

...  *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

**BLOOD ORANGE MARGARITA**

A traditional margarita infused with blood  
orange puree | 11

*Appetizers*

**CRISPY FRIED OYSTERS**

One half dozen spicy flash fried Louisiana  
oysters served with smoked bacon &  
horseradish Hollandaise | 14

**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 | 10

**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

**CREAMY HASH BROWNS** | 4

**SEASONAL FRUIT** | 3.5

**PECANWOOD SMOKED BACON** | 4.5

*Soups & Salads*

**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

*Sides*

**STONE GROUND GRITS** | 4

**HOUSE MADE BISCUIT** | 3

*Entrées*

**GRILLED FISH OF THE DAY**

A fillet of wood grilled fish served with parsley  
new potatoes, vegetable of the day & lemon  
butter sauce | 27  
*(with a sauté of jumbo lump crabmeat  
+ 13 additional)*

**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

**DUCK DUO**

Sliced smoked duck breast with topped  
with a fried duck egg, served with a  
petit lightly dressed arugula salad | 24

**SMOKED SALMON FRITTATA**

A fluffy four egg frittata filled with house  
smoked salmon, goat cheese, capers  
& red onion, drizzled with crème fraîche | 23

**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 pecanwood smoked  
bacon wrapped jumbo Gulf shrimp  
served with creamy stone ground  
yellow grits & red-eye gravy | 30

**SKIRT STEAK**

Wood grilled skirt steak atop grilled  
ciabatta topped with tomato salsa &  
a Harper Hill Farm fried egg | 28

**PETIT FILET MIGNON & EGGS**

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

**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

**RANDY STEIN**  
General Manager

**CINDY BRENNAN**  
Owner

**MICHELLE MCRANEY**  
Executive Chef