

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, pecansmoked 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

House smoked pork belly over creamy stone ground yellow grits topped with a Harper Hill Farm fried egg | finished with blueberry compote | 25

Eggs Benedict

Two poached eggs on an open-faced toasted English muffin with shaved ham, topped with Hollandaise sauce | served with tender asparagus spears | 22

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

Petit Filet Mignon & Eggs

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

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

Grilled Fish of the Day

A fillet of wood grilled fish served with parsley new potatoes, vegetable of the day & lemon butter sauce | 27

Eggs Blackstone

An open faced thyme & black pepper biscuit topped with sliced Creole tomato, pecanwood smoked bacon & poached eggs touched with sauce Choron, served with haricots vert | 22

Shrimp Frittata

A fluffy four egg frittata filled with Gulf shrimp, sweet onions & pepperjack cheese served with asparagus & touched with Hollandaise | 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

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

Three Berry Cobbler

Blackberries, blueberries, & raspberries baked with an almond shortbread topping served with vanilla ice cream | 9.75

Cheesecake

Traditional New York style cheesecake with sour cream topping served with Azul Dulce blueberry sauce | 9.75

RANDY STEIN
General Manager

CINDY BRENNAN
Owner

MICHELLE MCRANEY
Executive Chef