

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

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

SEARED JUMBO SCALLOPS

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

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
20

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
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

POACHED PEAR SALAD

Seasonal baby greens with port wine poached
pears, dried cranberries, blue cheese, roasted
pecans and port wine vinaigrette
10

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

SHEEPSHEAD & OYSTER STEW

A fillet of sheepshead lightly dusted with Anson Mill's rice flour & pan sautéed | served over creamy Gulf oyster stew with diced potatoes & wilted leeks
34

BRAISED RABBIT

Tender rabbit braised with apple cider, pecan smoked bacon, roasted shallots and shiitake mushrooms served with roasted garlic mashed potatoes
35

VEAL OSSO BUCCO

Slowly braised veal osso bucco served atop Anson Mills Pencil Cob grits finished with a citrus gremolata
42



THE MR. B'S BISTRO COOKBOOK:

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

By *Cindy Brennan*

\$30 ~ ask your server to view a sample copy

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 +17)

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

VEGETABLE MELANGE

A grilled portobello mushroom with a seasonal selection of fresh vegetables

*vegetarian option topped with thyme butter & pecorino cheese

*vegan option drizzled with extra virgin olive oil
27

Randy Stein
General Manager

Cindy Brennan
Owner

Michelle McRaney
Executive Chef