



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

Fried Green Tomatoes

house made pimento cheese, balsamic reduction,
locally grown micro greens \$16

Specialties

all sandwiches are served with our house made potato chips.

Coldwater Burger *

toasted kaiser roll, lettuce, tomato, triple cream brie,
thick cut nueske's apple wood smoked bacon,
pomegranate-balsamic aioli, beer battered onion rings \$17

Tandoori Chicken Naan

grilled naan, tandoori-yogurt marinated and roasted chicken,
crisp romaine, fresh tomatoes, shaved watermelon radish,
herb tahini sauce, pickled onion, cilantro \$17
- sub house made falafel for a VEGAN option -

Chicken Pecan Sandwich

house made croissant, green leaf lettuce, seasoned chunk chicken,
celery, red onion, toasted pecans, mayo \$16

Charleston Crab Cake Sandwich

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

Shrimp Street Tacos

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

Fried Green Tomato Grilled Cheese

focaccia, nueske's apple wood smoked bacon, sharp cheddar,
house made pimento cheese, balsamic reduction,
mayo, scallions \$17

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

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
- ◆ **Quinoa Salad** — kale, craisins, marcona almonds, celery, carrots, apple cider vinaigrette

Soup

- GLUTEN FREE / VEGAN- **Carrot Ginger Bisque**
chili oil, 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, chile-lime seasoned and grilled sweet corn, cotija
cheese, avocado, tomatoes, apple wood smoked bacon, scallions,
house made buttermilk ranch \$23

- GLUTEN FREE- Chicken Pecan

seasoned chunk chicken, celery, red
onion, toasted pecans, mayo, spring greens,
english cucumbers, grape tomatoes \$16

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

- GLUTEN FREE- Coldwater Cobb *

crisp romaine, chilled chicken, pickled beet hard-boiled eggs,
sun-dried tomatoes, cucumbers, feta, apple wood smoked bacon,
shaved watermelon radish, avocado, honey dijon-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