

# 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

**SOUP DU JOUR** / 13

**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

**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

**APPLE SALAD**  
Seasonal greens tossed with shaved shallots, dried  
cherries, Pink Lady apples, applewood smoked bacon,  
dressed with cinnamon apple balsamic vinaigrette,  
topped with toasted walnuts, Danish bleu cheese / 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*

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

**STRAWBERRY WAFFLES**  
A house made crispy waffle topped with first of the season  
Louisiana strawberries, toasted almonds & Amaretto compote,  
finished with Chantilly whipped cream / 23

**BARBEQUED SHRIMP**  
Gulf shrimp barbequed New Orleans style, in their  
shells, peppery butter sauce, French bread to dip / 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

**BACON WRAPPED SHRIMP & GRITS**  
Applewood smoked bacon wrapped jumbo Gulf shrimp  
with creamy stone ground yellow grits & red eye gravy / 33

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

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

**PANINI**  
Panini pressed brioche with in-house herb & citrus  
brined smoked pork loin, Applewood smoked bacon,  
caramelized onions & extra sharp Tillamook cheddar  
cheese, with a side of pear barbequed sauce, served  
with housemade chips / 25

**PETIT FILET & EGGS**  
Wood grilled 6-ounce petit filet 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 / 10

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

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

**BREAD PUDDING**  
A Brennan family recipe rich in butter, cream  
& eggs, served warm with Irish whiskey sauce / 10



**GALETTE DE ROIS**  
French style King Cake ~ Individual gooey butter cake  
with almond & lemon, topped with cream cheese ice  
cream, sprinkled with festive carnival sugar / 14

**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

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

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