

# 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

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

**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

**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

**BEET & ARUGULA SALAD**  
Oven roasted red & gold beets tossed with arugula,  
shaved shallots, grape tomatoes & sherry vinaigrette,  
garnished with crumbled Feta cheese &  
roasted walnuts / 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  
*\*with a sauté of jumbo lump crabmeat + \$19*

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

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

**BLACKENED TUNA & CRAWFISH**  
Fresh fillet of blackened tuna atop a savory eggplant relish  
with onions, garlic & San Marzano tomatoes, finished  
with lemon butter sauce & Louisiana crawfish tails / 39

**BARBEQUED SHRIMP**  
Gulf shrimp barbequed New Orleans style served in the  
shells in 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

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

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

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

**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

**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

**ICE CREAM DU JOUR** / 8

**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

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

**SORBET DU JOUR** / 8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~