

Appetizers

FRIED GREEN TOMATOES

Crispy fried green tomato slices in Creole
Meunière sauce
10.5

DUCK SPRINGROLLS

Two crispy fried springrolls filled with
duck confit, shiitake mushrooms, spinach,
& goat cheese | served with ginger
soy dipping sauce
15

ROASTED MUSHROOM RAGOUT

Shiitake, crimini, & portobello mushrooms oven
roasted in Madeira wine cream sauce | served with
grilled focaccia bread & goat cheese
12

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig
preserves, fresh croutons & baby spinach
10.5

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana
oysters served with smoked bacon &
horseradish Hollandaise
13.5

GRILLED SHRIMP BORDELAISE

A trio of jumbo Gulf shrimp grilled over a
wood fire and finished with classic New
Orleans bordelaise sauce
15

GARLIC TRUFFLE FRENCH FRIES

Garlic & thyme infused, housemade French fries topped
with Pecorino romano cheese & truffle oil
11

Soups

GUMBO YA YA

A rich country style gumbo made with
chicken & Andouille sausage
9

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf
shrimp, crabmeat, oysters, okra
9.5

SOUP OF THE DAY

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

SOUPS 1-1-1

A demi-tasse tasting of our three soups:
Gumbo Ya Ya, Seafood Gumbo,
Soup of the Day
8.25

Salads

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

BISTRO SALAD

Tender baby greens, grape tomatoes &
spiced pecans tossed with herb vinaigrette
topped with shaved Grana Padano cheese
9

HEIRLOOM TOMATO SALAD

Baby heirloom tomatoes tossed with mixed
greens & extra virgin olive oil | finished with
shaved ricotta salata
9.75

Seasonal Specials

CRAWFISH PASTA

Sautéed Louisiana crawfish tails tossed with garlic & herb linguine, oven roasted sweet onions, sun dried tomatoes & thyme-branding cream sauce

32

PEPPER CRUSTED DUCK BREAST

A Jurgielewicz Farm Pekin duck breast served with a wild rice blend & roasted baby carrots | finished with natural reduction sauce & bourbon maple glaze

32

GRILLED GULF SHRIMP

Jumbo Gulf shrimp grilled over a wood fire served atop a slice of oven roasted vine ripe tomato, grilled asparagus & wilted spinach, finished with smoked tomato butter sauce

32

Entrees

BACON WRAPPED SHRIMP & GRITS

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

29

ROASTED GARLIC CHICKEN

An all-natural chicken breast coated with roasted garlic, served with oven-dried Roma tomatoes, roasted garlic cloves, orzo & rosemary infused natural reduction

26

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

28

THE BISTRO BURGER

A 10-ounce wood grilled beef tenderloin burger topped with white cheddar & pecanwood smoked bacon on a freshly baked onion bun, served with homemade pommes frites, Pecorino Romano cheese, & truffle oil

26

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, fresh vegetables of the evening & lemon butter sauce

29

HONEY GINGER GLAZED PORK CHOP

A 12-ounce pork chop grilled over a wood fire glazed with honey ginger barbeque sauce, served with baby carrots, jasmine rice, & a julienne of vegetables

28

TRUFFLE BUTTER FILET MIGNON

An 8-ounce wood grilled filet of beef topped with our housemade truffle butter, served with garlic potato rounds, & sautéed spinach

39

VEGETABLE MELANGE

A grilled portobello mushroom with a seasonal selection of fresh vegetables

*vegetarian option topped with smoked tomato butter & pecorino cheese

*vegan option drizzled with extra virgin olive oil

27



THE MR. B'S BISTRO COOKBOOK:

Simply Legendary Recipes from New Orleans's Favorite French Quarter Restaurant

By Cindy Brennan

Randy Stein
General Manager

Cindy Brennan
Owner

Michelle McRaney
Executive Chef