

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

Eye-Openers

BLOODY MARY
Mr. B's signature recipe
spiked with vodka / 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

GUMBO YA YA
A rich country style gumbo with chicken & Andouille sausage / 12

SEAFOOD GUMBO
A traditional New Orleans gumbo with shrimp, crabmeat & okra / 15

POTATO & LEEK SOUP / 14

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

SHAMROCK SALAD
Baby gem & Bibb lettuces with tender spinach leaves, sugar snap & English peas, fresh mint & asparagus buds tossed with lemon dill vinaigrette, finished with avocado & pistachio romesco / 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*

CORNED BEEF HASH & EGGS
A savory hash of slowly roasted corned beef, oven roasted sweet onions, Brabant potatoes & peppers topped with a duo of fried eggs, with green onion Hollandaise / 28

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

GRILLED SALMON SALAD
Wood grilled fillet of Atlantic salmon over a bed of mixed greens tossed with lemon caper vinaigrette, julienned red onions, English cucumbers & tomato wedges, finished with dill crème fraîche / 28

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

GRILLED SHRIMP QUICHE
Wilted buttered leeks & gruyère cheese baked into a savory custard in a flaky crust, topped with a duo of grilled shrimp, side of grapes & smoked tomato butter sauce / 30

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

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

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs, with dark chocolate sauce / 12

PECAN PIE
Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

CHOCOLATE MOLTEN CUP CAKE
An individually baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 14

LEMON ICE BOX PIE
In a graham cracker crust with raspberry sauce / 11

CHEESECAKE
An individually baked cheesecake with an orange zest infused graham cracker crust, topped with macerated strawberries enhanced with St. Germain Elderflower liqueur / 15

DARK CHOCOLATE BAILEY'S CAKE
A slice of dark chocolate cake layered with rich Bailey's buttercream & coated in salted chocolate ganache, served with butterscotch sauce / 15

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

SORBET DU JOUR / 8

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