

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

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

SOUP DU JOUR / 13

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

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

BEET & CITRUS SALAD
Seasonal greens tossed with pickled red onions,
dressed with Cabernet balsamic vinaigrette, topped
with toasted walnuts & goat cheese, served with sliced
blood oranges, golden beets & a buttered toasted
goat cheese crouton / 16

Entrées

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 + \$14*

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

EGGS BLACKSTONE
A duo of poached eggs atop wood grilled French
baguette, sliced tomatoes, avocado, & black pepper
bacon, finished with Hollandaise / 33

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

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in their
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

BREAKFAST BOWL
A savory bowl of smoked boudin & Andouille sausages
with a sunny side up egg & potato & onion hash,
finished with Creole Hollandaise / 32

VEAL FETTUCCHINE
Panéed veal medallions with creamy fettuccine
Alfredo with Pecorino Romano cheese / 28

BISTRO BURGER
A blend of Brisket, short rib & chuck, with Tillamook
extra sharp cheddar & Applewood smoked bacon, on
a freshly baked brioche bun, with crispy
pommes frites / 25

PORK LOIN & EGGS
Wood grilled pork loin 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 / 10

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

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 / 10



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 / 14

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

ICE CREAM DU JOUR - or - SORBET / 7

~ A 20% gratuity will be added to all parties of six or more ~