



Appetizers

Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, and toasted focaccia \$18

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce and toasted pita chips \$12

Lobster Crab Cake

spicy corn remoulade

one \$13

two \$24

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 pimento cheese, candied Nueske's apple wood smoked bacon on a house made kaiser roll with lettuce, tomato, and mayo \$16

-VEGETARIAN - Curried Cauliflower

roasted cauliflower tossed in our house made curry sauce with red lentil hummus, arugula, radish, and cilantro on grilled naan bread \$15
substitute focaccia for a - vegan - option

** 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 \$14

** Charleston Crab Cake Sandwich

a large pan seared lobster and crab cake served with green leaf lettuce and spicy corn remoulade on a house made kaiser roll \$18

Hot Ham and Brie

oven roasted maple ham, triple cream brie, mozzarella, crisp apples, arugula, mayo, and house made hot pepper jelly pressed between two thick pieces of house made focaccia \$15

Italian Chicken Panini

thinly sliced grilled chicken, oven roasted tomatoes, balsamic grilled zucchini, fresh basil, mozzarella, and roasted garlic aioli pressed between two thick pieces of house made focaccia \$15

****gluten free roll available for and additional \$2**

- 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 \$3.95 | Crimson Cup Coffee \$3.95 | Kombucha \$5.95

Nashville Fruit Tea \$4.95 | Warped Wing Craft Root Beer \$3.95 | Centr Sparkling CBD Drink 6.95

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

Owner: Nick Hoover

Executive Chef: Katy Evans

Sous Chef: Brian Reifenberg

*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.

Soup

Soup of the Day \$8

She Crab

crème fraiche, sherry, scallions \$9

- VEGAN - GLUTEN FREE- **Sweet Potato Chili**

micro cilantro \$8

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 \$14

Salads

- GLUTEN FREE- **Italian Chopped Salad**

chopped romaine, spring greens, genoa salami, pepperoni, oven roasted tomatoes, kalamata olives, pepperoncinis, red onion, marinated ciliegine mozzarella, and creamy Italian vinaigrette \$16

- 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 \$14

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 \$18

- GLUTEN FREE- **Grilled Salmon***

a center cut Scottish salmon fillet 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 \$18

Asian Crispy Chicken

crispy chicken tossed in our sweet and spicy chili sauce served atop a bed of romaine, fresh bell peppers and clementines lightly tossed in our soy vinaigrette and garnished with fried wontons, cilantro, and toasted sesame seeds \$16