



SMALL PLATES

BAYOU SEAFOOD GUMBO

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

GUMBO YA-YA

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

HUMMUS & OLIVE TAPENADE

Cucumber, pepperoncinis, warm pita points 8.99

CAJUN JAMBALAYA EGG ROLLS

Crispy egg rolls with chicken, andouille sausage, peppers, onions, Creole red rice 9.99

FPN JUMBO CHICKEN WINGS

Jumbo, all natural, buffalo wings.

Choose from: Spicy Buffalo-horseradish, Chipotle BBQ, Lemon Pepper dusted, or Naked Five 8.99 Ten 11.99

GEORGIA CHICKEN TENDERS

Hand cut, grilled or lightly breaded & fried. Choose from: Spicy Buffalo-horseradish, Chipotle BBQ, Lemon Pepper dusted, or Naked 9.99

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

SPINACH & ARTICHOKE DIP

Chopped spinach, artichoke hearts & parmesan, toasted pita points 8.99

GROUPER FINGERS

Cajun corn meal dusted, FL grouper filets, flash fried, caper-dill tartar dipping sauce 9.99

PRETZEL BITES

Big soft pretzel taste in bite-sized morsels. Honey mustard or Hot & spicy Chinese mustard dip 7.99 Queso cheese dip add 1.99

WE PROUDLY SERVE H&F BREADS

H&F Bread Co. 

BLOODY BAR

THE ORIGINAL FAMOUS FRONT PAGE NEWS 100 ITEM BUILD YOUR OWN BLOODY MARY BAR

Your favorite premium vodka, and choose from over 100 spices, sauces & garnishes to build your perfect Bloody Mary! Or let our mixologist build one for you!

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

BRUNCH ENTREES

PAIN PERDU

French Quarter French toast, pecan butter, powdered sugar, Bacon, Canadian bacon or andouille sausage 9.99

FRIED CHICKEN BISCUITS

Fresh biscuits, Southern fried chicken, cheddar cheese, stone ground grits 9.99

THE HEAP - ANDOUILLE SCRAMBLE

Country style home fried potatoes topped with scrambled eggs, diced grilled andouille sausage, mushrooms, crowned with shredded jack and cheddar cheeses, pico de gallo & fresh herbs. 9.99

EGGS SARDO

Poached eggs, creamy parmesan, spinach & artichokes, toasted English muffin, Creole hollandaise, home fries 9.99

GULF SHRIMP & CRAWFISH OMELET

Garlic sautéed Gulf shrimp and Crawfish tails, peppers, onions, pepper jack 11.99

BASIC SOUTHERN BREAKFAST

Scrambled, poached or fried eggs, smoked bacon, home fries, fresh baked biscuit 9.99

TRADITIONAL EGGS BENEDICT

Poached eggs, Canadian bacon, over toasted English muffin, Creole hollandaise, home fried potatoes 9.99

CRAB CAKES BENEDICT

Pan-seared crab cakes, toasted English muffins, poached eggs, Creole hollandaise, home fried potatoes 12.99

CHICKEN SAUSAGE BENEDICT

Poached eggs, Artesian Chicken sausage, toasted English muffin, Creole hollandaise, home fried potatoes 10.99

VEGGIE SCRAMBLE

Eggs scrambled with mushrooms, peppers, broccoli, tomatoes, onions, potatoes and provolone cheese. Served in a cast iron skillet 9.99

WESTERN OMELET

Ham, Andouille sausage, peppers, onions, pepper-jack & fresh pico de gallo 10.99

SPINACH & ARTICHOKE OMELET

Chopped spinach, artichoke hearts & Parmesan cheese 9.99

SANDWICHES

TURKEY OR PASTRAMI REUBEN

Grilled marble rye, house oven roasted turkey or deli style pastrami, sauerkraut, 1000 island dressing, Swiss cheese 9.99

CANADIAN SALMON BLT

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

SWEETWATER 420 BEER BATTERED FISH

Award winning Sweetwater 420 beer battered cold water cod, caper-dill tartar sauce, crisp black pepper slaw, toasted sesame roll 10.99

GRILLED MAHI-MAHI SANDWICH

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

NOLA GULF SHRIMP PO'BOY

New Orleans style, French Po'Boy loaf, Piled high with lightly breaded, flash fried Gulf white shrimp. 'Dressed'-shredded lettuce, tomato, Creole mayo. 12.99

B.L.T.E.

2 fried eggs, 5 slices of Applewood smoked bacon, crisp iceburg lettuce, thin sliced tomato, Creole mayo on grilled H&F sourdough 9.99

GRILLED MEATLOAF SANDWICH

Grill seared homemade meatloaf, melted pepper jack cheese, Creole mayo on grilled H&F marble rye 10.99

EARTHY CRUNCHY BLACK BEAN BURGER

Our in-house black bean, herb & spice burger, topped with cucumbers, hummus, roasted red peppers, lettuce & tomato on a H&F egg bun 10.99

BURGERS

Choose Beef, Chicken or Turkey, & select one of our styles below

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

GRILLED OR FRIED CHICKEN BREAST

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

TURKEY BURGER

Garlic & herb wood smoked turkey burger

BIG EASY CLASSIC

Our house burger with your choice of Jack, Provolone, Cheddar or American cheese, lettuce, tomato, Artesian H&F Sesame roll 10.99

APPLEWOOD BACON CHEESEBURGER

Applewood smoked bacon, choice of cheese, vine ripened tomato, leaf lettuce, fresh H&F sesame roll 11.99

CRESCENT CITY

Spicy honey chipotle glaze, thinly sliced andouille sausage, melted pepper jack, grilled onions, fresh H&F egg bun 12.99

SMOKE STACK

Pickled jalapenos, fried tobacco onions, pepper jack cheese, leaf lettuce, vine ripe tomato, smoky BBQ mayo, H&F bun 11.99

BIG KAHUNA

Fire grilled pineapple, smokey BBQ, Applewood bacon, sliced avocado, Swiss cheese, vine ripened tomato, leaf lettuce, fresh H&F sesame roll 12.99

MUSHROOM LOVER

Sautéed mushrooms, caramelized sweet onion, Swiss cheese, H&F egg bun 10.99

ADDONS: Cheddar, American, Swiss, Pepper-Jack, Provolone, Bleu cheese crumbles .99 Bacon, Hummus, Avocado, Sautéed onions, mushrooms or both 1.59 Fried egg topper 2.99

SIDES: Add Fries, Black Pepper Slaw or Tots to any burger or sandwich 1.99 Add Collard greens, Broccoli, Rice pilaf, Home fries, Grits or Small green salad 2.99

LARGE PLATES

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

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, fries, caper-dill tartar 14.99

ANGUS STEAK & EGGS

Certified Angus beef flat iron steak, chimi churri drizzle. Two eggs scrambled or fried, home fried potatoes 18.99

GRILLED CANADIAN SALMON

Chipotle glaze, wild rice pilaf, steamed broccoli florets 15.99

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 16.99 or Bucket 24.99

SALADS

FULL ON HOUSE SALAD

Fresh field greens, grape tomatoes, shaved red onion, goat cheese, pumpkin seeds, dried cranberries, honey balsamic vinaigrette 6.99

CAESAR

Crisp hearts of romaine, house-made croutons, shaved parmesan, creamy Caesar dressing 6.99

BEEF, WALNUT & FUJI APPLE

Organic field greens, toasted pecans, honey roasted beets, Fuji apple, goat cheese, apple cider vinaigrette 6.99

BABY SPINACH

Smoked bacon, grape tomatoes, shaved red onion, dried cranberries, toasted pecans, bleu cheese crumbles, dressed with our honey balsamic vinaigrette 6.99

SALAD TOPPERS

- Grilled Gulf Shrimp +7.99
- Grilled Scottish Salmon +7.99
- Blackened Mahi-Mahi +7.99
- Grilled Chicken +5.99
- Buttermilk Fried Chicken +5.99
- Flat Iron Steak +10.99

Alternate dressings: Honey balsamic vinaigrette, Ranch, Apple cider vinaigrette, Bleu-cheese, Honey-mustard, Caesar

SIDES

(a la carte)

- English muffin, Fresh Baked biscuit, H&F Wheat, Sourdough or Rye toast 1.99
- Home-fried breakfast potatoes, French fries or tater tots 3.99
- Cobblestone Mill yellow speckled grits 3.99
- Applewood bacon (3 slices) Andouille sausage (2 half-links) or Chicken sausage (2 patties) 3.99
- Black pepper slaw, Wild rice pilaf or Steamed broccoli or Small mixed green salad 3.99
- Eggs (1) 4.99, (2) 5.99, (3) 6.99

DESSERTS

N'AWLINS BREAD PUDDING

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

ABITA ROOT BEER FLOAT

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

HOMEMADE WALNUT BROWNIE A LA MODE

Baked fresh, served warm, 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, whipped cream 6.99

PRALINE CHEESECAKE

NY style cheesecake topped with our warm pecan praline sauce, whipped cream 5.99

STRAWBERRY CHEESECAKE

Creamy New York style cheesecake, rich strawberry topping, whipped cream 5.99

VANILLA ICE CREAM

Classic vanilla bean 3.99