

Jazz Brunch Menu

MR. B'S BISTRO
CINDY BRENNAN

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

FRIED GREEN TOMATOES

A duo of lightly battered fried green tomato slices topped with Louisiana crawfish tails simmered in crystal butter sauce, garnished with a boiled crawfish / 16

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 / 34

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

BISTRO CAPRESE

Light dressed spring greens topped with sliced seasonal tomatoes, mozzarella pearls, basil pesto & balsamic gastrique, finished with fresh black pepper / 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 / 10.5

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

HOUSE CURED SALMON CROISSANT

Freshly baked buttery croissant spread with goat & cream cheeses with chives, a brunoise of red onion & capers, topped with a fried egg, served with fresh seasonal fruit / 30

CRAWFISH QUICHE

Buttered leeks & creamy Fontina cheese baked in a savory egg custard, topped with Louisiana crawfish tails in smoked tomato beurre blanc / 30

ITALIAN SAUSAGE & PEPPERS

A sauté of sliced garlic, roasted sweet onions, yellow & red peppers & sliced Italian sausage tossed with rigatoni pasta, finished with a side of Pecorino romano cheese / 26

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

EGGS BENEDICT

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

CHICKEN PONTALBA

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

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 hickory wood, served with southwest potato rounds, eggs scrambled with green onions & topped with pepperjack cheese / 26

Desserts

PECAN PIE

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

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

WHITE CHOCOLATE MOUSSE

Creamy white chocolate mousse served atop a thin layer of bright lemon cake drizzled with blueberry compote / 12

WARM WHITE CHOCOLATE BROWNIE

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

BREAD PUDDING

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

ICE CREAM -or- SORBET DU JOUR / 7

~ A 20% gratuity will be added to all parties over six ~