

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 SPRINGROLLS
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

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

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

VEAL FETTUCINE
Panéed veal medallions & creamy fettuccine
Alfredo with Pecorino Romano cheese / 29

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

Desserts

SALTED CARAMEL WALNUT CAKE
A slice of walnut cake layered with salted caramel frosting,
drizzled with caramel, garnished with candied walnuts / 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

POACHED PEAR SALAD
Seasonal baby greens with port wine poached pears,
dried cranberries & bleu cheese, dressed with port
wine vinaigrette, garnished with roasted pecans / 18

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

STRAWBERRY WAFFLES
House made waffle with macerated strawberries
topped with Chantilly whipped cream & toasted
almonds, served with pure maple syrup / 24

TROUT AMANDINE
Fresh fillet of trout topped with sliced almonds
in brown butter, served with haricots verts / 36

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

CHOCOLATE MOLTEN CUP CAKE
An individual baked rich, chocolate cake with a
fudgy center topped with vanilla ice cream
& raspberry coulis / 14

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 ~