

## 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

## Salads

All salads served with fresh bread

### -GLUTEN FREE- Chopped Chicken

Grilled chicken, spring greens, fresh apples, dried Washington cherries, toasted pecans, and gorgonzola tossed in our sweet onion vinaigrette and topped with fried carrot spirals \$13.95

### -GLUTEN FREE- Chicken Pecan

A generous amount of deliciously seasoned chunk chicken, celery, red onion, and toasted pecans tossed in mayo served atop a bed of spring greens with cucumbers and grape tomatoes \$11.95

### Lobster Crabcake

a large pan seared lobster crabcake atop a bed of baby spinach, red onion, sundried tomatoes, and shaved parmesan cheese lightly tossed in our Champagne vinaigrette and served with our spicy corn remoulade \$14.95

### -GLUTEN FREE- Grilled Salmon\*

4 oz. hand cut Scottish salmon filet grilled to your specification atop a bed of spring greens, toasted pecans, and dried cranberries lightly tossed in our Champagne vinaigrette and topped with feta cheese \$14.95

### Asian Crispy Chicken

Crispy chicken tossed in our sweet and spicy chili sauce served atop a bed of spring greens, fresh bell peppers and clementines lightly tossed in our soy vinaigrette and garnished with fried wontons, cilantro and peanuts \$11.95

### -GLUTEN FREE- Steak

4 oz. hand cut filet mignon served atop a bed of spring greens, roasted pears, and spiced walnuts lightly tossed in our mustard vinaigrette and topped with gorgonzola cheese \$15.95

-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.



## Soups

### Acorn Squash Bisque

chili oil, crème fraîche, bacon  
\$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

## Specialties

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

### Chicken Pecan Sandwich

A generous amount of deliciously seasoned chunk chicken, celery, red onion, and toasted pecans tossed in mayo and served with green leaf lettuce on a house made croissant \$9.95

### Turkey Panini

Thinly sliced Bowman and Landes oven roasted turkey, artichoke dip, roma tomatoes, caramelized onions, and shaved parmesan pressed between two thick slices of focaccia \$11.95

### The Coldwater Burger

8 oz. burger grilled to your specification topped with sharp cheddar, house made French fries, cabbage slaw, spring greens and spicy mayo between a toasted Kaiser roll \$11.95

### Fried Mac N' Cheese

Panko breaded and fried house made mac n' cheese topped with braised pork shoulder and Carolina-style barbeque sauce garnished with sour cream, sharp yellow cheddar, and scallions \$11.95

### Charleston Crabcake Sandwich

A large pan seared lobster crabcake served with shredded lettuce and spicy corn remoulade between a toasted Kaiser roll \$11.95

### 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

### -VEGAN- Black Bean Burger

A pan seared spicy black bean patty topped with southwest jicama slaw, fresh tomato, spring greens, and sriracha aioli served between a toasted Kaiser roll \$10.95

## Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95  
Kombucha \$3.95 | Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95

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

Owner: Nick Hoover | Executive Chef: Katherine Fischer