

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 OYSTERS

Six flash fried Gulf oysters served with
jalapeño tartar sauce / 22

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a
golden brown, served with tomato tartar sauce / 13

EGGPLANT STICKS

Lightly fried eggplant sticks sprinkled with Pecorino
Romano cheese, with Creole mustard dipping sauce / 12

JUMBO LUMP CRABCAKE

Jumbo lump crabmeat with peppers & onions,
pan sautéed served with classic ravigote sauce
& a petit green salad / 37

GUMBO YA YA

A country style gumbo made with chicken &
Andouille sausage / 12

SEAFOOD GUMBO

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

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

BISTRO CAPRESE SALAD

First of the season sliced Creole tomatoes, mozzarella
cheese, basil pesto & balsamic gastrique, finished
with fresh black pepper / 18

Entrees

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 + \$18*

EGGS BENEDICT

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

BLUEBERRY PAIN PERDU

Brioche soaked in a rich egg custard & pan fried served
with fresh blueberries 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 their shells in peppery butter sauce,
French bread to dip / 34

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp
with creamy stone ground yellow grits & red eye gravy / 36

BISTRO B.L.T.

Black pepper bacon, Creole tomatoes & Bibb lettuce
on an open-faced buttery croissant, topped with
a fried egg, served with red seedless grapes / 26

SOFT SHELL CRAB

Crispy fried soft shell crab served over creamy corn
maque choux / 36
**with a sauté of jumbo lump crabmeat + \$18*

BISTRO BURGER

A blend of Brisket, short rib, & chuck, with Tillamook
extra sharp cheddar & Applewood smoked bacon on
a brioche bun, with crispy pommes frites / 30

PORK & EGGS

Wood grilled pork tenderloin with truffle butter
scrambled eggs & garlic potato rounds / 36

Desserts

BREAD PUDDING

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

CHOCOLATE MOLTEN CUP CAKE

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

PECAN PIE

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

SORBET DU JOUR / 8

LEMON ICE BOX PIE

Baked in a graham cracker crust with raspberry
sauce, freshly whipped cream / 11

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

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