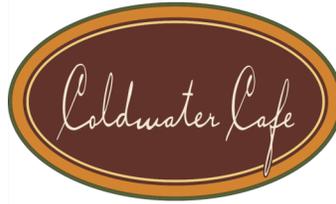


- LUNCH -



Appetizers

Mussels

sambuca cream sauce and toasted focaccia \$14.95

Baked Artichoke Dip

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- Grilled Chicken

6 oz marinated Coleman all natural chicken breast, served atop a bed of arugula with roasted pears, candied walnuts, goat cheese and citrus ginger vinaigrette \$12.95

- 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."

Soup

Soup of the Day

\$5.95

Quiche of the Day

a generous wedge of our house made 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

The Coldwater Burger*

8 oz CAB burger, grilled to your specification, topped with sharp white cheddar, thick cut applewood smoked bacon, charred onions, house made apple butter on a 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

Tuna Melt

green goddess tuna salad with sharp white cheddar and thick cut tomatoes pressed between two slices of sourdough bread \$12.95

-VEGAN- Spicy Miso Portobello Burger

grilled miso marinated portobello mushroom topped with Asian-style guacamole, English cucumber salad and crunchy carrot slaw on a house made whole grain roll \$12.95

Grilled Cheese

creamy Havarti cheese, roasted artichoke hearts and basil pine nut pesto pressed between two slices of sprouted wheatberry bread \$12.95

- 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.