

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

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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, pecanwood smoked 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

Buster Crab & Eggs

A duo of deep fried buster crabs in a pool of sundried tomato butter topped with wilted spinach, shaved spicy tasso & fried eggs | 24

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

Bacon Wrapped Shrimp & Stone Ground Grits

A sauté of pecanwood 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 & Fig Crepes

Thin French pancake filled with Italian ham, mascarpone cheese & Louisiana figs drizzled with honey & chopped figs | 22

Spinach & Tasso Omelette

A fluffy four egg omelette filled with wilted baby spinach leaves, spicy tasso & creamy Fontina cheese, served with asparagus & sauced with Hollandaise | 23

Petit Filet Mignon & Eggs

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

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

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

Lemon Ice Box Pie

Served in a graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

Sorbet of the Day | 6.5

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef