

Jazz Brunch Menu

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 / 31

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 / 14

CORN & CRAB SOUP / 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 / 10.5

CALVADOS APPLE SALAD

Hydro Bibb, red & green oak lettuces tossed with dried cranberries, shallots, Pink Lady apples & Calvados vinaigrette, topped with warm honey & goat cheese in phyllo / 15

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

EGGS BENEDICT

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

BUSTER CRABS

A duo of crispy fried buster crabs served with creamy corn maque choux / 25

SHRIMP & TASSO FRITTATA

Gulf shrimp & spicy tasso blended in a rich eggy custard & baked with a julienne of spinach, sweet onions & Manchego cheese, topped with a spicy pepper relish / 29

BRIE CHEESE PANINI

Black forest ham, creamy Brie cheese, sliced Gala apples & bacon jam pressed on freshly baked brioche, served with housemade chips / 24

BARBEQUED SHRIMP

~ A Mr. B's Bistro Classic ~

Gulf shrimp barbequed New Orleans style, in their shells, 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

CHICKEN PONTALBA

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

YELLOWFIN TUNA BOWL

Sesame crusted pan seared yellowfin tuna served over orange & ginger jasmine rice & lightly dressed baby Gem lettuce tossed with jicama, water chestnuts, cilantro & English cucumbers, topped with pickled carrots & green onions, finished with ginger soy dressing / 32

PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed arugula, rainbow tomatoes & Parmigiano-Reggiano cheese / 28

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, served on a freshly baked brioche bun, served with crispy pommes frites / 25

PORK & EGGS

Pork tenderloin grilled over a wood fire, served with garlic potato rounds, eggs scrambled with green onions & topped with pepperjack cheese / 26

Desserts

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

CHOCOLATE SALTED CARAMEL CAKE

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

BREAD PUDDING

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

CARROT CAKE

An individual brown sugar, ginger & spiced carrot cake with Grand Marnier spiked cream cheese frosting, garnished with candied pecans / 12

WARM WHITE CHOCOLATE BROWNIE

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

PECAN PIE

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

ICE CREAM / SORBET DU JOUR / 7

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