



APPETIZERS

MUSSELS
SAMBUCA CREAM SAUCE AND
TOASTED FOCACCIA \$10.95

BAKED ARTICHOKE
ARTICHOKE HEARTS, CREAMY PARMESAN SAUCE
AND TOASTED PITA CHIPS \$7.95

LOBSTER CRABCAKES
SPICY CORN REMOULADE
\$8.95 FOR 1 \$13.95 FOR 2

 ARTISAN CHEESE PLATE
CHEF'S SELECTION OF THREE CHEESES,
SEASONAL FRUIT, AND NUTS \$11.95

SALADS

ALL SALADS SERVED WITH FRESH BREAD

ASIAN CRISPY CHICKEN SALAD
CRISP BELL PEPPERS, ORANGE SUPREMES, AND PEANUTS
TOSSED TOGETHER IN A SOY VINAIGRETTE ATOP A BED
OF MIXED GREENS ALONG WITH CRISPY CHICKEN COVERED
IN OUR SWEET AND SPICY CHILI SAUCE AND GARNISHED
WITH FRIED WONTONS AND CILANTRO \$11.95

 CHICKEN PECAN SALAD
GENEROUS AMOUNTS OF CHUNK CHICKEN WITH CELERY,
ONION, PECANS, AND MAYO SERVED ON A BED
OF FRESH GREENS \$11.95

SESAME CRUSTED AHI TUNA SALAD*
SOBA NOODLES TOSSED IN A SESAME GINGER DRESSING WITH
CUCUMBERS, CARROTS, BELL PEPPERS, AND ORANGE
SEGMENTS TOPPED WITH CRUSHED PEANUTS \$15.95

 GRILLED SALMON SALAD*
DRIED CRANBERRIES, FETA CHEESE, AND TOASTED PECANS TOSSED
IN A CHAMPAGNE VINAIGRETTE OVER A BED OF MIXED GREENS
TOPPED WITH A 4 OZ. PIECE OF SCOTTISH SALMON GRILLED
TO YOUR SPECIFICATION \$14.95

LOBSTER CRABCAKE SALAD
ONE LARGE SAUTÉED LOBSTER CRABCAKE OVER BABY SPINACH
TOSSED IN A CHAMPAGNE VINAIGRETTE WITH SUN DRIED
TOMATOES, RED ONIONS AND SHAVED PARMESAN \$14.95

 CHOPPED CHICKEN SALAD
DICED GRILLED CHICKEN, MIXED GREENS,
GREEN CABBAGE, BACON, APPLES, DRIED CRANBERRIES, AND
FETA IN A SWEET ONION VINAIGRETTE \$12.95

 POMEGRANATE KALE SALAD
BABY KALE AND SPINACH, GOAT CHEESE, SPICY MAPLE-GLAZED
WALNUTS, POMEGRANATE, DRIED CRANBERRIES,
IN A FIG-BALSAMIC VINAIGRETTE \$10.95
ADD CHICKEN \$4.00 ADD SALMON \$5.00

SOUPS

PUMPKIN BISQUE
CRÈME FRAICHE, TOASTED PEPITAS
AND BOURBON MAPLE SYRUP
\$4.95 CUP \$5.95 BOWL

SOUP OF THE DAY \$4.95 CUP \$5.95 BOWL

QUICHE OF THE DAY

{ A GENEROUS WEDGE OF OUR HOMEMADE QUICHE
MADE WITH LOCAL SWISS AND FRESH EGGS,
ACCOMPANIED BY FRESH FRUIT AND
FRESH BAKED BREAD \$11.95 }

* ITEMS SO MARKED CAN BE ORDERED UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SANDWICHES

ALL SANDWICHES SERVED WITH HOMEMADE POTATO CHIPS AND PICKLES
SUBSTITUTE FRUIT, CUP OF SOUP, OR SALAD OF THE DAY \$2.00

TURKEY PANINI
BOWMAN AND LANDES TURKEY, GRILLED FOCACCIA, BRIE,
CRANBERRY-HORSERADISH CHUTNEY AND BABY SPINACH \$10.95

CHARLESTON CRABCAKE SANDWICH
A GIANT LOBSTER CRAB CAKE SERVED ON A TOASTED
ROLL WITH LETTUCE AND SPICY CORN REMOULADE \$11.95

CHICKEN PECAN SALAD SANDWICH
GENEROUS AMOUNTS OF CHUNK CHICKEN, CELERY, ONION,
PECANS AND MAYO SERVED ON A CROISSANT \$9.95

FRIED GREEN TOMATO GRILLED CHEESE
PECANWOOD SMOKED BACON, MAYO, CHEDDAR,
MONTEREY JACK CHEESE, AND FRESH HERBS PRESSED
BETWEEN TWO PIECES OF THICK CUT FOCACCIA \$9.95

REUBEN
A GENEROUS AMOUNT OF THINLY SLICED CORNED BEEF,
JUICY SAUERKRAUT, THOUSAND ISLAND DRESSING
AND LOCAL SWISS CHEESE GRILLED BETWEEN
TWO PIECES OF MARBLE RYE BREAD \$9.95

THE COLDWATER BURGER
AN 8OZ BURGER PATTY GRILLED TO YOUR SPECIFICATION,
TOPPED WITH CARMELIZED PORK BELLY, PICKLED RED ONION,
A FRIED EGG, DIJONAISE, AND SPRING MIX ON
A TOASTED KAISER ROLL \$12.95

 ITEMS SO MARKED ARE GLUTEN-FREE

BEVERAGES

PEPSI, DIET PEPSI, SIERRA MIST, PINK LEMONADE, FRESH BREWED ICED TEA
WITH MINT, REGULAR AND DECAFFEINATED COFFEE, HERBAL HOT TEAS

Chefs Nick Hoover & Katherine Fischer

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE