

# Appetizers

## FRIED GREEN TOMATOES

Crispy fried green tomatoes drizzled with 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

## GRILLED SHRIMP BORDELAISE

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

## 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

## GARLIC TRUFFLE FRENCH FRIES

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

## JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with a bit of peppers & onions, pan sautéed to a thin crisp crust served with our classic Ravigote & a petit green salad  
18

# Soup

## 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  
7.5

## SOUPS 1-1-1

A demi-tasse tasting of our three soups: Gumbo Ya Ya, Seafood Gumbo, Soup of the Day  
7.5

# 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

## SCALLOP SALAD

A duo of pan seared jumbo sea scallops served atop baby arugula drizzled with white truffle oil & shaved Parmigiano-Reggiano  
15

## Entrees

### BACON WRAPPED SHRIMP & GRITS

A sauté of pecan smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits and 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 and 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

### TROUT AMANDINE

A fresh fillet of trout dusted with flour and pan sautéed with brown butter and toasted almonds served with haricots vert

33

### VEGETABLE MELANGE

A grilled portobello mushroom with a seasonal selection of fresh vegetables

\***vegetarian** option topped with sage butter & pecorino cheese

\***vegan** option drizzled with extra virgin olive oil

27

## Wood Burning Grill

### 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

(sauté of jumbo lump crabmeat +14)

### 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, and 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

### THE BISTRO BURGER

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

26



## Mr. B's Reveillon Dinner



Reveillon is a Creole dining tradition dating back to the mid 1800's

### POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries, blue cheese, roasted pecans and a port wine vinaigrette

### BRAISED RABBIT

Tender rabbit braised with apple cider, pecan smoked bacon, roasted shallots and shiitake mushrooms served with roasted garlic mashed potatoes

### FLOURLESS CHOCOLATE CAKE

A rich dense dark chocolate flourless cake with raspberry coulis

3 COURSES | 49

RANDY STEIN

General Manager

CINDY BRENNAN

Owner

MICHELLE MCRANEY

Executive Chef