



Appetizers

Cheeseboard

artisan cheeses, fresh accompaniments, toast points \$13.95

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- Steak*

4 oz hand cut filet mignon served atop a bed of chopped iceberg lettuce, tomatoes, bacon, gorgonzola, red onion, and scallions, served with a side of house made creamy parmesan dressing \$15.95

Grilled Chicken

6 oz marinated organic chicken breast, thinly sliced and served atop a bed of baby spinach, fried goat cheese balls, and toasted almonds, served with a side of house made creamy raspberry vinaigrette \$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*

a center 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

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

Soups

-GLUTEN FREE- **Jamaican Tomato**
crème fraiche, scallions
\$4.95

Soup of the Day

\$4.95

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 are served with our house made barbeque potato chips. Substitute fries, fresh fruit or side salad for an additional \$1.99

Monte Cristo

two thick slices of locally made challah bread with thinly sliced bowman and landes raspberry chipotle turkey, honey ham, swiss cheese, mayo, and house made raspberry jam dipped in French toast batter and griddled until golden brown. Served with a side of local maple syrup and dusted with powdered sugar \$11.95

The Coldwater Burger*

8 oz CAB burger, grilled to your specification, topped with pepper jack cheese, pecan wood smoked bacon, pickled onions, and tangy Memphis-style barbeque sauce with lettuce on a house made toasted Kaiser roll \$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

Reuben

thinly sliced corned beef, juicy sauerkraut, local swiss cheese, and thousand island dressing pressed between two slices of locally made marble rye bread \$10.95

-GLUTEN FREE- Vegan Street Tacos

chili spiced roasted butternut squash, cauliflower and chick peas, shredded lettuce, avocado sauce, and pickled onions served in charred corn tortillas \$10.95

Shrimp Street Tacos

lightly breaded and flash fried shrimp tossed in a thai chili aioli with shredded lettuce, tomatoes, scallions, and pickled onions served in charred flour tortillas \$13.95

- 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

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.