

Appetizers

DUCK SPRINGROLLS

Two crispy fried springrolls filled with duck confit, shiitake mushrooms, spinach, & goat cheese, served with ginger soy dipping sauce | 15

CRISPY FRIED OYSTERS

One half dozen spicy flash fried Louisiana oysters served with smoked bacon & horseradish Hollandaise | 16

JUMBO LUMP CRABCAKE

Jumbo lumps of local blue crab delicately formed with peppers & onions, pan sautéed to a thin crisp crust served with our classic ravigote & a petit green salad | 22

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach | 10.5

JUMBO SEA SCALLOPS

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

Soups & Salads

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage | 9.5

SEAFOOD GUMBO

A classic New Orleans gumbo with Gulf shrimp, crabmeat, & okra | 10

AUTUMN BISQUE

A country style bisque rich in sweet potatoes, butternut & acorn squashes, pumpkin & South East Family Farm bacon | 10

BISTRO SALAD

Tender baby greens, grape tomatoes & spiced pecans tossed with herb vinaigrette topped with shaved Grana Padano cheese | 9

BABY ICEBERG SALAD

Baby iceberg lettuce with sliced red onions, grape tomatoes, pecanwood smoked bacon & Danish bleu cheese topped with Dijon mustard vinaigrette | 9.75

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese with port wine vinaigrette | 12

Entrées

WOOD GRILLED FISH

Fresh fillet of fish grilled over a wood fire, served with pecan popcorn rice, vegetable of the day & lemon butter sauce | 31
(sauté of jumbo lump crabmeat +13)

BOURBON PORK LOIN

A pan seared 9-ounce boneless pork loin served atop oven roasted Brussels sprouts, Brabant potatoes & onion-bacon jam, finished with natural reduction sauce enhanced with Kentucky Bourbon | 42

PECAN TROUT MEUNIÈRE

Pecan crusted fillet of speckled trout, pan sautéed & served with roasted mashed sweet potatoes, haricots vert & Creole Meunière butter sauce | 38

PEPPER CRUSTED DUCK

Pan seared duck breast served atop creamy risotto tossed with applewood smoked duck, finished with natural reduction sauce enhanced with port wine | 42

MR. B'S BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, served in the shells with peppery butter sauce & French bread for dipping | 31

TANGLEWOOD FARM ROASTED TURKEY

Roasted free range turkey served with sage sausage, cornbread dressing, mashed sweet potatoes, haricots vert, cranberry relish, & house made gravy | 42

BACON WRAPPED SHRIMP & GRITS

A sauté of pecanwood smoked bacon wrapped jumbo Gulf shrimp served with creamy stone ground yellow grits & red-eye gravy | 30

STEAK AU POIVRE

A 6-ounce peppercorn crusted petit filet of Angus beef, grilled over a wood fire, served with classic brandy cream sauce & bistro style pommes frites | 44

BRAISED LOUISIANA RABBIT

Brandy & apple cider braised Louisiana rabbit with pecanwood smoked bacon, roasted shallots, shiitake mushrooms & mashed potatoes | 43

Desserts

PUMPKIN CHEESECAKE

Rich creamy cheese infused with pumpkin, baked in a ginger snap crust, sprinkled with candied pumpkin seeds & finished with Chantilly cream | 10

HOT BUTTERED PECAN PIE

Over a drizzle of creamy caramel, topped with vanilla ice cream | 8.5

PROFITEROLES & CHOCOLATE SAUCE

Cream puffs filled with rich vanilla ice cream, topped with chocolate sauce | 9

BREAD PUDDING

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

ICE CREAM OF THE DAY | 7

CRANBERRY & APPLE COBBLER

Spiced cranberries & apples baked with an oat streusel topping, served with caramel swirl ice cream | 10

CRÈME BRÛLÉE

Rich, creamy custard with a caramelized sugar topping garnished with fresh blackberries | 8

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center, topped with vanilla ice cream & raspberry coulis | 9.75

LEMON ICE BOX PIE

Served in a graham cracker crust with freshly whipped cream & raspberry sauce | 9

SORBET OF THE DAY | 7.5

Randy Stein

GENERAL MANAGER

Cindy Brennan

OWNER

Michelle McRaney

EXECUTIVE CHEF