 | 15

### FRIED CHICKEN LIVERS

Served with pepper jelly & brioche toast points | 8

### 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, oysters & okra | 10

### TOMATO BASIL SOUP | 9

### 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

## Entrées

### CRAWFISH FRITTATA

A fluffy four egg frittata filled with Louisiana crawfish tails,  
pepperjack cheese, sweet onions & peppers, finished with Hollandaise | 23

### GRILLED FISH OF THE DAY

A fillet of wood grilled fish served with parsley new  
potatoes, vegetable of the day & lemon butter sauce | 27

### CROQUE MADAME

Pan sautéed buttery brioche with grilled Italian rosemary ham, Gruyère  
cheese & Dijon mustard, topped with Béchamel sauce & a fried egg | 23

### MR. B'S BARBEQUED SHRIMP

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

### PETIT FILET MIGNON & EGGS

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

### BACON WRAPPED SHRIMP & GRITS

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

### BREAKFAST BOWL

Slow roasted pork loin over creamy stone ground yellow grits  
topped with a Harper Hill Farm fried egg, goat cheese crumbles &  
caramelized onions, finished with natural reduction | 25

### 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

### 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

## 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 | 7

### PROFITEROLES & CHOCOLATE SAUCE

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

### WHITE CHOCOLATE BROWNIE

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

### LEMON ICE BOX PIE

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

ICE CREAM OF THE DAY | 6

### HOT BUTTERED PECAN PIE

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

### TRES LECHE CAKE

A yellow sponge cake soaked with three milks, served with  
whipped cream & topped with Louisiana strawberries | 8

### CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping  
garnished with fresh blackberries | 8

### CHOCOLATE MOLTEN CUP CAKE

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

SORBET OF THE DAY | 6.5

RANDY STEIN  
General Manager

CINDY BRENNAN  
Owner

MICHELLE MCRANEY  
Executive Chef