

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

PANKO CRUSTED FRIED GREEN TOMATOES

Green tomatoes, roasted pepper sauce, feta cheese, scallions 8.99

LOW COUNTRY CRAB & SHRIMP CAKES

Pan-seared crab & shrimp cakes, remoulade sauce 9.99

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 Five 7.99 Ten 11.99

GEORGIA CHICKEN TENDERS

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

ANDOUILLE DEVILED EGGS

A spicy NOLA twist on grandma's deviled eggs with artisan andouille sausage 6.99

SOUTHERN FRIED PICKLES

Thin sliced, flash fried, Siracha aioli dip 5.99

CATFISH FINGERS

Local Georgia catfish, lightly Cajun corn meal dusted, flash fried, jalapeno tartar dipping sauce 9.99

HAND CUT CALAMARI FRITI

Seasoned flour dredged, flash fried, spicy roasted pepper marinara 10.99

HUMMUS & OLIVE TAPENADE

Cucumber, pepperoncinis, warm pita points 8.99

SPINACH & ARTICHOKE DIP

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

PRETZEL BITES

Huge soft pretzel taste in bite-sized morsels. Perfect before a meal or while watching the game. Honey mustard or spicy Asian mustard dipping sauce 6.99
Add queso cheese dip 1.99

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

BRUNCH ENTREES

FLAT IRON STEAK & EGGS

Thick sliced prime peppercorn flat iron steak, eggs; scrambled, poached or fried, home fried potatoes, fresh biscuit. 17.99

SHRIMP & BISCUITS

Roasted red pepper sherry cream sauce over andouille, peppers, onions, today's fresh baked biscuits 11.99

PAIN PERDII

French Quarter French toast, pecan butter, powdered sugar, Bacon, Canadian bacon or andouille sausage 8.99

FRIED CHICKEN BISCUITS

Fresh biscuits, Southern fried chicken, cheddar cheese, stone ground grits 8.99

TRADITIONAL EGGS BENEDICT

Poached eggs, Canadian bacon, over toasted English muffin, Creole hollandaise, home fried potatoes 8.99

FRIED GREEN TOMATO BENEDICT

Poached eggs, toasted English muffin, Creole hollandaise, home fried potatoes 8.99

CHICKEN SAUSAGE BENEDICT

Poached eggs, toasted English muffin, Creole hollandaise, home fried potatoes 8.99

EGGS SARDO

Poached eggs, creamy parmesan, spinach & artichokes, toasted English muffin, Creole hollandaise, home fries 8.99

CRAB CAKES BENEDICT

Pan-seared crab cakes, toasted English muffins, poached eggs, Creole hollandaise, home fried potatoes 11.99

CAJUN CRAWFISH OMELET

Crawfish, peppers, onions, pepper jack 7.99

SPANISH ANDOUILLE OMELET

Andouille sausage, tomatoes, peppers, onions, pepper-jack & fresh pico de gallo 7.99

BACON, MUSHROOM & SPINACH OMELET

Applewood bacon, sautéed mushrooms, Swiss cheese, fresh spinach 7.99

ANDOUILLE SCRAMBLE

Eggs, roasted red skin potatoes, diced andouille, mushrooms and cheddar jack cheese, scrambled, topped with pico de gallo & fresh herbs.

Served in a cast iron skillet 8.99

VEGGIE SCRAMBLE

Eggs, Portabella mushrooms, spinach, peppers, onions, broccoli, tomatoes, potatoes & provolone cheese scrambled together Served in a cast iron skillet 7.99

BASIC SOUTHERN BREAKFAST

Scrambled, poached or fried eggs, smoked bacon, home fries, fresh baked biscuit 8.99

HAM. EGG & CHEESE

Toasted Bagel halves, fried eggs, grilled ham, pepper-jack, home fried potatoes 8.99

SANDWICHES BU

SCOTTISH SALMON BLT

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

SWEETWATER BEER BATTERED FISH

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

HOT MEATLOAF SANDWICH

Homemade meatloaf, melted pepper jack, Creole mayo, grilled marble rye 9.99

GRILLED MAHI-MAHI SANDWICH

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

THE MISSISSIPPI RIVER BARGE

Over two feet of New Orleans style Po'Boy, flash fried Gulf shrimp, Louisiana oysters and Catfish, lettuce, tomato & Creole mayo. As big as the Mississippil 39.99

FRIED GREEN TOMATO BLT

Applewood smoked bacon, crisp iceberg lettuce, fried green tomatoes, Creole mayo, on grilled sourdough 9.99

FRIED SHRIMP OR OYSTER PO'BOY

New Orleans style Po'Boy loaf piled high with lightly breaded, flash fried Gulf white shrimp, succulent Louisiana oysters or a combo of both, shredded lettuce, tomato, Creole mayo Shrimp 11.99 Oyster or Combo 13.99

TURKEY OR PASTRAMI REUBEN

Grilled marble rye, oven roasted sliced turkey, or deli style pastrami, sauerkraut, 1000 island dressing, Swiss cheese 8.99

BURGERS

100% NATURAL, FRESH NEVER FROZEN, GRASS-FED, PRESERVATIVE FREE BEEF*

Choose how you want your burger prepared: Bit of Red, Some Pink or No Pink

BLACK BEAN

In house black bean, herb & spice burger GRILLED OR FRIED CHICKEN BREAST

All natural locally sourced, grilled or dusted in Cajun flour and flash fried.

TURKEY BURGER

Garlic seasoned, wood fire smoked turkey burger

Choose a protein, Choose a style

APPLEWOOD BACON & CHEESE

Smoked bacon, cheese, vine ripened tomato, leaf lettuce, sesame bun* 10.99

CRESCENT CITY

Tangy honey chipotle glaze, thinly sliced andouille sausage, melted pepper jack, grilled onions, Kaiser bun 11.99

THE GREEK

Olive tapenade, feta cheese, banana peppers, field greens, honey balsamic dressing 11.99

MUSHROOM LOVER

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

SOUTHERN HOSPITALITY

Fried green tomato, sharp cheddar, roasted red peppers, spicy remoulade, leaf lettuce, Kaiser bun 11.99

EARTHY CRUNCHY

Cucumbers, hummus, roasted red peppers, lettuce & tomato, Kaiser bun 11.99

Burgers and sandwiches include Fries, Black Pepper Slaw or Tots, sub any other side for just .99

LARGE PLATES

Add a Caesar or mixed green salad to any large plate for just 2.99

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 and andouille sausage, slow-simmed Creole style with rice, bayou spices, celery, tomatoes, peppers, white onion 13.99

CRAWFISH & SHRIMP ETQUFFEE

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

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 14.99 or Bucket 22.99

SWEETWATER 420 FISH & CHIPS

Locally brewed Sweetwater 420 beer batter adds a rich malty flavor to our English style fried Atlantic Cod, black pepper slaw, skin on fries, jalapeno-dill tartar 13.99

GRILLED SCOTTISH SALMON

Chipotle glaze, orzo & wild rice pilaf, steamed broccoli florets 15.99

SALADS

FULL ON HOUSE SALAD

Fresh field greens, tomatoes, onion, golden raisins, pumpkin seeds, feta cheese, balsamic vinaigrette 5.99

BEET. WALNUT & FUJI APPLE

Organic field greens, toasted walnuts, honey roasted beets, Fuji apple, 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, housemade croutons, shredded parmesan creamy Caesar dressing, 5.99

CRFF

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

top your salad

•Gulf Shrimp Grilled + 7.99

•Grilled Scottish Salmon + 6.99

•Chicken Grilled or Fried + 4.99

Salads are dressed as described,

Alternate dressing selections: Honey balsamic vinaigrette, Ranch, Apple cider vinaigrette, Caesar, Greek feta vinaigrette, Bleu cheese, Honey-mustard

SIDES

3.99

+ 6.99

•Home-fried potatoes

•Grilled Mahi-Mahi

- •French fries, Tater tots
- Red jacket smashed potatoesCobblestone Mill stone-ground yellow
- speckled grits

 •Black pepper slaw
- •Red beans & Rice
- •Wild rice pilaf
- Steamed broccoli
 Small mixed green salad or Caesar
 salad
- •Hot, Salt & Pepper potato chips
- •Bagel w/cream cheese
- •English muffin, Wheat toast or Fresh Biscuit 1.99

DESSERTS

ABITA ROOT BEER FLOAT

Frosty glass of famous Abita Louisiana Root Beer and vanilla ice cream 5.99

WHYNATTE WHIPPET FLOAT

Vanilla ice cream, Whynatte Latte, Pinnacle Whipped Cream Vodka, pecan praline sauce, in an old fashioned ice cream float. Amazing. 21 & over 9.99

HOMEMADE WALNUT BROWNIE A LA MODE

Baked fresh, served warm, topped with vanilla ice cream, chocolate syrup, whipped cream 6.99

HOME STYLE CHOCOLATE LAYER CAKE

The one you've been craving, powdered sugar, rich chocolate sauce 6.99

PRALINE CHEESECAKE

NY style cheesecake topped with our warm pecan praline sauce 5.99

Creamy cheesecake topped with rich strawberry topping 5.99

STRAWBERRY CHEESECAKE

N'AWLINS BREAD PUDDINGThe French Quarter original, baked fresh. Our bread pudding is more a cake than bread, and it certainly isn't pudding 5.99

VANILLA ICE CREAM 3.99