

## ... 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

Southern fried crispy chicken livers served with pepper  
jelly & brioche toast points | 8

### JUMBO LUMP CRABCAKE

Jumbo Lump Louisiana Blue Crabmeat delicately formed with peppers & onions, pan  
sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 22

### 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

### 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

## Entrees

### DUCK CONFIT & EGG

Confit of duck leg tossed with a watercress, mixed greens,  
roasted pecan & crumbled blue cheese salad, topped  
with a fried duck egg | 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

### 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

### SALMON CROISSANT & EGGS

Rope hung salmon on a flaky croissant with avocado &  
scrambled eggs, served with fresh Louisiana blueberries | 23

### 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 skirt 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

### 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

### 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

## 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