

- 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 Crab Cakes

spicy corn remoulade

\$8.95 for 1 | \$15.95 for 2

Specialties

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

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 brie, hot pepper jelly, caramelized onions, and greens 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 \$11.95

Charleston Crab Cake Sandwich

a large pan seared lobster and crab cake served with shredded lettuce and spicy corn remoulade between a toasted Kaiser roll \$12.95

Salmon Burger*

house made scottish salmon patty served on a Kaiser roll with watercress, thick-cut tomato, mayo, and pickled watermelon rind relish \$12.95

- GLUTEN FREE- Grilled Cheese

sharp cheddar, brie, applewood smoked bacon, caramelized onion, fresh pear slices, parsley, mayo and hot pepper jelly served between two thick cut slices of house made gluten free artisanal white bread \$12.95

Soup

Soup of the Day \$5.95

- GLUTEN FREE- **Thai Chicken Coconut**
cilantro \$5.95

- GLUTEN FREE- VEGAN - **Watermelon Gazpacho**
mint, fleur de sel \$6.95

Salads

Ahi Tuna*

served rare over chilled angel hair pasta tossed with bell peppers, carrots, cucumbers, and watermelon radish in a cucumber wasabi dressing topped with toasted sesame seeds and cilantro \$18.95

- VEGAN- Taco Salad

shredded iceberg, tomatoes, red onion, avocado, spiced tempeh sweet potato "meat", house made vegan queso fresco, cilantro lime vinaigrette served in a fried tortilla bowl \$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 and Crab Cake

a large pan seared lobster and crab cake 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 \$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.

"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 Evans

*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.

DESSERTS

English Tea Cake
Chocolate Mousse Cake
Nick's Carrot Cake
Cherry Almond Bread Pudding

Hot Fudge Pecan Ball
Strawberry Sorbet
Frozen Peanut Butter Pie w/ Hot Fudge
Additional Daily Selections

WHITE WINE

7 Daughter's Moscato \$8
Cavaliere d'oro Prosecco \$8
Peter Yealands Sauvignon Blanc \$9
Buehler Chardonnay \$12
Honig Sauvignon Blanc \$12
Clean Slate Riesling \$8
Bouchard Chardonnay \$9
Alois Lageder Pinot Grigio \$9
Campuget Rosé \$8

RED WINE

Joseph Carr Cabernet \$12
Galerna Garnacha \$8
Willamette Valley Vineyards Pinot Noir \$12
Parducci Merlot \$9
Monte Antico Tuscan Blend \$8
Carisma Syrah \$9

IMPORTS & CRAFT BEERS

Warped Wing Ermal's Cream Ale \$6
Bell's Two Hearted IPA \$6
Rhinegeist Bubbles Rosé Ale \$6
Warped Wing Omega Haze Tangerine IPA \$6
Mad Tree Rounding Third Red IPA \$6
Weidemann Wake Me Up Milk Stout \$6
Stella Artois \$6
Athletic Brewing Company Run Wild IPA N/A \$6

DOMESTIC BEERS

Michelob Ultra \$4
Bud Light \$4
Miller Light \$4
Yuengling \$4

DRAFT BEERS

Warped Wing Trotwood Lager \$6
Troeg's Perpetual IPA \$6
Bell's Kalamazoo Stout \$6
North High Cover Crop \$6

CRAFT COCKTAILS

Coldwater Old Fashioned \$12

Maker's Mark · Luxardo Cherries · Orange · Blood Orange Bitters

Irish Gold Rush \$10

Tullamore Dew · House Made Honey Syrup · Lemon

Passionfruit Margarita \$10

Jose Cuervo Gold · Passionfruit Syrup · Lime · Lemon

Hibiscus Ginny \$13

DBW Harper's Siren Gin · House Made Hibiscus Syrup · Fever Tree Ginger Beer

Pink Moon \$13

Watershed Four Peel Gin · Lemon · Apple Brandy · House Made Honey Hibiscus Syrup

Bacardi Bubbles \$11

Bacardi Silver · Cavaliere d'oro Prosecco · House Made Honey Sage Syrup

Pear Martini \$10

Absolut Pear · Lime · St. Germaine Elderflower Liqueur

Basil Martini \$11

Absolut · Fresh Basil · Lemon · Lime