



Appetizers

Cheese Plate

herb havarti, double cream brie, picante gorgonzola, fennel jam, toast points \$11.95

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*

4 oz hand cut filet mignon served atop a bed of baby spinach, fresh strawberries, goat cheese, toasted pecans, and red onions tossed in a warm bacon balsamic vinaigrette \$15.95

-GLUTEN FREE- Cobb

spring greens, sliced Bowman and Landes raspberry chipotle turkey, crispy bacon, chopped tomatoes, avocado, hard-boiled egg, gorgonzola, and pickled watermelon radish served with a side of house made buttermilk ranch dressing \$11.95

-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

- GLUTEN FREE- Items so marked are Gluten-Free

However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur

Soups

She Crab

sweet paprika, 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

Specialties

Pork Belly BLT

crispy sous-vide pork belly served between a cheddar bacon waffle with bibb lettuce, brown sugar bourbon bacon, tomato jam, and lime aioli \$12.95

The Coldwater Burger*

8oz CAB burger grilled to your specification topped with grilled pineapple, gorgonzola, onions, mayo, and balsamic reduction on a house made Kaiser roll with bibb lettuce \$12.95

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

Rueben

thinly sliced corned beef, juicy sauerkraut, local swiss cheese, and thousand island dressing pressed between two slices of locally made marble rye bread \$11.95

Tandoori Chicken Tacos

marinated chicken thighs sliced thin topped with shredded lettuce, herb dijon greek yogurt sauce, and pickled red onions served between mini buttermilk naan bread and served with a garam masala spiced tomato cucumber salad \$10.95

Hummus Wrap

house made roasted red pepper hummus, bibb lettuce, an assortment of fresh vegetables, pickled onions and herb havarti cheese in a slightly toasted spinach wrap \$10.95

substitute fresh fruit, side salad, or garam masala spiced tomato cucumber salad for an additional \$1.95

"Each dish is carefully composed, requests for substitutions are at the discretion of our Chef."

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

*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.