

... 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

CRAWFISH & MIRLITON 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

FRIED BUSTER CRABS & EGGS

Crispy fried buster crabs, fried green tomatoes,
and wilted spinach topped with a duo of
poached eggs sauced 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

SALMON & EGGS

Rope hung smoked salmon & scrambled eggs atop a toasted
open-faced bagel, with goat cheese & cream cheese spread,
served with red seedless grapes | 24

PORK BELLY HASH & EGGS

Oven roasted house cured Niman Ranch pork belly in a hash of
Brabant potatoes, onions, red & green peppers topped with a
duo of fried eggs, served with a side of Hollandaise sauce | 23

PETIT FILET MIGNON & EGGS

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

MR. B'S BARBEQUED SHRIMP

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

BACON WRAPPED SHRIMP & GRITS

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

BREAKFAST BOWL

Wood grilled flap steak 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 | 8

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream
topped with chocolate sauce | 9

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 | 7

HOT BUTTERED PECAN PIE

Served warm atop a drizzle of caramel sauce
topped with vanilla bean ice cream | 8.5

THREE BERRY COBBLER

Blackberries, blueberries & raspberries baked with an almond
shortbread topping, served with vanilla ice cream | 10

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 | 9.75

SORBET OF THE DAY | 7.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef