EYE-OPENERS

Bloody Mary
Mr. B's signature recipe | 7

Mimosa
Sparkling wine with a splash of orange juice | 8.5

Salty Dog
A favorite of CBD | Ruby red grapefruit juice & vodka in a salted rim glass | 8.5

Mr. B's Orange Julius
Orange vodka, vanilla, & orange juice blended with creamy soft vanilla ice cream | 9.5

Brandy Milk Punch
Brandy, vanilla, & creamy ice cream, sprinkling of nutmeg | 9

Champagne Royale
Sparkling wine with a touch of Chambord | 8

201
Maker's Mark, St. Germain, Satsuma liqueur with a touch of lemon, served up in a rock glass | 9.5

Blood Orange Margarita
A traditional margarita infused with blood orange puree | 8

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

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

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

Seafood Gumbo
A traditional New Orleans gumbo with Gulf shrimp, crabmeat, oysters & okra | 9.5

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, pecansmoked bacon & Danish blue cheese topped with Dijon mustard vinaigrette | 9.75

ENTREES

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

Breakfast Bowl
Oven roasted pork loin over creamy stone ground yellow grits topped with a Harper Hill Farm fried egg & goat cheese crumbles 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

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 | 23

Petit Filet Mignon & Eggs
A four ounce wood grilled petit filet served with truffle butter scrambled eggs & garlic potato rounds | 36

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

Grilled Fish of the Day
A fillet of wood grilled fish served with parsley new potatoes, vegetable of the day & lemon butter sauce | 27

Ham & Gruyére Croissant
Baked ham, Gruyére cheese & a fried egg served on a buttery croissant with fresh seasonal fruit | 21

Shrimp & Sundried Tomato Frittata
A fluffy four egg frittata filled with Gulf shrimp & sundried tomatoes topped with asparagus & shaved pecorino Romano cheese drizzled with Hollandaise | 24

Cherry Stuffed Pain Perdu
Slices of brioche drenched in rich eggy custard pan sautéed, filled with Bing cherries & cream cheese, drizzled with Bourbon maple syrup | 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 and butter, served warm with Irish whiskey sauce | 7

Hot Buttered Pecan Pie
Served warm atop a drizzle of caramel sauce, topped with vanilla bean ice cream | 8.25

Profiteroles & Chocolate Sauce
Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

Ice cream of the Day | 6

Sorbet of the Day | 6.5

Crème Brûlée
Rich, creamy custard with a caramelized sugar topping garnished with fresh blueberries | 8

Chocolate Molten Cup Cake
An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 8.5

Three Berry Cobbler
Blackberries, blueberries, & raspberries baked with an almond shortbread topping served with vanilla ice cream | 9.75

Cheesecake
Traditional New York style cheesecake with sour cream topping served with Azul Dulce blueberry sauce | 9.75

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef