



## 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 Nueske's apple wood smoked bacon, fried onions, gorgonzola, and house made bbq sauce on a toasted kaiser roll with lettuce and tomato \$16

### -VEGAN- Street Tacos

three warm corn tortillas filled with chili –roasted butternut squash, chick peas, and cauliflower with lettuce, house made avocado sauce, pickled onions, and cilantro \$15

### 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

### Duck Confit Grilled Cheese

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

### Reuben

thinly sliced corned beef, juicy sauerkraut, local swiss cheese, and thousand island dressing on toasted rye bread \$16

*\*gluten free roll available for an additional \$3*

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

\*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

### -VEGAN- 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

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### 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

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## Salads

### Filet Mignon\*

4 oz CAB filet grilled to your specification over Decker Farms greens and iceberg lettuce with gorgonzola, bacon, dried Washington cherries, and house made herb crouton crumble drizzled with a roasted garlic vinaigrette and a side of blue cheese dressing \$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 Farm Tuscan greens with 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 Farm Tuscan greens with toasted pecans, roasted butternut squash, and dried cranberries 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

*\*sub grilled chicken for a gluten free option*

*\*sub plant-based crispy "chicken" for a vegan option \$4*