

## 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  
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 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

### Jarlsberg Grilled Cheese

house made swiss cheese dip, whole grain mustard, apples, apple wood smoked bacon, and balsamic reduction pressed between two thick pieces of focaccia \$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

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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 \$15

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## 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.