



## Appetizers

### Cheese Board

chef's choice of three cheeses, house made apple butter, and toast points \$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 hand cut filet mignon served atop a bed of arugula, roasted beets, gorgonzola, fresh diced apples, and candied walnuts tossed in picante blue cheese balsamic vinaigrette \$15.95

### Fish Taco Salad

market fresh fish served over spring greens, napa cabbage, fire roasted corn salsa, pickled red onions, cilantro crema, and key lime vinaigrette served in fried tortilla bowl \$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\*

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

### -GLUTEN FREE- Pumpkin Bisque

bourbon maple syrup, pepitas

\$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

### Grilled Cheese

brie, sharp cheddar, pecan wood smoked bacon, caramelized onions, sliced apples, mayo, and house made apple butter pressed between two thick slices of focaccia \$11.95

### The Coldwater Burger

8oz CAB burger grilled to your specification topped with gorgonzola, pecan wood smoked bacon, house made apple butter barbeque, fried onions, and lettuce on a house made 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

### Turkey Rueben

thinly sliced Bowman and Landes oven roasted turkey, pepper jack cheese, apple cranberry slaw, and thousand island dressing grilled between two slices of marble rye bread \$11.95

### Salmon Burger

a pan seared spicy salmon patty topped with napa cabbage slaw, grilled red onions, spiced maple aioli, lettuce, and tomato on a house made Kaiser roll \$11.95

- 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.

## 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