

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

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

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

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 / 32

GUMBO YA YA
A rich country style gumbo made with chicken
& Andouille sausage / 11

Entrées

WOOD GRILLED FISH
A fresh 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
**with a sauté of jumbo lump crabmeat + \$12*

SMOKED DUCK QUICHE
A savory egg custard baked with smoked duck, a
julienne of Swiss chard & leeks, served with a
petit apple salad / 30

BELGIUM BANANA WAFFLE
A fluffy Belgium waffle topped with Bananas Foster &
Chantilly cream, finished with pure Bourbon Maple syrup / 26

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

VEAL FETTUCINE
Panéed veal medallions with creamy fettuccine
Alfredo with Pecorino Romano cheese / 26

BARBEQUED SHRIMP
~A Mr. B's Classic Dish~
Gulf shrimp barbequed New Orleans style, in their
shells, peppery butter sauce, French bread to dip / 32

Desserts

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

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs,
chocolate sauce / 11

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

ICE CREAM DU JOUR - or - SORBET / 7

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

SOUP DU JOUR / 11

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 / 11

POACHED PEAR SALAD
Seasonal baby greens with port wine poached pears,
dried cranberries & bleu cheese, dressed with port
wine vinaigrette, garnished with roasted pecans / 14

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 spears / 26

GRILLED CHICKEN SALAD
Wood grilled chicken breast served over baby spinach
leaves tossed with warm balsamic pepper jelly vinaigrette,
golden raisins, roasted butternut squash & a red onions,
garnished with toasted walnuts & Danish bleu cheese / 25

PECAN CRUSTED TROUT
Fresh fillet of pecan & panko crusted trout served with
roasted butternut squash, sweet onions, Yukon Gold
Brabant potatoes & haricots verts, sauced with
Frangelico butter enhanced with orange zest / 36

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

FLAP STEAK & EGGS
Wood grilled 7-ounce Wagyu flap steak served with garlic
potato rounds & truffle butter scrambled eggs / 38

CRÈME BRÛLÉE
A rich vanilla custard with a caramelized sugar shell / 11

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

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

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

~ A 20% gratuity will be added to all parties of six or more ~