

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

EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano
cheese, Creole mustard dipping sauce / 12

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 / 39

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

SOUP DU JOUR / 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

STRAWBERRY SPINACH SALAD

Tender spinach leaves tossed with Louisiana
strawberries, balsamic dressing & julienne red onions,
garnished with toasted pecans, balsamic gastrique &
shaved ricotta salada cheese / 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

EGGS BENEDICT

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

CRAWFISH QUICHE

A rich savory custard baked with buttered leeks &
white cheddar in a flaky crust, topped with crawfish
tails simmered in roasted red pepper butter sauce / 34

MUFFULETTA & CHIPS

Chisesi ham, spicy coppa, mortadella, Genoa salami,
Provolone & mozzarella with olive salad & peppers on
freshly baked Sicilian-style muffuletta loaf, served
with housemade chips / 28

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 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

BOUDIN HASH & EGGS

Wood grilled boudin sausage served with an onion & pepper
Yukon gold Brabant hash, finished with a fried egg / 30

BERRY WAFFLES

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

PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed
watercress, heirloom tomatoes & shaved pecorino
romano cheese / 28

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

CHOCOLATE CHIP CHEESECAKE

Dark chocolate chips baked into a rich, creamy cheesecake
with a chocolate graham cracker crust, finished with
macerated strawberries / 15

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

Baked in a graham cracker crust with raspberry sauce / 11

ICE CREAM DU JOUR / 8

SORBET DU JOUR / 8

BREAD PUDDING

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

PECAN PIE

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

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich
confection, vanilla ice cream, dark chocolate sauce / 12

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, with
dark chocolate sauce / 12

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

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