

Mr. B's BISTRO
CINDY BRENNAN

Jazz Brunch Menu

Eye-Openers

BLOODY MARY Mr. B's signature recipe spiked with vodka / 12	BRANDY MILK PUNCH Brandy & vanilla blended with creamy soft ice cream / 12	MIMOSA Sparkling wine with a touch of orange juice / 12
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Starters

DUCK SPRINGROLLS Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20	GUMBO YA YA A rich country style gumbo with chicken & Andouille sausage / 11
EGGPLANT STICKS Breaded & fried eggplant with Pecorino Romano cheese, Creole mustard dipping sauce / 9	SEAFOOD GUMBO A traditional New Orleans gumbo with shrimp, crabmeat & okra / 14
CATFISH FINGERS Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce / 13	BISTRO SALAD Baby greens, spiced pecans, Parmigiano Reggiano cheese, grape tomatoes & herb vinaigrette / 11
CRISPY FRIED OYSTERS Six flash fried Gulf oysters topped with jalapeño tartar sauce / 22	BABY ICEBERG SALAD Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11
JUMBO LUMP CRABCAKE Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 32	APPLE SALAD Seasonal greens tossed with Sicilian olive oil, shaved shallots, dried cranberries, Cameo apples, crisp Applewood smoked bacon & aged apple balsamic vinegar, finished with crumbled Danish bleu cheese & toasted walnuts / 16

Entrées

WOOD GRILLED FISH Fillet of fish of the day grilled over a wood fire served with pecan popcorn rice & fresh vegetables Lemon Butter Sauce - or - Creole Meunière / 33 <i>*with a sauté of jumbo lump crabmeat + \$18</i>	BACON WRAPPED SHRIMP & GRITS Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33
EGGS BENEDICT Two poached eggs on a toasted English muffin with Chisesi ham, Hollandaise, & asparagus / 26	EGGS SARDOU A duo of poached eggs atop sautéed baby spinach & artichoke bottoms, finished with Hollandaise sauce / 28
APPLE WAFFLES House made waffle with fall spiced apples topped with Chantilly whipped cream & toasted pecans, served with pure maple syrup / 24	CHIVE & PANKO CRUSTED TROUT Fresh fillet of chive & panko crusted trout served with roasted butternut squash, Yukon Gold Brabant potatoes & haricots verts, sauced with Frangelico butter enhanced with orange zest / 38
BISTRO BURGER A blend of Brisket, short rib, & chuck, wood grilled with Tillamook extra sharp cheddar & Applewood smoked bacon on a brioche bun, with crispy pommes frites / 28	CHICKEN PONTALBA Pan roasted chicken breast with crispy Brabant potatoes & prosciutto, finished with Hollandaise / 24
BARBEQUED SHRIMP ~ A Mr. B's Classic ~ Gulf shrimp barbequed New Orleans style served in the shells in peppery butter sauce, French bread to dip / 32	VEAL FETTUCINE Panéed veal medallions & creamy fettuccine Alfredo with Pecorino Romano cheese / 28
	STEAK & EGGS Prime dry aged 8-ounce strip with truffle butter scrambled eggs & garlic potato rounds / 43

Desserts

GINGER SPICE CAKE A soft ginger spice layer cake baked with cinnamon & five spice; frosted with brown sugar & orange icing / 14	CHOCOLATE MOLTEN CUP CAKE An individual baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 14
PROFITEROLES & CHOCOLATE SAUCE Vanilla ice cream filled cream puffs, drizzled with dark chocolate sauce / 12	LEMON ICE BOX PIE In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 11
WARM WHITE CHOCOLATE BROWNIE White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 12	PECAN PIE Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11
BREAD PUDDING A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11	ICE CREAM DU JOUR / 8
	SORBET DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~