

Mother's Day

SUNDAY JAZZ BRUNCH

MR. B'S BISTRO
CINDY BRENNAN



Starters

DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & 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 crystal 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 / 14

BISTRO CAPRESE

Light dressed spring greens topped with sliced seasonal tomatoes, mozzarella pearls, basil pesto & balsamic gastrique, finished with fresh black pepper / 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

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 33

EGGS BENEDICT

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

SOFT SHELL CRAB

A crispy fried soft shell crab over fresh creamy corn maque choux / 35

SMOKED SALMON BAGEL

A freshly baked open faced bagel with goat cheese & chive spread, topped with house smoked salmon, capers, red onion, & fried eggs, served with fresh fruit / 26

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, French bread to dip / 32

BACON WRAPPED SHRIMP & GRITS

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

LOUISIANA CRAWFISH SALAD

Spring greens tossed with Andouille dressing, with seasonal wedge tomatoes, a julienne of red onions & marinated crispy fried crawfish tails / 27

EGGS SARDOU

A duo of poached eggs atop creamed spinach with artichoke hearts, topped with Hollandaise sauce / 27

CHICKEN PONTALBA

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

VEAL OSCAR

Panéed veal paillard nestled atop fresh asparagus with jumbo lump crab, finished with Hollandaise / 35

PORK & EGGS

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

Desserts

LEMON ICE BOX PIE

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

BREAD PUDDING

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

CHOCOLATE SALTED CARAMEL CAKE

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

PECAN PIE

With a drizzle of creamy caramel, vanilla ice cream / 10

CRÈME BRÛLÉE

Classic vanilla infused creamy egg custard with a brûléed sugar shell / 12

WARM WHITE CHOCOLATE BROWNIE

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

PROFITEROLES & CHOCOLATE SAUCE

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

ICE CREAM or SORBET DU JOUR / 7

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