

# 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**  
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 / 32

**GUMBO YA YA**  
A rich country style gumbo made with chicken  
& Andouille sausage / 11

**SEAFOOD GUMBO**  
A traditional New Orleans gumbo with Gulf  
shrimp, crabmeat & okra / 14

**SOUP DU JOUR / 11**

**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

**POACHED PEAR SALAD**  
Seasonal baby greens with port wine poached pears,  
dried cranberries & bleu cheese, dressed with port  
wine vinaigrette, garnished with roasted pecans / 14

## 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  
\*with a sauté of jumbo lump crabmeat + \$12

**BREAKFAST BOWL**  
A savory bowl of smoked boudin with a sunny side up  
egg & potato & onion hash, finished with Creole  
Hollandaise / 32

**BANANA PAIN PERDU**  
Freshly baked banana bread dipped in creamy egg  
custard & sautéed in butter, served with bananas,  
fresh fruit, & pure Maple syrup / 26

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

**VEAL FETTUCCHINE**  
Panéed veal medallions with creamy fettuccine  
Alfredo with Pecorino Romano cheese / 26

**BARBEQUED SHRIMP**  
~A Mr. B's Classic Dish~  
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

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

**GRILLED CHICKEN SALAD**  
Wood grilled chicken breast served over baby spinach  
leaves tossed with warm balsamic pepper jelly vinaigrette,  
golden raisins, roasted butternut squash & a red onions,  
garnished with toasted walnuts & Danish bleu cheese / 25

**PANKO & HERB CRUSTED TROUT**  
Local fillet of pan seared trout crusted with  
fresh dill, parmesan & panko, served with a sauté  
of Louisiana Swiss chard, sweet onions & satsumas  
in Champagne butter / 32

**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

**FLAP STEAK & EGGS**  
Wood grilled 7-ounce Wagyu flap steak served with garlic  
potato rounds & truffle butter scrambled eggs / 38

## Desserts

**LEMON ICE BOX PIE**  
In a graham cracker crust with raspberry sauce,  
candied lemon, freshly whipped cream / 9

**PROFITEROLES & CHOCOLATE SAUCE**  
Vanilla ice cream filled cream puffs,  
chocolate sauce / 11

**BREAD PUDDING**  
A Brennan family recipe rich in butter, cream  
& eggs, served warm with Irish whiskey sauce / 8

**ICE CREAM DU JOUR - or - SORBET / 7**

**CRÈME BRÛLÉE**  
A rich vanilla custard with a caramelized sugar shell / 11

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

**WARM WHITE CHOCOLATE BROWNIE**  
White & dark chocolate chips baked into a rich  
confection, vanilla ice cream, dark chocolate sauce / 11

**CHOCOLATE SALTED CARAMEL CAKE**  
Moist fudgy dark chocolate cake topped with  
rich caramel, sprinkle of Maldon sea salt / 12

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