



## First Course

### Baked Artichoke Dip

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

- GLUTEN FREE- **Shrimp Cocktail**

sriracha cocktail sauce \$16

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted  
sesame seeds, eel sauce \$14

### Lobster Crab Cake

spicy cajun corn remoulade

one \$13 | two \$24

### Mussels

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

### Tempura Shrimp

four large wild tiger shrimp, house made sweet chile de arbol sauce,  
pickled cucumber, radish, and carrot salad \$18

### Charcuterie Board

assorted meat, cheese, accoutrements, grilled focaccia \$25

### Fried Green Tomatoes

house made pimento cheese, balsamic reduction, micro greens \$14

## Second Course

- GLUTEN FREE- **Braised Beet**

citrus-infused braised beets, whipped feta, chili-lime candied walnut  
crumble, shallots, sherry vinaigrette, pickled quail egg, locally grown  
micro dijon greens, and flaky salt \$13

- GLUTEN FREE- **Wedge**

apple wood smoked bacon, grilled sweet corn, tomatoes, avocado,  
chimichurri ranch, gorgonzola, scallions, \$10

add 6 oz grilled chicken breast \$20

add 7 oz salmon fillet \$29

### House

spring greens, grape tomatoes, cucumbers,  
herb crouton crumble, cucumber dill dressing \$9

whole with 6 oz chicken breast \$20

whole with 7 oz salmon fillet \$29

### Soup of the Day \$8

- GLUTEN FREE- **Roasted Garlic Bisque**

crème, basil oil, scallions \$9

## Third Course

### Filet Mignon \*

8 oz CAB, roasted garlic smashed potatoes, sautéed broccolini with  
fried garlic and lemon, house made steak sauce, onion rings \$45

add three grilled shrimp \$7

add sautéed mushrooms \$5

- GLUTEN FREE- **Ribeye and Frites \***

14 oz CAB, hand-cut russet and sweet potato wedges tossed in house  
seasoning and freshly grated aged parmesan,

house made chimichurri \$45

add grilled shrimp \$7

add sautéed mushrooms \$5

- GLUTEN FREE- **Prime Pork Ribeye \***

8 oz prime, crispy parmesan potato fritters, sautéed broccolini with  
fried garlic and lemon, house made hot pepper jelly \$34

- GLUTEN FREE- **Shrimp and Grits**

marinated wild tiger shrimp served over three cheese Anson Mills  
stone ground grits, house made andouille sausage, fresh tomatoes,  
hot honey drizzle, scallions \$39

### Lobster Crab Cakes

a pair of house made lobster crab cakes, jasmine rice,  
sautéed asparagus, spicy cajun corn remoulade \$35

### Coldwater Bistro Burger \*

7 oz CAB custom blend of chuck, short rib and brisket,  
topped with bourbon bacon jam, Blue Jacket pepper jack, mustard  
aioli and onion rings on a toasted kaiser roll with lettuce and tomato,  
served with fries and house made balsamic ketchup \$27

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

- GLUTEN FREE- **Faroe Island Salmon \***

7 oz center cut fillet, honey-garlic glaze, herb roasted red potatoes,  
locally grown creamed tuscan kale and swiss chard \$35

- VEGAN - **Spicy Thai Udon**

udon noodles, spicy red curry sauce, bok choy, carrots, spring onions,  
mushrooms, thai basil, and cilantro, topped with candied peanuts \$21

add marinated and fried tofu \$5

add grilled chicken \$7

add five shrimp \$9

### Brie and Cherry Ravioli

raspberry dough filled with triple cream brie, roasted cherries, and  
herbs tossed in a brie cream with shallots, garlic, dried cherries, and  
arugula, topped with crushed pistachios \$35

**“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 4 | Crimson Cup Coffee 4 | Circle Kombucha 7

Nashville Fruit Tea 5 | Warped Wing Craft Root Beer 5

20% gratuity will be added to parties of 8 or more • We will gladly split any entrée for \$5

**Owner: Nick Hoover**

**Executive Chef: Katy Evans**

**Sous Chef: Brian Reifenberg**