



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. Spicy Buffalo-horseradish, Chipotle BBQ, Lemon Pepper, or Naked 9.99

ANDOUILLE DEVEILED 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

GROUPEY FINGERS
Cajun corn meal dusted, 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.
Fresh Every Day

HAVE WE THANKED YOU YET?

Thanx

GET REWARDED AUTOMATICALLY EVERY VISIT!



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

BURGERS & GRILLS

NATURAL, FRESH, PRESERVATIVE FREE BEEF Grass fed, wet aged, humanely raised, grilled to order: Bit of Red, Some Pink or No Pink	NATURAL CHICKEN BREAST Grilled or fried. All natural locally sourced, tender breast. Choose: grilled or dusted in Cajun flour and flash fried	TURKEY BURGER Garlic seasoned, wood smoked premium grilled turkey burger
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Choose Beef, Chicken or Turkey & select one of our six styles below

BIG EASY CLASSIC
Our House burger with Jack, Provolone, Cheddar or American cheese, lettuce, tomato, H&F Sesame Seed Roll 10.99

APPLEWOOD BACON CHEESEBURGER
Applewood smoked bacon, choice of cheese, vine ripened tomato, leaf lettuce, H&F sesame roll 11.99
Double cheese add .99

CRESCENT CITY
Tangy honey chipotle glaze, thinly sliced andouille sausage, melted pepper jack, grilled onions, H&F egg bun 12.99

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

BIG KAHUNA
Fire grilled pineapple, smokey BBQ, Applewood bacon, sliced avocado, Swiss cheese, vine ripened tomato, leaf lettuce, 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 2.99

SANDWICHES

SWEETWATER 420 BEER BATTERED FISH
Award winning Sweetwater 420 beer battered cold water cod, caper-dill tartar sauce, crisp black pepper slaw, toasted H&F sesame roll 10.99

TURKEY OR PASTRAMI REUBEN
Grilled H&F marble rye, house roasted thick sliced turkey or traditional deli style pastrami, sauerkraut, 1000 island dressing, Swiss cheese 9.99

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

PHILLY CHEESE - STEAK OR CHICKEN
Your choice of thin sliced steak or grilled chicken, sautéed peppers and GA onions, pepper-jack & American cheese, grilled H&F French loaf 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

BURGER & SANDWICH SIDES: Add Fries, Black Pepper Slaw or Tots +1.99
Collard greens, Broccoli, Rice pilaf, Mashed Potatoes, Grits or Small green salad +2.99

LARGE PLATES

JAMBALAYA
Gulf shrimp, chicken and andouille sausage, slow-simmered Creole style with rice, bayou spices, celery, tomatoes, peppers, white onion 15.99

SOUTHERN SHRIMP BOIL
From the Carolinas to the bayou, nothing says party like a shrimp boil. Steaming 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

LOW COUNTRY SHRIMP AND GRITS
Cobblestone Mill yellow speckled grits, andouille sausage, roasted red pepper sherry cream sauce 15.99

SPICE RUBBED MAHI-MAHI WITH GRILLED GULF SHRIMP
Grilled mahi and Gulf shrimp, corn salsa, rice pilaf, bacon braised greens, 16.99

GRILLED CANADIAN SALMON
Chipotle glaze, rice pilaf, steamed broccoli florets 15.99

ANGUS STEAK & EGGS
Certified Angus beef flat iron steak, chimi churri drizzle. Two eggs scrambled or fried, mashed potatoes & gravy 18.99

CRAWFISH & SHRIMP ETOUFFEE
Etouffee, "smothered" in French, crawfish tails, Gulf shrimp, peppers, onions, celery, smothered in a dark rich, roux-thickened sauce, long grain rice 15.99

CHICKEN OR SHRIMP PENNE PASTA
Grilled chicken, garlic sautéed fresh mushrooms, broccoli, tomato cream sauce. Choose pan-seared local Chicken 14.99 or Sautéed Gulf Shrimp 16.99

FLAT IRON STEAK & SHRIMP BOIL
Herb grilled prime flat iron steak with spicy chimi churri drizzle, half a pound of our Gulf shrimp, boiled with corn on the cob, andouille sausage & red bliss potatoes 26.99

CREOLE MEATLOAF
Our award winning Creole seasoned meatloaf, mushroom gravy, red jacket smashed potatoes, Southern style bacon braised greens 14.99

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

SALADS

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

STEAK CAESAR
Herb grilled prime flat iron steak, house-made croutons, tobacco onions & shaved parmesan over our house Caesar salad 17.99

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

BEET, 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 3.99

- Crinkle cut French fries
- Tater tots
- Bacon-braised southern greens
- Steamed broccoli florets
- Rice pilaf or white rice
- Small mixed green salad
- Black pepper slaw
- Cobblestone Mill yellow-speckled grits

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 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