

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
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

BOUDIN & EGGS
Wood grilled Boudin sausage over creamy hash
browns with roasted sweet peppers, finished with a
duo of fried eggs / 32

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

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

BARBEQUED 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



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 ~