

BRUNCH

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

Featured Farmers Market Soup

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, peperoncinis, warm pita points 8.99

Spinach & Artichoke Dip

Warm, chopped spinach, artichoke hearts & parmesan dip, warm 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

Roasted Chicken Flatbread

Fire grilled pineapple, roasted peppers, cheddar-jack cheese, 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	+ 7.99
Grilled Scottish Salmon	+ 6.99
Chicken Grilled or Fried	+ 4.99
Grilled Mahi-Mahi	+ 6.99
Thin Sliced Flat Iron Steak	+ 8.99
Fried Calamari	+ 6.99

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

BRUNCH ENTREES

Flat Iron Steak & Eggs

Thick sliced prime peppercorn flat iron steak, eggs; scrambled, poached or fried, home fried potatoes, fresh biscuit. 16.99

Shrimp & Biscuits

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

Pain Perdu

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

Basic Southern Breakfast

Scrambled, poached or fried eggs, applewood bacon, breakfast potatoes, fresh baked biscuit 8.99

K&B Bagel Brunch

Norwegian smoked salmon, toasted bagel, tomatoes, red onion, whipped cream cheese, diced hard boiled egg & capers 11.99

Ham, Egg & Cheese

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

Traditional Eggs Benedict

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

Crab Cakes Benedict

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

Fried Green Tomato Benedict

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

Chicken Sausage Benedict

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

Fried Chicken Benedict

Poached eggs, toasted English muffin, Creole hollandaise, with home fried potatoes 9.99

Eggs Sardo

Poached eggs, creamy parmesan, spinach & artichokes, toasted English muffin, Creole hollandaise, with home fried potatoes 8.99

Fried Chicken Biscuits

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

OMELETS & SCRAMBLES

Cajun Crawfish Omelet

Crawfish, peppers, onions, pepper jack cheese 7.99

Spanish Andouille Omelet

Andouille sausage, tomatoes, peppers, onions, pepper jack cheese and fresh pico de gallo 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

Bacon, Mushroom & Spinach

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

Veggie Scramble

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

Smoked Salmon Omelet

Imported Norwegian smoked salmon, diced tomatoes, fresh spinach, capers and cream cheese 10.99

LARGE PLATES

Parmesan Herb Crusted Carolina Mountain Trout

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

Rosemary Roasted Half Chicken

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

Low Country Shrimp & Grits

Stone ground grits, andouille sausage, roasted red pepper sherry cream sauce 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 or Bucket Market Price

Sweetwater 420 Fish & Chips

Locally brewed Sweetwater 420 adds a rich malty flavor to our English style, beer battered, flash fried Atlantic Cod, Fuji apple slaw, fries, jalapeno-dill tartar 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, over long grain rice 14.99

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

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

TURKEY

Garlic seasoned, wood fire smoked turkey burger

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

Classic Pub Burger

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

Crescent City

Grilled andouille, honey chipotle glaze, cheddar cheese, grilled onions, Kaiser bun * 11.99

Smoke Stack

Pickled jalapenos, crisp 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 sauce, Applewood smoked bacon, sliced avocado, Swiss, vine ripened tomato, leaf lettuce, sesame bun* 11.99

Big-Big Easy

Double meat, pepper jack & provolone cheese, 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

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, arugula, provolone, caramelized onions, crusty French loaf 14.99

Fried Shrimp, Oyster or Combo Po’Boy

Breaded & flash fried white Gulf shrimp, Louisiana oysters (or both) piled high, lettuce, tomato & Creole mayo Shrimp 11.99, Oyster or Combo 14.99

Fried Green Tomato Stack

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

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, banana peppers, avocado, vine ripe tomatoes, Swiss cheese, 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.

SIDES

English muffin. Wheat toast. Fresh Biscuit or local bagel 1.99

Applewood Smoked or Canadian bacon, Stone ground grits, French fries, Fuji apple slaw. Red beans & rice, Andouille sausage, Chicken Sausage Patties 2.99

Red skin home-fried breakfast potatoes, Garlic-herb mashed potatoes, Bacon braised greens. Sautéed spinach & grape tomatoes, Caesar or Mixed green side salad 3.99

Bagel, cream cheese, onion & tomato 4.99