



## First Course

### Fried Green Tomatoes

Pimento cheese, balsamic reduction, local micro greens **\$10.95**

### Tuna Tartare

avocado, masago, scallions, eel sauce, fried wontons **\$14.95**

### Mussels

sambuca cream sauce and toasted focaccia **\$14.95**

### -GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce **\$12.95**

### Baked Artichoke

artichoke hearts, creamy parmesan sauce and toasted pita chips **\$9.95**

### Lobster Crabcakes

spicy corn remoulade  
**\$8.95 for 1 | \$14.95 for 2**

## Second Course

### -GLUTEN FREE- Frisee

fresh green peas, radish, asparagus, goat cheese, sesame brittle, lemon tahini vinaigrette **\$7.95**

### - GLUTEN FREE- Wedge

bacon, tomatoes, scallions, cotija cheese, avocado ranch **\$7.95**

### House

spring greens, tomato, cucumber, herb croutons, cucumber dill dressing **\$4.95**

## Soup

### Red Pepper Fennel

sambuca mascarpone  
**\$4.95 cup | \$5.95 bowl**

### Soup of the Day

**\$4.95 cup | \$5.95 bowl**

## Third Course

### U8 Scallops

warm potato salad, roasted tomatoes, curry pickled fennel and frisee salad, roasted tomato vinaigrette, ginger romesco **\$33.95**

### Pork Shoulder

braised, cous cous with roasted carrots and golden raisins, pan sauce, parsley oil **\$28.95**

### - GLUTEN FREE- Filet Mignon

8oz house cut, roasted garlic potatoes, green tomato salsa **\$32.95**

add grilled shrimp **\$6.95**

### Scottish Salmon\*

coconut jasmine rice, cilantro tamarind sauce **\$26.95**

### - GLUTEN FREE- Red Deer

roasted fingerlings and artichokes, rose harissa crème fraîche **\$34.95**

### - GLUTEN FREE- Arctic Char

bacon and caramelized onion risotto, fresh pea and mint puree, chardonnay cream **\$29.95**

### N.Y. Strip\*

12oz house cut, roasted garlic potatoes, bourbon bacon jam **\$29.95**

### Tilapia

pecan crust, coconut jasmine rice, red curry sauce **\$19.95**

### Brie Pasta

fresh pappardelle pasta, brie cream, sundried tomatoes and spinach **\$17.95**

add grilled chicken **\$4** add shrimp **\$8**

- 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.

## 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: Katy Fischer**



## Appetizers

### Fried Green Tomatoes

pimento cheese, balsamic reduction, local micro greens \$9.95

### Mussels

sambuca cream sauce and toasted focaccia \$13.95

### Baked Artichoke

artichoke hearts, creamy parmesan sauce and toasted pita chips \$7.95

### Lobster Crabcakes

spicy corn remoulade  
\$8.95 for 1 \$14.95 for 2

## Salads

### -GLUTEN FREE- Steak

4oz handcut filet mignon served atop a bed of spring greens and frisee, fresh green peas, radishes, asparagus, goat cheese, and sesame brittle tossed in a lemon tahini vinaigrette. \$15.95

### Ahi Tuna

4oz sesame crusted ahi tuna served over a mixture of angel hair pasta, mixed vegetables, and a creamy cucumber wasabi dressing. \$14.95

### -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\*

4oz 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

## Soups

### Red Pepper Fennel

sambuca mascarpone  
\$4.95 Cup \$5.95 Bowl

### Soup of the Day

\$4.95 Cup \$5.95 Bowl

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### 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

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## Specialties

### Fried Green Tomato BLT

pecanwood smoked bacon, sharp cheddar, mayo, scallions, balsamic reduction, and fried green tomatoes pressed between two thick slices of focaccia. \$11.95

### The Coldwater Burger

sriracha-soy glazed 8oz burger grilled to your specification topped with avocado ranch, red onion, lettuce, and tomato between a toasted kaiser roll. \$11.95

### 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

### 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 \$11.95

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