



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 \$14

Lobster Crab Cake

spicy corn remoulade

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 served on a toasted kaiser roll with frisee, tomato, gorgonzola, Nueske's apple wood slab bacon, and house made cherry bourbon barbeque sauce \$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

Coldwater Fried Chicken Sandwich

breaded and fried chicken thigh tossed in hot honey sauce served on a toasted kaiser roll with creamy cole slaw and crisp dill pickles \$16

-VEGAN - Fried Tofu Sandwich

breaded and fried marinated tofu tossed in house made maple-buffalo sauce served on a toasted kaiser roll with creamy cole slaw and crisp dill pickles \$15

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

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

Hot Turkey Rachel

thinly sliced oven roasted turkey, creamy cole slaw, local swiss, and thousand island dressing pressed between two pieces of rye bread \$16

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

Soup

- GLUTEN FREE- Acorn Squash Bisque

local maple, aleppo chile, bacon \$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- Autumn Steak *

4 oz CAB filet grilled to your specification over romaine, baby kale, and frisee topped with roasted sweet and spicy acorn squash, candied pecans, toasted pepitas, goat cheese, and pomegranate vinaigrette \$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 spring 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- Salmon*

4 oz Scottish salmon fillet grilled to your specification served over spring greens with dried cranberries, toasted pecans, and feta tossed in our house made champagne 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*

**sub marinated and fried tofu for a gluten free-vegan option \$5*

- 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 | Lit 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.