



## Appetizers

### Fried Green Tomatoes

pimento cheese, balsamic reduction, local micro greens \$10.95

### Mussels

sambuca cream sauce and toasted focaccia \$14.95

### Baked Artichoke

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

### Lobster Crabcakes

spicy corn remoulade  
\$8.95 for 1 \$15.95 for 2

## Salads

### -GLUTEN FREE- Mexican Steak Street Corn\*

4 oz hand cut chimichurri marinated filet mignon served atop spring greens, charred local sweet corn, crisp bacon pieces, black beans, chopped tomatoes, avocado, and queso fresco served with a side of house made chipotle lime ranch \$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 red onion served with a side of house made chipotle lime ranch \$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

### Ahi Tuna\*

6oz sesame crusted ahi tuna cooked to your specification served atop a bed of chilled soba noodles tossed with bell peppers, carrots, and cucumbers in a ginger soy dressing garnished with cilantro and sriracha \$17.95

## Soups

### -GLUTEN FREE- Sweet Corn Bisque

sour cream, scallions, turmeric  
\$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

### Fried Green Tomato Grilled Cheese

fried green tomatoes, pecan wood smoked bacon, sharp cheddar, mayo, parsley, scallions, and balsamic reduction pressed between two pieces of thick toasted locally made focaccia bread \$11.95

### The Coldwater Burger\*

8oz CAB burger grilled to your specification topped with pimento cheese, a fried green tomato, pecan wood smoked bacon, and green tomato jam on a house made Kaiser roll with mayo and 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

### Local Turkey Pastrami

thinly sliced Bowman and Landes turkey pastrami, house made coleslaw, and local swiss cheese pressed between two slices of locally made salted rye bread \$11.95

### -GLUTEN FREE- Street Tacos

three corn tortillas stuffed with braised beef, shredded cabbage slaw, avocado salsa, queso fresco, drizzled with cilantro lime crema, and garnished with pickled jalapenos \$11.95

### Buffalo Hummus Wrap

house made buffalo hummus, baby spinach, carrots, celery, red onion, tomatoes, and gorgonzola cheese in a slightly toasted spinach wrap \$10.95

\*\*substitute fresh fruit or side salad an additional \$1.95\*\*

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

- 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

## 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.