

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 / 15
CATFISH FINGERS Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce / 13	CORN & CRAB SOUP / 16
CRISPY FRIED OYSTERS Six flash fried Gulf oysters topped with jalapeño tartar sauce / 22	BISTRO SALAD Baby greens, spiced pecans, Parmigiano Reggiano cheese, grape tomatoes & herb 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 / 34	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

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 / 34 <i>*with a sauté of jumbo lump crabmeat + \$19</i>	BACON WRAPPED SHRIMP & GRITS Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 33
TROUT AMANDINE Fresh fillet of trout topped with sliced almonds in brown butter, served with tender asparagus spears / 38 <i>*with a sauté of jumbo lump crabmeat + \$19</i>	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
EGGS BENEDICT Two poached eggs on a toasted English muffin with Chisesi ham, Hollandaise, & asparagus / 26	CHICKEN PONTALBA Pan roasted chicken breast with crispy Brabant potatoes & prosciutto, finished with Hollandaise / 30
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	GRILLADES & GRITS Tender veal simmered with onions & peppers in a rich Creole sauce over stone ground grits / 28
BARBEQUED SHRIMP Gulf shrimp barbequed New Orleans style served in the shells in peppery butter sauce, French bread to dip / 32	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

Desserts

CHOCOLATE SALTED CARAMEL CAKE Moist fudgy dark chocolate cake with rich caramel, finished with a sprinkle of Maldon sea salt / 14	 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
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 ~