



Appetizers

Mussels

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

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce, 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 *

7 oz CAB burger, grilled to your specification topped with Za'atar fried goat cheese, Nueske's applewood smoked bacon, and hot pepper jelly on a toasted kaiser roll with lettuce and onion \$16

-VEGAN- Street Tacos

three charred corn tortillas filled with chili-roasted butternut squash, chickpeas, and cauliflower with lettuce, house made avocado sauce, pickled onions, and cilantro \$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 on a house made kaiser roll with green leaf lettuce and spicy corn remoulade \$18

Duck Confit Grilled Cheese

house-cured and braised duck on our rosemary sea salt focaccia with fontina, whole grain mustard, mayo, arugula, caramelized onions and dried cranberries \$17

Nashville Hot Chicken and Waffles

fried pickle-brined chicken tossed in house made hot sauce over a sharp cheddar Belgian waffle, dill pickle slaw, and a side of local maple syrup \$16

Soup

- VEGAN - GLUTEN FREE - **Coconut Carrot**
aleppo chile flakes, local maple syrup, parsley oil \$8

- GLUTEN FREE - Wild Mushroom Bisque

crème, truffle oil, scallions \$9

Soup of the Day \$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

Filet Mignon*

4 oz CAB filet grilled to your specification over Decker Farms greens and iceberg lettuce with avocado, bacon, tomatoes, and house made herb crouton crumble tossed with blue cheese dressing and drizzled with balsamic shallot vinaigrette \$21

- GLUTEN FREE - Chicken Pecan

a generous amount of deliciously seasoned chunk chicken, celery, red onion, and toasted pecans tossed in mayo over Decker Farms greens with cucumbers and grape tomatoes \$14

Lobster and Crab Cake

a large pan seared lobster and crab cake over Decker Farms Tuscan kale, red onion, sun-dried tomatoes, and shaved parmesan cheese tossed in champagne vinaigrette and served with a side of spicy corn remoulade \$18

- GLUTEN FREE - Grilled Salmon*

4 oz Scottish salmon fillet grilled to your specification over Decker Farms Tuscan kale with, toasted pecans, roasted butternut squash, and dried cherries tossed in maple orange vinaigrette topped with feta \$18

Asian Crispy Chicken

crispy chicken tossed in our sweet and spicy chili sauce over a bed of Decker Farms greens and iceberg, fresh bell peppers and clementines tossed in our tamari vinaigrette, garnished with fried wontons, cilantro, and toasted sesame seeds \$16

- GLUTEN FREE - *sub grilled chicken and remove fried wontons*

- VEGAN - *sub plant-based crispy "chicken" \$5*

"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."

- GLUTEN FREE - We are not a gluten free restaurant and cannot 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.

Specialty Beverages

Mint Iced Tea \$3.95 | Crimson Cup Coffee \$3.95 | Circle 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