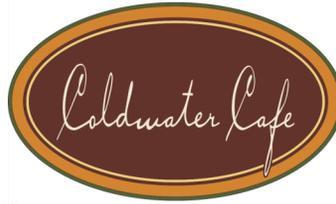


- LUNCH -



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

cilantro lime marinated chicken breast tossed with spring greens, bacon, and roasted sweet corn & black bean salsa topped with fried corn tortillas served with a side of bbq buttermilk ranch \$13.95

- VEGAN- Winter Greens

two seared quinoa patties served atop shredded kale, brussel sprouts, and red cabbage tossed together with candied pecans, diced apples, shredded carrots, house made vegan feta and a pomegranate 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."

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 | Centr Sparkling CBD Drink \$3.95

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover

Executive Chef: Katy Fischer

Soup

Soup of the Day \$5.95

Chili and Cornbread \$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 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 goat cheese, bourbon bacon jam, lettuce, tomato, and thinly sliced red onion, on a 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

Turkey Panini

Bowman and Landes maple roasted turkey with spinach, brie, charred onions, and cranberry horseradish jam pressed between two thick slices of house made rosemary sea salt focaccia \$11.95

- GLUTEN FREE- Vegan Street Tacos

chipotle roasted butternut squash, cauliflower, and chick peas served in three charred corn tortillas with shredded lettuce, avocado sauce, pickled onions, and cilantro \$11.95

Shrimp Street Tacos

flash fried shrimp tossed in Thai chili aioli served in flour tortillas with shredded lettuce, tomatoes, pickled onions, and scallions \$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.

*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.