

Front Page News

I.I.T.Y.W.I.M.W.Y.B.M.A.D.

MENU

SMALL PLATES

Bayou Seafood Gumbo

Crawfish, oysters, crab, shrimp, celery, onion, peppers, bayou spices Bowl 7.99 / Cup 6.99

Gumbo Ya-Ya

Rich, hearty gumbo, all natural, locally sourced chicken, andouille sausage, peppers, okra, onion, celery Bowl 6.99 / Cup 5.99

Farmers Market Soup Of The Day

Fresh Daily Bowl 6.99, Cup 5.99

Panko Crusted Fried Green Tomatoes

Roasted jalapeno tomato sauce, feta cheese, scallions 8.99

Cajun Jambalaya Egg Rolls

Crispy egg rolls with chicken, andouille sausage, peppers, onions, Creole red rice 8.99

FPN Jumbo Chicken Wings

Jumbo, all natural, buffalo style wings
Buffalo, Chipotle BBQ, Lemon Pepper, or Naked.
Half Order(5) 7.99 Full Order(10) 11.99

Georgia Chicken Tenders

Hand cut, grilled or lightly breaded & fried
Buffalo, Chipotle BBQ, Lemon Pepper, or Naked 8.99

Crab Cake Sliders

Pan seared, thin sliced avocado, lettuce, tomato, chili mayo, toasted slider rolls 9.99

Southern Fried Pickles

Thin sliced, flash fried, horseradish dill ketchup 5.99

Hand Cut Calamari Friti

Seasoned flour dredged, flash fried, Sriracha aioli, cilantro lime crema 10.99

Hummus & Olive Tapenade

Cucumber, pepperoncinis, warm pita points 8.99

Spinach & Artichoke Dip

Chopped spinach, artichoke hearts & parmesan, lightly toasted pita points 7.99

Warm Bavarian Pretzels

Mustard & beer cheese dip 5.99

Chipotle BBQ Pork Sliders

In house roasted pulled pork, tangy chipotle BBQ sauce, Fuji apple slaw, warm slider rolls 9.99

Seared Chicken Flatbread

Fire grilled pineapple, roasted peppers, cheddar jack, jalapeno tomato sauce, cilantro 8.99

GREENS

Full On House Salad

Fresh field greens, citrus herb vinaigrette, tomatoes, onion, golden raisins, pumpkin seeds & feta 5.99

Honey Roasted Beet, Walnut & Fuji Apple

Organic field greens, toasted walnuts, goat cheese, apple cider vinaigrette 6.99

Baby Spinach

Smoked bacon, grape tomatoes, dried cranberries, toasted walnuts, shaved red onion, bleu cheese crumbles, honey balsamic vinaigrette 6.99

Caesar

Crisp hearts of romaine, creamy Caesar dressing, house-made croutons, shredded parmesan 5.99

Greek

Romaine, shaved red onion, banana peppers, olives, garbanzo beans, pepperoncinis, feta cheese, Greek style vinaigrette 6.99

Classic Iceberg Wedge

Iceberg, crumbled bleu cheese, grape tomatoes, shaved red onion, crumbled bacon, bleu cheese dressing 6.99

top your salad

Gulf Shrimp Grilled or Fried

Grilled Scottish Salmon

Chicken Grilled or Fried

Grilled Mahi-Mahi

Thin Sliced Flat Iron Steak

Fried Calamari

Dressing

Salads are dressed as described.

Also available: House Citrus Herb Vinaigrette, Apple Cider Vinaigrette, Honey Balsamic Vinaigrette, Reduced Fat Ranch, Bleu Cheese, Honey-Mustard, Traditional Caesar

100% NATURAL, FRESH NEVER FROZEN, WET AGED

BURGERS FIVE WAYS

BEEF

House blend , grass fed, humanely raised, preservative free beef
Choose: Bit Of Red, Some Pink or No Pink

GRILLED CHICKEN

All natural locally sourced

FRIED CHICKEN

All natural locally sourced chicken breaded & fried

BLACK BEAN

All natural in house black bean, herb & spice burger

TURKEY

Garlic seasoned, wood fire smoked turkey burger

Classic Pub Burger

Applewood smoked bacon, cheddar cheese, vine ripened tomato, leaf lettuce, sesame bun* 9.99

Crescent City

Grilled andouille, honey chipotle glaze, pepper jack, grilled onions, Kaiser bun * 11.99

Smoke Stack

Pickled jalapenos, fried tobacco onions, pepper jack cheese, leaf lettuce, vine ripe tomato, smoky BBQ mayo, Kaiser bun* 10.99

Voodoo

Peppercorn crusted blue cheese, Applewood smoked bacon, sautéed mushrooms, leaf lettuce, vine ripened tomato, Kaiser bun* 11.99

Mushroom Lover

Sautéed mushrooms, caramelized sweet onion, Swiss cheese, Kaiser bun* 10.99

Big Kahuna

Fire grilled pineapple, smokey BBQ, Applewood bacon, sliced avocado, Swiss cheese, vine ripened tomato, leaf lettuce, sesame bun* 11.99

Big-Big Easy

Double meat, cheddar, pepper-jack & provolone cheeses, fried tobacco onions, Sesame bun* 14.99

Southern Hospitality

Fried green tomato, sharp cheddar, roasted red peppers, spicy remoulade, leaf lettuce, Kaiser bun* 10.99

top your burger

Cheddar, American, Swiss, Pepper-Jack , Provolone , Bleu cheese crumbles + .99

Add Bacon, Caramelized onions +.99

Add Hummus, sautéed mushrooms +1.29

Burgers can be served with sliced red onion or, “On The Green;” no bun, over crisp Iceberg lettuce at no charge.

SANDWICHES

Scottish Salmon BLT

Applewood smoked bacon, vine ripened tomato, leaf lettuce, dill caper sauce, grilled sourdough 11.99

Sweetwater 420 Beer Batter Fried Fish

Award winning Sweetwater 420 beer battered cold water cod, jalapeno-dill tartar sauce, crisp Fuji apple slaw, toasted sesame roll 9.99

Peppercorn Flat Iron Steak

Horseradish cream, field greens, provolone, caramelized onions, crusty French loaf 14.99

Fried Shrimp, Oyster or Combo Po’Boy

Breaded & flash fried Gulf white shrimp, Louisiana oysters (or both) piled high, lettuce, tomato & Creole mayo Shrimp 11.99 Oyster or Combo 13.99

Fried Green Tomato Stack

Goat cheese spread, roasted peppers, spicy remoulade, sourdough. 8.99

Philly Cheese Steak, Chicken Or Sausage

Choose grilled steak, chicken, or andouille sausage. GA onions, peppers, white American & pepper-jack cheeses, French loaf 9.99

Oven Roasted Turkey Grill

Basil pesto aioli, vine ripened tomato, applewood smoked bacon, provolone cheese, avocado, red onion, organic field greens, sourdough 8.99

In House Pulled BBQ Pork

Chipotle BBQ pork smoked and pulled in house, Fuji apple slaw, kaiser bun 8.99

Grilled Mahi-Mahi Sandwich

Pan-seared filet, lettuce, tomato, onion & house remoulade, sesame bun 11.99

Farmstead wrap

Roasted peppers, red onion, spinach, avocado, vine ripe tomatoes, banana peppers, Swiss, garlic aioli, honey wheat wrap 8.99

Burgers & Sandwiches include;

French Fries, Red beans & rice, In-house Salt & Pepper chips, Fuji Apple Slaw, Caesar or Mixed Field Green salad & a Kosher pickle. Substitute any other side at menu price less 2.99.

*Consumption of raw or undercooked foods such as meat, poultry, fish, shellfish, & eggs may increase your risk of food borne illness.

LARGE PLATES

Parmesan Herb Crusted Carolina Mountain Trout

Tomato, olive and caper vinaigrette, bacon braised greens, stone ground grits 15.99

Grilled Scottish Salmon

Tarragon mustard sauce, roasted potatoes, sautéed spinach with garlic & white wine 15.99

Angus Steak Frite

Thick sliced CAB peppercorn flat iron steak grilled to taste, garlic parmesan fries, spicy Chimi-churri, tomato & mixed green or Caesar salad 16.99

Low Country Shrimp & Grits

Cobblestone Mill stone ground yellow grits, andouille sausage, roasted red pepper sherry cream sauce 14.99

Jambalaya

Down on the bayou . . . Gulf shrimp, chicken, andouille sausage, slow-simmed Creole style with rice, bayou spices, celery, tomatoes, peppers, white onion 13.99

Southern Shrimp Boil

From the Carolinas to the bayou, nothing says party like a Shrimp boil. Steaming hot pot of corn, red bliss potatoes, & grilled andouille sausage, plump gulf shrimp. Boils are served in two sizes, Tub or Bucket -Market Price

Flat Iron Steak & Shrimp Boil

Thick sliced prime peppercorn flat iron steak grilled to taste, half pound of our boiled shrimp, spicy Chimi-churri, mixed green or Caesar salad, corn on the cob, andouille sausage & roasted red bliss potatoes * 24.99

Rosemary Roasted Half Chicken

Lemon caper butter, garlic herb mashed potatoes, braised greens with smoked bacon 14.99

Spice Rubbed Mahi-Mahi with Grilled Shrimp

Cilantro pineapple salsa, garlic herb mashed potato, roasted corn succotash 16.99

Sweetwater 420 Fish & Chips

Locally brewed Sweetwater 420 adds a rich malty flavor to our English style fried Atlantic Cod, Fuji apple slaw, French fries, jalapeno-dill tartar sauce 13.99

Chicken Penne Pasta

Grilled chicken, garlic sautéed fresh mushrooms, broccoli & grape tomatoes, tomato cream sauce 13.99

Crawfish & Shrimp Etouffee

Etouffee means "smothered" in French. Crawfish tails, Gulf shrimp, peppers, onions, celery, smothered in a dark rich, roux-thickened sauce, long grain rice 14.99

& THREE

Blue Plate Special

Design your own veggie plate, choose any three sides from the selection below 10.99

SIDES

Garlic parmesan fries

4.99

In-house Salt & Pepper potato chips

4.99

Small mixed green side salad

3.99

Caesar side salad

3.99

Roasted corn succotash

3.99

Steamed broccoli

3.99

Southern style bacon braised greens.

3.99

Sautéed leaf spinach and grape tomatoes

3.99

Garlic herb mashed potatoes

3.99

Roasted red bliss potatoes

3.99

French fry basket

3.99

Red beans & rice

3.99

Cobblestone mill stone-ground yellow speckled grits

3.99

Fuji apple slaw

3.99

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