

## 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 / 16

## 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*

### EGGS BENEDICT

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

### BACON WRAPPED SHRIMP & GRITS

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

### EGGS CREOLE

Poached eggs atop fried green tomato rounds, topped with Hollandaise, surrounded by tomato shrimp Creole / 28

### 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 a side of Hollandaise / 26

### VEAL OSCAR

Panéed veal paillard nestled atop fresh asparagus with jumbo lump crab, finished with Hollandaise / 34

### BARBEQUED SHRIMP

A Mr. B's signature dish! Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce, French bread for dipping / 34

## Desserts

### CHOCOLATE SALTED CARAMEL CAKE

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

### LEMON ICE BOX PIE

Raspberry sauce, candied lemon, freshly whipped cream / 9

### BREAD PUDDING

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

### PECAN PIE

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

### 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

### CRAWFISH FRITTATA

Louisiana crawfish tails, green onions, spicy tasso, pepperjack cheese, roasted jalapeños & red peppers in a savory egg bake, topped with nest of shoestring potatoes, garnished with a boiled crawfish / 30

### CROQUE MADAME

Freshly baked brioche, butter & Dijon mustard layered with Black Forest ham, Fontina & Gruyère cheeses, topped with béchamel sauce & a fried egg, with housemade chips / 27

### CHICKEN PONTALBA

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

### GRILLED CHICKEN SALAD

Spring greens tossed with maple balsamic vinaigrette, topped with Louisiana blackberries, toasted almonds, Heirloom tomatoes & wood grilled chicken finished with ricotta salata cheese / 28

### BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, served on a freshly baked brioche bun, served with crispy pommes frites / 25

### PETIT FILET & EGGS

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

### HUMMINGBIRD CAKE

Pineapple, banana spice cake with pecans, iced with cream cheese frosting, finished with candied pecans & pineapple syrup / 12

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

### WARM WHITE CHOCOLATE BROWNIE

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