

Appetizers

Chef's Plate

Cheese, cured meat, pickled vegetables, house jam, grilled focaccia \$11.95

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



Soups

She Crab

Olive oil, scallions
\$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 housemade quiche made with local swiss and fresh eggs, accompanied by fresh fruit and fresh baked bread \$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

-GLUTEN FREE- **Chicken Pecan Salad**

Generous amounts of chunk chicken with celery, onion, pecans, and mayo served on a bed of fresh greens \$11.95

-GLUTEN FREE- **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

-GLUTEN FREE- **Steak Salad**

4 oz. filet mignon grilled to your specification served on a bed of spring greens with honey roasted almonds, goat cheese, fresh strawberries, and a rich balsamic vinaigrette \$15.95

Chopped Chicken Salad

Grilled chicken, mixed greens, red cabbage, grilled pineapple and black bean salsa tossed in a southwest cilantro vinaigrette topped with fried tortilla strips \$12.95

-GLUTEN FREE- *Items so marked are Gluten-Free*

**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.*

Specialties

All sandwiches served with housemade potato chips and pickles. Substitute fruit or cup of soup \$2.00

Cuban

Thinly sliced spiced pork loin and glazed ham, dill pickles, yellow mustard, caramelized onions, local swiss cheese, and a creamy spinach spread pressed between two slices of thick French bread \$11.95

Chicken and Waffles

Buttermilk fried chicken thighs served atop a cheddar jalapeno waffle and drizzled with honey mustard aioli. Served with local maple syrup \$11.95

The Coldwater Burger

An 8 oz. burger grilled to your specification, topped with bourbon bacon jam, white irish cheddar, thousand island dressing, house made garlic pickles, and spring greens served between a housemade Kaiser roll \$11.95

Black Bean Burger

A spicy black bean patty seared to perfection, topped with southwest jicama slaw, fresh avocado chunks, a thick slice of tomato, and sriracha aioli served on a housemade kaiser roll \$10.95

Charleston Crabcake Sandwich

A giant lobster crab cake served on a housemade kaiser 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

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

Beverages

Pepsi, Diet Pepsi, Sierra Mist, pink lemonade, fresh brewed iced tea with mint, regular and decaffeinated coffee, herbal hot teas

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover | Executive Chef: Katherine Fischer