

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

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

Seasonal Specials

CRAWFISH & EGGPLANT

Panko crusted eggplant rounds deep fried to a golden brown served with Louisiana crawfish tails tossed in a fresh basil & sun-dried tomato butter sauce
32

GRILLED SHRIMP & AMBERJACK

A fillet of Amberjack & a trio of jumbo Gulf shrimp, grilled over a wood fire, served with fresh vegetables & smoked tomato butter sauce
32

PECAN CRUSTED TROUT

Pecan crusted fillet of speckled trout pan sautéed & served with Creole Meunière butter & vegetable of the day
31

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

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



THE MR. B'S BISTRO COOKBOOK:

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

By Cindy Brennan

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, & 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

Randy Stein
General Manager

Cindy Brennan
Owner

Michelle McRaney
Executive Chef