STARTERS

donut holes
cinnamon-sugar, sweet crème fraîche 5

seasonal fruit & yogurt parfait
vanilla yogurt, housemade muesli 9.5

crawfish, tasso & goat cheese beignets
Abita Amber beer batter, ravigote sauce 8

crispy parmesan eggplant sticks
panko crust, smoked paprika aioli 7.5

creole crab dip
housemade Creole cream cheese, scallions, toasted chevre, brioche 15

grilled romaine & crabmeat salad
jumbo lump crab, marinated tomatoes, lemon-Parmesan dressing, brioche crumbles 10.5

café b salad
chopped romaine, grape tomato, diced cucumber, lemon parmesan dressing 7.5

crawfish bisque
dark brown roux, rich crawfish stock, crawfish dressing stuffed crawfish heads, Breaux Bridge crawfish tails 10

chicken & andouille gumbo
dark roux, Creole Country andouille sausage, local Jazzmen aromatic brown rice or green onion potato salad 7.5

PANCAKES

buttermilk
classic, with 100% pure maple syrup 9

king cake
cinnamon pancakes, Creole cream cheese icing, carnival sugars 11

BRUNCH STAPLES

banana walnut french toast
bruléed bananas, honey butter, maple syrup, applewood smoked bacon 14
[ADD POACHED EGG 3]

chicken & biscuits
housemade buttermilk biscuit, fried chicken strips, tomato aioli, sunny side up eggs 15

veal grillades & grits
smothered braised veal, stoneground mascarpone grits, poached egg, French bread 17

THE INCREDIBLE EGG!

café b breakfast
2 eggs any style, stoneground mascarpone grits, choice of pork 9

chorizo & cheddar frittata
sharp cheddar, sun-dried tomatoes, spinach, buttermilk biscuit 15

crabmeat & brie frittata
French brie, jumbo lump crabmeat, baby spinach, marinated grape tomatoes, shoestring potatoes, buttermilk biscuit 20

oysters sardou
2 poached eggs, flash fried oysters, bacon sautéed baby spinach, artichoke hearts, English muffin, hollandaise 18

eggs café b
2 poached eggs, house-cured Irish bacon, tomatoes, housemade focaccia, sun-dried tomato hollandaise, sautéed kale, brabant potatoes 15

crab cakes & eggs
2 poached eggs, cayenne hollandaise, sautéed grape tomatoes, grilled zucchini 24

south of I-10 scramble
3 eggs, Creole Country andouille, peppers, onions, jalapeños, white cheddar cheese, fingerling potatoes, buttermilk biscuit 15

veggie egg white omelet
egg whites, eggplant, zucchini, mushrooms 13

SALADS, SANDWICHES & MORE!

crabmeat caprese bruschetta
jumbo lump crabmeat, fried fresh mozzarella, arugula, cherry heirloom tomatoes, white balsamic butter, basil, housemade ciabatta 19

shrimp remoulade salad
romaine, iceberg, remoulade dressing, spicy boiled Gulf shrimp, sun-dried tomatoes, truffled deviled eggs 16

lobster cobb
butter poached lobster, romaine, lettuce, blue cheese, avocado, bacon, buttermilk dressing 25

sage & thyme turkey club
applewood smoked bacon, black pepper mayo, Abita stoneground mustard, Gruyere, on multi-grain, housemade pickle spear 12.5

café b burger
ground sirloin on a house made sesame seed bun with fried onion rings, romaine lettuce, ripe tomato, house pimento cheese and garlic frites 14.5
- add applewood bacon - 1.50

grilled gulf fish with aged balsamic
roasted spaghetti squash, grilled squash medley, charred sweet onion,

2-7-16

SIDES

buttermilk biscuits *with local fruit compote* 1.5 (1 biscuit) / 4 (3 biscuits) • **short stack of buttermilk pancakes** 3 • **garlic frites** 4
brabant potatoes 4 • **mascarpone grits** 3 • **applewood smoked bacon** 4 • **creole country andouille sausage** 5 • **panko-crusted boudin patty** 5

50¢ oysters M-SAT 2-7 pm • b happy hour M-SAT 2-7 pm @ the bar • we cater! www.ralphbrennancatering.com

VISIT OUR SISTER RESTAURANTS: RALPH'S ON THE PARK, RED FISH GRILL, CAFÉ NOMA, HERITAGE GRILL, BRENNAN'S & NAPOLEON HOUSE