

# EASTER BRUNCH

MR. B'S BISTRO  
CINDY BRENNAN



## Starters

### DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms & spinach, sprinkled with goat cheese & served with ginger-soy dipping sauce / 20

### CRISPY FRIED OYSTERS

Six flash fried Gulf oysters served with jalapeño tartar sauce / 24

### FRIED GREEN TOMATOES

A duo of lightly battered fried green tomato slices topped with Louisiana crawfish tails simmered in roasted jalapeño & green onion butter sauce, garnished with a boiled crawfish / 16

### OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach / 12

### EGGPLANT STICKS

Lightly fried eggplant sticks sprinkled with Pecorino Romano cheese, with Creole mustard dipping sauce / 11

### JUMBO LUMP CRABCAKE

Jumbo lump crabmeat with peppers & onions, pan sautéed served with classic ravigote sauce & a petit green salad / 34

### GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

### SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat & okra / 14

### CORN & CRAB SOUP / 15

### SPRING SALAD

Sliced rainbow tomatoes atop lightly dressed frisse topped with red onions, English cucumbers & a chiffonade of basil tossed in rice wine vinegar & Partanna Sicilian extra virgin olive oil / 15

### BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

### BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese, grape tomatoes & herb vinaigrette / 10.5

## Entrées

### WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce or Creole Meunière / 28

### OYSTERS & EGGS FLORENTINE

Creamed spinach leaves surrounded by crispy fried oysters topped with a duo of poached eggs, finished with Herbsaint Hollandaise / 32

### RICCOTA SHRIMP PASTA

Creamy tomato fettuccine tossed with crispy pancetta, a julienne of sweet onion, sundried tomatoes & English sweet peas, surrounded by jumbo Louisiana wood grilled shrimp, topped with lemon infused ricotta cheese / 31

### GRILLADES & GRITS

Pork paillard simmered with onions & peppers in a rich Creole sauce over stone ground grits, served with a fried egg / 31

### BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, served on a freshly baked brioche bun, served with crispy pommes frites / 25

### BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 32

### BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33

### CHICKEN PONTALBA

Pan roasted chicken breast with crispy Brabant potatoes & prosciutto, finished with Hollandaise sauce / 24

### CURED SALMON SALAD

House cured Atlantic salmon served atop mixed botanical Salanova & hydro watercress lettuces with sugar snap peas, English peas, julienned red onions & English cucumbers tossed in Meyer lemon vinaigrette, finished with capers & crème fraîche / 28

### EGGS BENEDICT

Two poached eggs on a toasted English muffin with Chisesi ham, Hollandaise, & asparagus spears / 26

### PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed arugula, rainbow tomatoes & Parmigiano-Reggiano cheese / 28

### PORK & EGGS

Pork tenderloin grilled over hickory wood, served with southwest potato rounds, eggs scrambled with green onions & topped with pepperjack cheese / 26

## Desserts

### BREAD PUDDING

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

### PECAN PIE

Served warm with a drizzle of creamy caramel, topped with vanilla ice cream / 10

### CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark chocolate sauce / 11

### CARROT CAKE

Classic carrot cake baked with cinnamon, nutmeg & ginger, iced with Grand Marnier cream cheese frosting, sprinkled with candied walnuts / 12

### WARM WHITE

### CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11

### LEMON ICE BOX PIE

Served in a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

~ A 20% gratuity will be added to all parties over six ~