

# Starters

## BRUNCH MENU

- DUCK SPRING ROLLS Crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese, ginger-soy dipping sauce / 18
- CRISPY FRIED OYSTERS Half dozen spicy flash fried Louisiana oysters, jalapeño tartar sauce / 24
- EGGPLANT STICKS Crispy fried panéed eggplant served with Creole mustard dipping sauce / 9
- FRIED CHICKEN LIVERS Southern fried crispy chicken livers with pepper jelly & brioche toast points / 12
- GRILLED SHRIMP A trio of grilled shrimp surrounded by wood grilled ciabatta bread with ricotta & mascarpone cheeses topped with roasted red pepper relish / 14
- JUMBO LUMP CRABCAKE Classic ravigote sauce, petit green salad / 27
- GUMBO YA YA A rich country style gumbo with chicken & Andouille sausage / 10.5
- SEAFOOD GUMBO A classic New Orleans gumbo with Gulf shrimp, crabmeat, okra / 12
- BISTRO SALAD Baby greens, spiced pecans, grated Grana Padano cheese & grape tomatoes, herb vinaigrette / 10.5
- BABY ICEBERG SALAD Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 10.75
- ROYAL STREET SALAD Whole leaf baby Romaine lettuce with crumbled bleu cheese, bacon & fresh herb market vinaigrette / 10.75

# Entrées

- WOOD GRILLED FISH With pecan popcorn rice & vegetables Lemon Butter Sauce – or – Creole Meunière / 28
- VEAL MILANESE Panéed veal topped with lightly dressed baby arugula & heirloom tomatoes, Parmigiano-Reggiano cheese / 24
- AVOCADO B. L. T. Sliced avocado, Applewood smoked bacon, hydro Bibb lettuce & Creole tomatoes on freshly baked toasted bread, with a lightly dressed petit salad / 23
- JUMBO LUMP CRAB & CREOLE TOMATO SALAD Sliced Creole tomatoes, English cucumbers hydro watercress with basil pesto, jumbo lump crabmeat, drizzled with Meyer lemon oil / 30
- OYSTERS & EGGS FLORENTINE Creamed spinach leaves surrounded by crispy fried oysters topped with a duo of poached eggs, finished with Herbsaint Hollandaise / 27
- THE BISTRO BURGER Wood grilled burger of brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, brioche bun, pommes frites / 18.5
- BARBEQUED SHRIMP Gulf shrimp barbequed New Orleans style in their shells, peppery butter sauce, French bread to dip / 34
- TROUT AMANDINE Pan sautéed trout with toasted almonds, brown butter & fresh parsley, served with haricots verts, red pepper & green onion jasmine rice/ 31
- EGGS BENEDICT Two poached eggs on an English muffin with Morrell ham & Hollandaise sauce, vegetable / 24
- SHRIMP & GRITS Bacon wrapped Gulf shrimp creamy stone ground yellow grits, red eye gravy / 33
- SMOKED SALMON CROISSANT An open faced croissant spread with goat cheese & cream cheese with chives, topped with scrambled eggs, served with a lightly dressed petit green salad / 24
- CHICKEN PONTALBA Pan roasted chicken breast, Brabant potatoes, prosciutto & Hollandaise sauce/ 24
- PETIT FILET & EGGS A six ounce wood grilled filet mignon with truffle butter scrambled eggs, vegetables / 43

# Desserts

- BREAD PUDDING Served warm with Irish whiskey sauce / 8
- PECAN PIE Over a drizzle of creamy caramel, vanilla ice cream / 10
- LEMON ICE BOX PIE Raspberry sauce, whipped cream candied lemon / 9
- PROFITEROLES & CHOCOLATE SAUCE Cream puffs filled with vanilla ice cream, chocolate sauce / 11
- CHOCOLATE SALTED CARAMEL CAKE Chocolate cake with caramel glaze & Maldon sea salt/ 10
- CARAMEL CUP CUSTARD Creamy sweetened milk custard, garnished with strawberries / 9
- WHITE CHOCOLATE BROWNIE A warm white chocolate brownie with vanilla ice cream & dark chocolate sauce / 11

## Eye - Openers



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Bourbon, St. Germain, satsuma rum, orange,  
served up in a rock glass / 12

### BLOOD ORANGE MARGARITA

Margarita infused with blood orange puree / 12

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord / 12

### MR. B'S ORANGE JULIUS

Orange vodka, vanilla, orange juice, creamy soft vanilla ice cream / 12

### PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry & lime / 12

### PIMM'S CUP

Pimm's No.1, ginger ale, lemon & lime sour / 11

### SALTY DOG

Ruby red grapefruit juice, vodka, salted rim / 9

### BRANDY MILK PUNCH

Brandy, vanilla, soft ice cream, nutmeg / 12

## Wines By the Glass



### SPARKLES

Chandon California Brut / 12

Mumm Napa Brut Premier / 15

Schramsberg "Mirabelle" Brut Rosé / 17

### WHITES

St. Francis Chardonnay / 12

Hartford Court Chardonnay / 14

Sonoma-Cutrer Chardonnay / 14

Fess Parker Riesling / 8

Matanzas Creek Sauvignon Blanc / 10

Morgan Sauvignon Blanc / 14

Foris Moscato / 9

Seaglass Pinot Grigio / 9

### REDS

Broadside Cabernet Sauvignon / 10

Decoy Cabernet Sauvignon / 14

Joseph Carr Cabernet Sauvignon / 13

Alexander Valley Merlot / 12

Duckhorn Merlot / 18

Nielson Pinot Noir / 14

Cherry Cove Pinot Noir / 14

XYZin Old Vine Zinfandel / 10

### ROSÉ

Willamette Valley Vyds., Pinot Noir Rosé / 11

Bravium Rosé of Pinot Noir / 16

## Beers

### DOMESTICS

Blue Moon White Ale / 6

Bud Lite / 5

Coors Lite / 5

Michelob Ultra / 5.5

Miller Lite / 5

Yeungling Trad. Lager / 6

Abita Amber / 6

### IMPORTS

Heineken / 6

Stella Artois / 6

## Specialty Coffees



### MR. B'S COFFEE

Amaretto, Grand Marnier, cinnamon whipped cream / 10

### IRISH COFFEE

Irish whiskey, sugar, whipped cream / 10

### ESPRESSO / CAPPUCCINO

CAFÉ AU LAIT / 4