

# 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, 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