

Appetizers



Mussels

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

-VEGAN - Crispy Brussel Sprouts

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

Baked Artichoke Dip

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

Fried Green Tomatoes

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

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 \$2.00

The Coldwater Burger *

7 oz CAB burger, grilled to your specification topped with bourbon bacon jam, Blue Jacket pepper jack, mustard aioli and onion rings on a toasted kaiser roll with lettuce and tomato \$16

Shrimp Street Tacos

three grilled flour tortillas filled with crispy shrimp tossed in thai chili aioli, lettuce, tomatoes, pickled onions, and fresh cilantro \$17

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

Fried Green Tomato Grilled Cheese

house breaded green tomatoes, Nueske's applewood smoked bacon, sharp cheddar, mayo, balsamic reduction, scallions and parsley pressed between two thick pieces of focaccia \$16

-VEGAN - Spicy Quinoa Burger

seared house made quinoa patty served on a toasted kaiser roll with arugula, tomato, red onion, avocado, and sriracha aioli \$16

***gluten free roll available for and additional \$3.00**

Soup

- GLUTEN FREE- Roasted Garlic Bisque

crème, basil 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 \$15

Salads

- GLUTEN FREE- Chimichurri Steak *

4 oz CAB filet grilled to your specification over romaine with bacon, grilled sweet corn, tomatoes, Blue Jacket pepper jack, avocado, and pickled onions, served with a side of house made chimichurri ranch \$22

- GLUTEN FREE- Chicken Pecan

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

Lobster and Crab Cake

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

- GLUTEN FREE- Miso-Teriyaki Salmon*

4 oz Scottish salmon fillet seasoned with our miso-teriyaki seasoning and seared to your specification served over arugula with avocado, roasted watermelon radishes, dried cranberries, toasted cashews, and sesame seeds tossed in a ginger vinaigrette \$18

Asian Crispy Chicken

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

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

- 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 \$4.00 | Crimson Cup Coffee \$4.00 | Circle Kombucha \$7.00

Nashville Fruit Tea \$5.00 | Warped Wing Craft Root Beer \$4.00

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.