

- DINNER -



First Course

Fried Brie

wedge of triple cream brie crusted with assorted nuts and flash fried served with house made hot pepper jelly and focaccia toast points \$14.95

-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
\$10.95 for 1 | \$19.95 for 2

- GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$14.95

Baked Artichoke Dip

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

Second Course

- GLUTEN FREE- Caesar

sweet gem romaine, sundried tomato Caesar dressing, rye croutons, diced tomatoes, shaved parmesan \$7.95

- GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, buttermilk ranch, scallions \$7.95

House

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

Soup of the Day \$5.95

- GLUTEN FREE- Pumpkin Bisque

local maple syrup, spicy roasted pepitas \$5.95

Bowman & Landes Turkey Chili

cilantro, cornbread croutons
cup \$5.95 bowl \$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

Filet Mignon*

8 oz CAB, roasted garlic smashed potatoes, sautéed asparagus and tellicherry peppercorn demi-glace, fried onions \$38.95

Add grilled shrimp \$7

Add sautéed mushrooms \$5

Brisket Burger*

8 oz locally made and grilled to your specification with applewood smoked bacon, balsamic grilled onions, aged manchego & house smoked sundried tomato aioli on a brioche roll served with fries and house made ketchup \$24.95

- GLUTEN FREE- Prime Pork Ribeye*

8 oz grilled, brie whipped potatoes, sautéed asparagus, house made hot pepper jelly \$29.95

- GLUTEN FREE- Scottish Salmon*

7 oz center cut filet, coconut jasmine rice, sautéed asparagus, cilantro tamarind sauce \$29.95

Lobster Crab Cakes

a pair of house made lobster crab cakes, jasmine rice, sautéed asparagus, spicy corn remoulade \$29.95

- GLUTEN FREE- New York Strip*

12 oz CAB, roasted garlic smashed potatoes, sautéed asparagus, house made bourbon bacon jam \$38.95

Add grilled shrimp \$7

Add sautéed mushrooms \$5

- VEGAN - GLUTEN FREE- Green Curry

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

add grilled chicken \$6 add shrimp \$11

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- Half Duck

roasted then charred on the grill, coconut jasmine rice, sautéed asparagus, cilantro ginger chili sauce \$32.95

"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 \$4.29 | Warped Wing Craft Root Beer \$2.95 | Centr Sparkling CBD Drink \$3.95

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

order online at coldwater-cafe.com

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