

Mr. B's Eye Openers

BLOODY MARY

Mr. B's signature recipe | 7

PEAR COSMOPOLITAN

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

BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 8

BRANDY MILK PUNCH

Brandy, vanilla, & creamy ice cream, sprinkling of nutmeg | 9

MIMOSA

Sparkling wine with a splash of orange juice | 7

CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 8

MR. B'S ORANGE JULIUS

Orange vodka, orange juice, and vanilla blended with creamy soft vanilla ice cream | 9.5

MAGNOLIA 75

Magnolia vodka spiked sparkling wine, with lemony sweetness | 8

Appetizers, Soups, & Salads

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon and horseradish Hollandaise | 13

DUCK SPRINGROLLS

Two house made springrolls filled with duck confit, shiitake mushrooms, spinach and goat cheese | served with sweet ginger-garlic dipping sauce | 14

JUMBO LUMP CRABCAKE

A pan sautéed jumbo lump crabcake served with our classic ravigote sauce | 18

FRIED CHICKEN LIVERS

Served with pepper jelly and brioche toast points | 8

GUMBO YA YA

A rich country style gumbo made with chicken and Andouille sausage | 9

SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, oysters, and okra | 9.5

SOUP DU JOUR

A seasonal selection from Mr. B's repertoire of soups | 7.5

BRUNCH SALAD

Tender baby greens, grape tomatoes and 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 and 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, and lemon butter sauce | 26

BREAKFAST BOWL

Slow roasted beef over creamy stone ground yellow grits with caramelized sweet onions | topped with a fried egg and crumbled goat cheese | 24

BACON WRAPPED SHRIMP & STONE GROUND GRITS

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits and red-eye gravy | 29

CROQUE MADAME

Pan sautéed buttery croissant with grilled Italian rosemary ham, Gruyère cheese and Dijon mustard topped with a fried egg served with red seedless grapes | 21

FRIED OYSTER & SPINACH OMELETTE

A fluffy four egg omelette filled with baby spinach leaves and creamy Brie cheese touched with a light fennel cream topped with crispy fried Gulf oysters | 23

EGGS BENEDICT

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

PETIT FILET MIGNON & EGGS

A four ounce wood grilled petit filet served with truffle butter scrambled eggs and 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 and chopped green onions | 22

RASPBERRY CREPES

A duo of raspberry and rich cream cheese filled crepes atop raspberry mint coulis | topped with Chantilly cream | 22

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 and French bread for dipping | 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

WHITE CHOCOLATE BROWNIE

A warm white chocolate brownie topped with vanilla ice cream and dark chocolate sauce | 8.75

HOT BUTTERED PECAN PIE

Served warm atop a drizzle of caramel sauce | topped with vanilla bean ice cream | 8.25

ICE CREAM OF THE DAY | 6

LEMON ICE BOX PIE

The juice of fresh lemons, eggs, and sweetened condensed milk baked in a buttery graham cracker crust with freshly whipped cream and raspberry sauce | 8.25

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream and raspberry coulis | 8.5

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 7.5

SORBET OF THE DAY | 6.5

Randy Stein
General Manager

Cindy Brennan
Owner

Michelle McRaney
Executive Chef