

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

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 with jalapeño tartar sauce / 24

JUMBO LUMP CRABCAKE

Jumbo lump Louisiana blue crabmeat with peppers & onions, pan sauteed to a crispy crust, served with classic ravigote sauce, petit green salad / 27

EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 11

FRIED GREEN TOMATOES & CRAWFISH

A duo of fried green tomato slices topped with Louisiana crawfish tails, Crystal butter sauce, fresh chives, garnished with a boiled crawfish / 13

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunier / 28
**with a sauté of jumbo lump crabmeat + \$14*

EGGS BENEDICT

English muffin with Morrell ham, Hollandaise sauce, and vegetables / 24

PANÉED VEAL

Panéed veal medallions with creamy fettuccine Alfredo / 26

CHICKEN PONTALBA

Pan roasted chicken breast, Brabant potatoes, prosciutto, with Hollandaise sauce / 24

EGGS BLACKSTONE

Poached eggs atop wood grilled ciabatta, sliced tomatoes, applewood smoked bacon & Hollandaise / 25

FRIED OYSTERS & EGGS FLORENTINE

A duo of poached eggs, creamy spinach & crispy fried oysters, finished with Herbsaint Hollaindaise / 25

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells, peppery butter sauce / 34

Desserts

PECAN PIE

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

LEMON ICE BOX PIE

Raspberry sauce, candied lemon, freshly whipped cream / 9

ICE CREAM DU JOUR

Creole Cream Cheese / 6.5

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

A traditional New Orleans gumbo with Gulf shrimp, crabmeat & okra / 12

SOUP DU JOUR

Crawfish bisque / 11

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

SPINACH & STRAWBERRY SALAD

Baby spinach & Louisiana strawberries tossed with balsamic vinegar dressing, finished with shaved ricotta salata cheese / 12

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese, grape tomatoes, herb vinaigrette / 10.5

BACON WRAPPED SHRIMP & GRITS

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

CRAWFISH FRITTATA

Louisiana crawfish tails, red & green peppers, onions, tomatoes & a chiffonade of spinach, in a savory egg bake with pepperjack cheese garnished with a boiled crawfish / 27

GRILLADES & GRITS

Tender veal simmered with onions & peppers in a rich Creole sauce, over creamy stone ground yellow grits / 31

GULF SHRIMP CREOLE

San Marzano tomatoes simmered with onions, peppers & Gulf shrimp in a rich savory stew, topped with popcorn rice & a duo of roasted shrimp / 26

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, brioche bun, served with crispy pommes frites / 19.5

PETIT FILET & EGGS

6-ounce wood grilled filet mignon with truffle butter scrambled eggs & vegetables / 43

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, with Irish whiskey sauce / 8

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

WARM WHITE

CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, topped with vanilla ice cream, dark chocolate sauce / 11