

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Starters

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

EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 11

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed 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

PEACH SALAD

Chilton County peaches, Bibb & baby Gem lettuces, tossed with creamy balsamic dressing, red onions & toasted almonds, finished with a warm honey & goat cheese coin / 12

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

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 SARDOU

A duo of poached eggs atop creamed spinach with artichoke hearts, topped with Hollandaise sauce / 24

BUFFALO CHICKEN SALAD

Strips of fried chicken glazed with honey laced hot sauce, placed atop mixed greens tossed with bleu cheese dressing, tomatoes, pickled carrots & crumbled bleu cheese / 22

SALMON CLUB SANDWICH

Wood grilled Atlantic salmon on toasted sourdough with lemon basil mayonnaise, black pepper bacon, sliced avocado, Hydro Bibb lettuce & sliced tomato, served with housemade chips / 22

VEAL OSCAR

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

BACON WRAPPED SHRIMP & GRITS

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

EGGS BENEDICT

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

PORK & EGGS

Three fried green tomato slices topped with wood grilled pork tenderloin & fried eggs, finished with crispy fried shoestring potatoes & charred onion aioli / 27

CHICKEN PONTALBA

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

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce, French bread for dipping / 34

BISTRO BURGER

A blend of Brisket, short rib & chuck, grilled & served with white cheddar cheese, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 25

Desserts

SNICKERDOODLE CRÈME BRÛLÉE

Cinnamon sugar infused creamy egg custard with a brûléed shell, garnished with a snickerdoodle cookie / 12

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

PECAN PIE

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

CHOCOLATE SALTED CARAMEL CAKE

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

BREAD PUDDING

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

WARM WHITE CHOCOLATE BROWNIE

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

CREAM CHEESE ICE CREAM / 7