



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 \$15

Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce, toasted pita chips \$14

Lobster Crab Cake

spicy corn remoulade
one \$13 | two \$24

Specialties

sub a gluten free roll for \$3.49

all sandwiches are served with our house made potato chips.

Coldwater Burger *

toasted kaiser, lettuce, tomato, creamy dolce gorgonzola, mayo, bourbon bacon jam, tamari-balsamic marinated grilled onions \$16

Shrimp Street Tacos

three grilled flour tortillas, crisp lettuce, fresh tomatoes, flash-fried shrimp, thai chili aioli, pickled onions, fresh cilantro \$17

Chicken Pecan Sandwich

house made croissant, green leaf lettuce, seasoned chunk chicken, celery, red onion, toasted pecans, mayo \$15

Charleston Crab Cake Sandwich

toasted kaiser roll, green leaf lettuce, spicy corn remoulade \$18

Turkey and Pesto Panini

rosemary sea salt focaccia, oven roasted turkey, roasted red peppers, basil pesto, mozzarella, parmesan-reggiano, balsamic reduction \$16

Prosciutto and Truffle Grilled Cheese

thick cut sourdough, imported prosciutto, black truffle aioli, aged gruyere cheese, parmesan-reggiano, hot honey, fresh basil \$18

-VEGAN- Curry Cauliflower

roasted cauliflower, coconut curry sauce, grilled naan, red lentil hummus, fresh arugula, radish, cilantro \$17

Sides

substitute for chips for \$3.49

- GLUTEN FREE -

- ◆ **Seasoned Fries** — thick cut and seasoned served with ketchup
- ◆ **Spring Salad** — spring greens, parmesan, champagne vinaigrette
- ◆ **Broccoli Salad** — raisins, peanuts, red onion, creamy dressing
- ◆ **Super Salad** — quinoa, kale, craisins, marcona almonds, celery, carrots, apple cider vinaigrette

Soup

- GLUTEN FREE / VEGAN - **Carrot Ginger Bisque**

chili oil, fried shallots, cilantro \$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 \$15

Salads

- GLUTEN FREE - **Filet Mignon ***

crisp romaine, spring greens, crumbled gorgonzola, avocado, tomatoes, apple wood smoked bacon, crispy frites, honey-dijon vinaigrette \$22

- GLUTEN FREE - **Chicken Pecan**

seasoned chunk chicken, celery, red onion, toasted pecans, mayo, spring greens, english cucumbers, grape tomatoes \$15

Lobster Crab Cake

spring greens, red onion, sun-dried tomatoes, shaved parmesan, house made champagne vinaigrette, side of spicy corn remoulade \$18

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

spring greens, dried cranberries, toasted pecans, crumbled feta house made champagne vinaigrette \$18

Asian Crispy Chicken

crispy chicken in sweet and spicy chili, spring greens, fresh bell peppers, clementines, toasted cashews, house made soy vinaigrette, fried wontons, cilantro, toasted sesame seeds \$17

Sous Vide Chicken *

crisp romaine, spring greens, chilled chicken, granny smith apples, riesling soaked currants, marcona almonds, feta, fried rye croutons, italian parsley, scallions, balsamic vinaigrette \$17

*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.

- GLUTEN FREE - We are not a gluten free restaurant and cannot ensure that cross contamination will never occur.

20% gratuity will be added to parties of 8 or more

Owner: Nick Hoover

Executive Chef: Katy Evans

Executive Sous Chef: Brian Reifenberg