

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

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

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 | 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 &
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 | 7.5

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, 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 | 26

BREAKFAST BOWL
Slow roasted beef brisket over creamy stone ground yellow
grits topped with a Harper Hill Farm fried egg &
crumbled goat cheese | 25

EGGS SARDOU
Poached eggs atop creamed spinach with artichoke hearts &
topped with Hollandaise sauce | 23

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

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

PETIT FILET MIGNON & EGGS
A six ounce wood grilled petit filet served with truffle butter
scrambled eggs & garlic potato rounds | 36

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

SMOKED SALMON BAGEL
An open faced toasted bagel topped with goat chive cream cheese,
smoked salmon & two Harper Hill Farm fried eggs | served with
mixed greens | 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