

APPETIZERS

Duck Springrolls

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach & goat cheese | served with ginger-soy dipping sauce | 15

Fried Green Tomatoes

Crispy fried green tomatoes sauced with Creole Meunière | 10.5

Garlic Truffle French Fries

Garlic & thyme infused, housemade French fries topped with Pecorino Romano cheese & truffle oil | 11

Oven Roasted Pork Belly

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach | 10.5

Crispy Fried Oysters

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 13

Jumbo Lump Crabcake

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad | 17

SOUPS & SALADS

Gumbo Ya Ya

A rich country style gumbo made with chicken & Andouille sausage | 9

Seafood Gumbo

A classic New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 9.5

Soup du Jour

A seasonal selection from Mr. B's repertoire of classic soups | 8.25

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

Bistro Salad

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette topped with shaved Grana Padano cheese | 9

Soups 1-1-1

A demi-tasse tasting of our three soups:
Gumbo Ya Ya, Seafood Gumbo & Soup du Jour | 8.5



COOLINARY

3 courses for \$39 | August 1 – 31, 2018

STARTERS

Oven Roasted Pork Belly • Bistro Salad • Soup du Jour

Seafood Gumbo or Gumbo Ya Ya may be substituted for an additional | 1.5

ENTREES

Louisiana Frog Legs

Buttermilk marinated fresh frog legs fried to a golden brown, tossed with a garlic & parsley butter sauce served with linguine pasta

Beef Carpaccio

Thinly sliced beef tenderloin served atop spicy baby arugula, grape tomatoes & capers, finished with white truffle oil & shaved Parmigiano Reggiano with housemade focaccia

DESSERT

Bread Pudding with Irish Whiskey Sauce • Sorbet du Jour • Ice Cream du Jour

ENTREES

Wood Grilled Fish

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, fresh vegetables of the evening & lemon butter sauce | 29

(add a sauté of jumbo lump crabmeat + 12 additional)

Seared Scallops

A trio of pan seared jumbo sea scallops served over lemon-thyme butter sauce with oven roasted oyster mushrooms, sweet Vidalia onions & asparagus tips, drizzled with porcini oil | 34

The Bistro Burger

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar & pecanwood smoked bacon on a freshly baked onion bun, served with homemade Pecorino Romano cheese, & truffle oil pommes frites | 26

Grilled Pork Tenderloin

Beeler Family Farm pork tenderloin grilled over a wood fire, served with a goat cheese grit cake & bourbon and fresh cherry sauce | 30

Bacon Wrapped Shrimp & Grits

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 29

Honey Ginger Glazed Pork Chop

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbeque sauce, served with baby carrots, jasmine rice, & a julienne of vegetables | 29

Truffle Butter Filet Mignon

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds, & sautéed spinach | 39

Roasted Garlic Chicken

An all-natural chicken breast coated with roasted garlic, served with oven-dried Roma tomatoes, roasted garlic cloves, orzo & rosemary infused natural reduction | 26

Mr. B's Barbequed Shrimp

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce, French bread for dipping | 28

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef