

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

FRIED CHICKEN LIVERS
Served with pepper jelly & French baguette toast points,
served with a lightly dressed petit salad / 14

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

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

SOUP DU JOUR / 13

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

APPLE SALAD
Seasonal greens tossed with shaved shallots, dried
cherries, Pink Lady apples, applewood smoked bacon,
dressed with cinnamon apple balsamic vinaigrette,
topped with toasted walnuts, Danish bleu cheese / 13

Entrees

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*

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

BLUEBERRY WAFFLES
A house made crispy waffle topped with blueberries,
toasted almonds & Amaretto compote, finished with
Chantilly whipped cream / 23

PANINI
Panini pressed brioche with in-house herb & citrus
brined smoked pork loin, bacon jam, sliced pears,
caramelized onions & extra sharp Tillamook cheddar
cheese, served with housemade chips / 26

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

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

SMOKED PORK BENEDICT
House smoked pulled pork in a rich crimini mushroom & leek
sauce served atop an open-faced black pepper biscuit, with
poached eggs, finished with sage infused Hollandaise / 31

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

GRILLADES & GRITS
Tender veal simmered with onions & peppers in a
rich Creole sauce over stone ground grits / 34

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

PETIT FILET & EGGS
Wood grilled 6-ounce petit filet served with garlic
potato rounds & truffle butter scrambled eggs / 38

Desserts

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

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

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

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

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 ~