

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

Starters

DUCK SPRING ROLLS

Crispy fried springrolls of duck confit, shiitake
mushrooms, spinach, goat cheese & ginger-soy
dipping sauce / 20

EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano
cheese, Creole mustard dipping sauce / 9

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a
golden brown, served with tomato tartar sauce / 13

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters topped with jalapeño
tartar sauce / 22

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with
peppers & onions, served with classic ravigote sauce
& a lightly dressed petit green salad / 34

Entrees

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 / 34

*with a sauté of jumbo lump crabmeat + \$19

TROUT AMANDINE

Fresh fillet of trout topped with sliced almonds in
brown butter, served with tender asparagus spears / 38

*with a sauté of jumbo lump crabmeat + \$19

EGGS BENEDICT

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

FROMAGE STUFFED QUAIL

Roasted quail with creamy spinach & Brioche fromage
stuffing atop natural quail reduction, served with wood
grilled asparagus spears, finished with a duo of quail
eggs & feta cheese / 34

BARBECUED SHRIMP

Gulf shrimp barbequed New Orleans style served in the
shells in peppery butter sauce, French bread to dip / 32

Desserts

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake with rich caramel,
finished with a sprinkle of Maldon sea salt / 14

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, drizzled with dark

chocolate sauce / 12

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich
confection, vanilla ice cream, dark chocolate sauce / 12

BREAD PUDDING

A Brennan family recipe rich in butter, cream
& eggs, served warm with Irish whiskey sauce / 11

GUMBO YA YA

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

SEAFOOD GUMBO

A traditional New Orleans gumbo with shrimp,
crabmeat & okra / 15

CORN & CRAB SOUP / 16

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano
cheese, grape tomatoes & herb vinaigrette / 11

BABY ICEBERG SALAD

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

STRAWBERRY SALAD

Seasonal baby greens with Louisiana strawberries &
Tangerine & julienne red onions tossed with lemon, white
Balsamic & poppyseed vinaigrette, garnished with toasted
almonds & crumbled Montchevre goat cheese / 16

BACON WRAPPED SHRIMP & GRITS

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

BRIOCHE PAIN PERDU

Soaked thick slices of sweet brioche bread in a rich egg
custard, pan fried golden brown, finished with strawberries
& blueberries, served with Vermont maple syrup / 24

CHICKEN PONTALBA

Pan roasted chicken breast with crispy Brabant
potatoes & prosciutto, finished with Hollandaise / 30

GRILLADES & GRITS

Tender veal simmered with onions & peppers in a
rich Creole sauce over stone ground grits / 28

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

PORK & EGGS

Wood grilled pork tenderloin with truffle
butter scrambled eggs & garlic potato rounds / 38



GALETTE DE ROIS

French style King Cake ~ Individual gooey butter cake
with almond & lemon, topped with cream cheese ice
cream, sprinkled with festive carnival sugar / 16

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce,
candied lemon, freshly whipped cream / 11

PECAN PIE

Baked in a flaky crust, served over a drizzle of creamy
caramel, topped with vanilla ice cream / 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 ~