

Mr. B's Eye Openers

BLOODY MARY

Mr. B's signature recipe | 7

MIMOSA

Sparkling wine with a splash of orange juice | 8.5

PEAR COSMOPOLITAN

Grey Goose La Poire vodka, triple sec, cranberry, and lime served straight up | 10

MAGNOLIA 75

Magnolia vodka spiked sparkling wine, with lemony sweetness | 8

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

Appetizers, Soups, & Salads

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

JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 20

FRIED CHICKEN LIVERS

Served with pepper jelly and brioche toast points | 8

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

SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soups | 8.25

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

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

BREAKFAST BOWL

Seared lamb loin over creamy stone ground yellow grits topped with a Harper Hill Farm fried egg, grilled sweet onions & crumbled goat feta cheese | 25

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

MR. B'S BARBEQUED SHRIMP

A Mr. B's signature dish | Gulf shrimp barbequed New Orleans style, served in the shells with a 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 | 34

EGGS BENEDICT

Two poached eggs on a toasted English muffin & shaved Canadian bacon, topped with Hollandaise sauce | served with asparagus | 22

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

EGG-IN-A-HOLE

A puff pastry shell filled with Louisiana crawfish tails sautéed in smoked tomato butter & baked with an egg in the hole | 22

PANCETTA & TOMATO FRITTATA

A fluffy four egg frittata prepared with sliced garlic pancetta, sundried tomatoes, basil, & fresh mozzarella | 23

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

TRES LECHES CAKE

A yellow sponge cake soaked with three milks, served with whipped cream & topped with fresh Ponchatoula strawberries | 8

CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping garnished with Ponchatoula strawberries | 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 COBLER

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 9.75

Randy Stein
General Manager

Cindy Brennan
Owner

Michelle McRaney
Executive Chef