

## ... 🌿 Starters 🌿 ...

### **DUCK SPRINGROLLS**

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

### **CRISPY FRIED OYSTERS**

One half dozen spicy flash fried Louisiana oysters served with jalapeño tartar sauce | 14

### **GUMBO YA YA**

A rich country style gumbo made with chicken & Andouille sausage | 9.5

### **JUMBO LUMP CRABCAKE**

Jumbo lump Louisiana blue crabmeat with peppers & onions, pan sautéed to a thin crisp crust, served with classic Ravigote & a petit green salad | 22

### **CARNE E AL FORMAGGIO**

A savory array of marinated sheep & goat milk cheeses, soppressata, finocchiona & Genoa salami with wood grilled ciabatta bread | 14

### **BABY ICEBERG SALAD**

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese topped with Dijon mustard vinaigrette | 9.75

### **HEIRLOOM TOMATO SALAD**

Assorted baby Heirloom tomatoes with pearl mozzarella, drizzled with basil oil | 10

## ... 🌿 Entrees 🌿 ...

### **WOOD GRILLED FISH**

Fresh fillet of fish grilled over a wood fire, served with parsley new potatoes & fresh vegetables

**With lemon butter sauce | 31**

**With Meunière sauce | 31**

### **VEAL OSCAR**

A panéed veal paillard nestled on top of fresh asparagus topped with Jumbo Lump Louisiana Crabmeat, finished with Hollandaise | 34

### **BACON WRAPPED SHRIMP & GRITS**

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground grits & red-eye gravy | 30

### **STEAK FRITES**

A 14-ounce prime ribeye steak grilled over a wood fire, topped with Maître d'Hôtel butter, served with crispy pomme frites | 44

### **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 | 31

### **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 | 24

### **THE BISTRO BURGER**

A 10-ounce wood grilled all beef burger with white cheddar, pecanwood smoked bacon, Bibb lettuce, red onion & tomato on a freshly baked onion bun, served with pommes frites | 18

### **HONEY GINGER 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 fresh vegetables | 29

### **SEARED SCALLOP SALAD**

Pan seared jumbo scallops drizzled with truffle oil, atop lightly dressed arugula, finished with shaved Parmigiano-Reggiano | 24

## ... 🌿 Desserts 🌿 ...

### **BREAD PUDDING**

A Brennan family recipe rich in eggs, cream & butter, served warm with Irish whiskey sauce | 8

### **HOT BUTTERED PECAN PIE**

Over a drizzle of creamy caramel, topped with vanilla ice cream | 9

### **PROFITEROLES & CHOCOLATE SAUCE**

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 9

### **LEMON ICE BOX PIE**

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 9

## Cocktails

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Maker's Mark, St. Germain, satsuma liqueur, with a touch of lemon, served up in a rock glass | 12

### BLOOD ORANGE MARGARITA

A traditional margarita infused with blood orange puree | 12

### CHAMPAGNE ROYALE

Sparkling wine with a touch of Chambord | 12

### PEAR COSMOPOLITAN

Grey Goose La Poire, triple sec, cranberry, & lime | 12

### PIMM'S CUP

Pimm's No. 1, ginger ale & a splash of sour | 11

### SALTY DOG

A favorite of C.B.D. | Ruby red grapefruit juice & vodka in a salted rim glass | 9

### BRANDY MILK PUNCH

Brandy, vanilla, creamy soft ice cream, nutmeg | 12

## Beers

### DOMESTIC BEER

Blue Moon White Ale	5.75
Bud Light	4.75
Coors Light	4.75
Michelob Ultra	5.25
Miller Lite	4.75
Yuengling Traditional Lager	4.5
Abita Amber	5.75
Abita Big Easy IPA	5.75

### IMPORTED BEER

Heineken	5.75
Stella Artois	5.75
Heineken 0.0 N/A	5.75



## Wines

*Full wine list available upon request*

### SPARKLES

Chandon California Brut	12 / 48
Mumm Napa Brut Premier	15 / 60
Schramsberg "Mirabelle" Brut Rosé	17 / 68
Veuve Clicquot Brut Champagne	22 / 88

### WHITES

St. Francis Chardonnay, Sonoma	10 / 40
Au Bon Climat Chardonnay, Santa Barbara	15 / 60
Stag's Leap Chardonnay "Karia", Napa	17 / 68
Fess Parker Riesling, Santa Barbara	8 / 32
Dry Creek Sauvignon Blanc, Sonoma	10 / 40
Morgan Sauvignon Blanc, Monterey	11 / 44
Hogue Pinot Grigio, Columbia Valley	7 / 28
Foris Moscato, Oregon	9 / 36

### ROSÉS

Studio Rosé by Miraval, Vin de Pays	12 / 48
Willamette Valley Vyds. Pinot Noir Rosé	11 / 44

### REDS

Broadside Cabernet Sauvignon	10 / 40
Decoy Cabernet Sauvignon, Napa	14 / 56
Joseph Carr Cabernet Sauvignon	13 / 52
Alexander Valley Vineyards Merlot	11 / 44
Duckhorn Merlot, Napa	18 / 72
Nielson Pinot Noir, Santa Barbara	11 / 44
Cherry Cove Pinot Noir, Willamette	12 / 48
Conundrum Red Blend, California	10 / 40
Kunde Zinfandel, Sonoma Valley	11 / 44