

- DINNER -



First Course

Fried Green Tomatoes

house made pimento cheese, balsamic reduction, locally grown micro parsley \$14.95

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce and toasted pita chips \$11.95

-VEGAN - Crispy Brussel Sprouts

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$12.95

Lobster Crab Cake

spicy corn remoulade \$12.95

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, and toasted focaccia \$16.95

- GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce, hot mustard remoulade, micro mustard green salad \$15.95

Second Course

- GLUTEN FREE- Sweet Gem

gouda cheese dressing, riesling soaked currants, aged shaved gouda, chives \$8.95

- GLUTEN FREE- "Everything" Wedge

bacon, heirloom tomatoes, hard boiled egg, gorgonzola, everything bagel seasoning, buttermilk ranch, scallions \$9.95

House

spring greens, grape tomatoes, cucumbers, herb croutons, house made cucumber dill dressing \$5.95

Soup of the Day \$6.95

- GLUTEN FREE- Green Tomato Bisque

crab salad with jalapeno, basil and lime \$8.95

- 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 \$39.95

Add grilled shrimp \$7

Add sautéed mushrooms \$5

- GLUTEN FREE- Waygu Coulotte Steak*

roasted potatoes, parsnips, carrots, chimichurri sauce \$38.95

- GLUTEN FREE- Prime Pork Ribeye*

8 oz grilled, roasted garlic smashed potatoes, sautéed asparagus, house made hot pepper jelly \$33.95

- GLUTEN FREE- Half Duck

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

Lobster Crab Cakes

a pair of house made lobster crab cakes, coconut jasmine rice, sautéed asparagus, spicy corn remoulade \$33.95

- GLUTEN FREE- Steelhead Trout*

7 oz tamari and ginger marinated, anson mills grits with aged gruyere, fried brussel sprouts, cherry and pear chutney \$35.95

Chilean Sea Bass

carolina gold rice pilaf with golden raisins, flash fried cauliflower and roasted tomatoes with sicilian lemon white balsamic, roasted red pepper harissa coulis, fried leeks \$38.95

- GLUTEN FREE- Scottish Salmon*

7 oz center cut filet, coconut jasmine rice, sautéed asparagus, cilantro tamarind sauce \$34.95

Goat Cheese Ravioli

locally made ravioli filled with goat cheese, ricotta and pecorino romano, roasted garlic cream, cipolini onions, cherry peppers, spinach and roasted apples topped with crispy prosciutto \$25.95

"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 • We will gladly split any entrée for \$5

order online at coldwater-cafe.com

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