

- DINNER -



First Course

Fried Green Tomatoes

house made pimento cheese, balsamic reduction,
locally grown micro greens \$12.95

Preserved Lemon Hummus

house made harissa, toasted pine nuts, olive oil, watermelon radish,
blanched baby carrots, grilled pita \$13.95

-VEGAN - Crispy Brussel Sprouts

roasted cashews, red bell peppers, chili sauce, toasted
sesame seeds, eel sauce \$11.95

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan,
and toasted focaccia \$14.95

Lobster Crab Cakes

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

- GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$12.95

Baked Artichoke Dip

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

Second Course

- GLUTEN FREE- Arugula

watermelon, jicama, watermelon radish, feta, toasted pine nuts,
clementine tarragon vinaigrette \$7.95

- GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, creamy parmesan dressing, scallions \$7.95

House

spring greens, grape tomatoes, cucumbers, herb croutons, house made
cucumber dill dressing \$4.95

Soup of the Day \$5.95

Lobster Bisque crême fraîche, chilled shrimp salad \$9.95

- 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.

Third Course

- GLUTEN FREE- Filet Mignon*

8 oz CAB, roasted garlic smashed potatoes, sautéed
asparagus, spring ramp and whiskey compound butter \$38.95

Add grilled shrimp \$7

Add sautéed mushrooms \$5

- GLUTEN FREE- Alaskan Halibut

jasmine rice, sautéed asparagus, arugula walnut pesto, fresh radish, onion
and chervil salad with a golden balsamic vinaigrette \$34.95

- GLUTEN FREE- Prime Pork Ribeye*

8 oz grilled, brie whipped potatoes, sauteed baby carrots and asparagus,
house made hot pepper jelly \$29.95

- GLUTEN FREE- Scottish Salmon*

parmesan and roasted garlic cauliflower puree, fava bean and sweet corn
succotash, clementine tarragon vinaigrette \$29.95

Lobster Crab Cakes

a pair of house made lobster crab cakes, coconut jasmine rice, sautéed
asparagus, spicy corn remoulade \$25.95

- GLUTEN FREE- Lamb Chops*

harissa spiced, duck fat fried potatoes, roasted romanesco with golden
raisins and pine nuts tossed in a tahini vinaigrette and drizzled with a
roasted red pepper and charred scallion butter \$35.95

-VEGAN - GLUTEN FREE- Green Curry

coconut milk, kaffir lime, ginger, lemongrass, fresh vegetables, coconut
jasmine rice, chili oil, cilantro \$18.95

Add grilled chicken \$5 add shrimp \$9

Pear Gorgonzola Ravioli

locally made ravioli filled with pear and gorgonzola, tossed in
brie cream with shallots, roasted pears, crispy pancetta, and spinach, topped
with gorgonzola crumbles and fresh pear \$25.95

- GLUTEN FREE- three cheese ravioli available upon request

Tilapia

pecan crust, coconut jasmine rice, sautéed asparagus, red curry
coconut sauce \$19.95

***"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 \$5.95

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

Owner: Nick Hoover

Executive Chef: Katy Evans

order online at coldwater-cafe.com

937.667.0007 <> coldwater-cafe.com <> Tuesday - Thursday 11am - 8pm <> Friday - Saturday 11am - 9pm