

# 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

## 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

## 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

# 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

### GROUPER & PANKO CRUSTED SHRIMP

A fillet of pan sautéed black grouper served with cauliflower gratin topped with panko & Gruyere crusted jumbo Gulf shrimp  
47

### BRAISED RABBIT

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

### KOBE BEEF BRISKET

Slow roasted Kobe beef brisket with goat cheese, Fontina, white cheddar, chive mac & cheese served with vegetable of the evening  
32

### VEAL OSSO BUCCO

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

### 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