EYE OPENERS!

ENDLESS CHAMPAGNE 12

ENDLESS MIMOSAS 14

café b bloody mary
our signature! with a sea salt & cayenne rim 8

local peach bellini
lime juice, simple syrup, Prosecco 7

basil old fashioned
Bourbon, Peychaud bitters, Steen's Cane Syrup, fresh basil, orange & cherries 8

STARTERS

donut holes
cinnamon-sugar, sweet crème fraîche 5

crab beignets
Lake Pontchartrain crabmeat, Abita Amber beer batter, creamy ravigote sauce 9

crispy parmesan eggplant sticks
panko crust, smoked paprika aioli 7.5

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

chilled wedge salad
buttermilk-black pepper dressing, brioche croutons, house-cured bacon, shaved radishes, blue cheese 8

corn & crab soup
roasted corn, sweet peppers, leeks, cream 8

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

KIDS BRUNCH

mini-breakfast kids portion: eggs, grits & pork 5
silver dollar pancakes side of fresh fruit 4
gooey grilled cheese side of fresh fruit 4

THE INCREDIBLE EGG!

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

oysters sardou
flash fried oysters, bacon sautéed baby spinach, English muffin, poached eggs, artichoke bearnaise 18

boudin benedict
Creole Country boudin, English muffin, poached eggs, cayenne hollandaise, housemade bacon crumbles 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

steak frites omelet
hanger and filet steaks in Madeira sauce, caramelized onions, truffle fries 17

crabmeat omelet
3 eggs, Swiss cheese, jumbo lump crabmeat, baby spinach, marinated grape tomatoes, buttermilk biscuit 18

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

PANCAKES

buttermilk
classic, with 100% pure maple syrup 9

chocolate chip
Belgian dark chocolate, peanut butter acadie 11

bananas Foster
toasted pecans, rum caramel sauce, vanilla bean ice cream 12

strawberry
fresh strawberries, powdered sugar 10

SOUTHERN STAPLES

grits & grillades
smothered braised pork, stoneground mascarpone grits, poached egg 14

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

BBQ gulf shrimp & grits
Abita Amber beer, Worcestershire, stoneground mascarpone grits 16

debris & grits
stoneground mascarpone grits, pulled pork, pickled carrots, creamy andouille red eye gravy 14

LUNCH

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

grilled gulf fish with aged balsamic
roasted spaghetti squash, grilled squash medley, charred Vidalia onion, balsamic vinegar, extra virgin olive oil 24

café b burger
Chef Chris' grind of short rib & sirloin grilled to order, romaine, tomato, brioche bun, garlic frites, housemade condiments 14.5
add cheese (swiss • blue • white cheddar) 1.50
add applewood bacon - 1.50

grilled romaine & crabmeat salad
jumbo lump crab, marinated tomatoes, lemon-Parmesan dressing, brioche crumbles 10 / 19

SIDES

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

7-2-15

b happy hour M-SAT 3-7 pm @ the bar • 50¢ oysters • we cater! www.ralphbrennancatering.com

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