



First Course

Baked Artichoke Dip

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

- GLUTEN FREE- **Truffle Parmesan Fries**

chimichurri aioli, house made balsamic ketchup \$16

- GLUTEN FREE- **Shrimp Cocktail**

sriracha cocktail sauce \$16

-VEGAN - **Crispy Brussel Sprouts**

roasted cashews, red bell peppers, chili sauce, toasted
sesame seeds, eel sauce \$15

Lobster Crab Cake

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

Mussels

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

Fried Green Tomatoes

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

Second Course

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

chili oil, cilantro \$9

Soup of the Day \$8

- GLUTEN FREE- **Shaved Brussel Sprout**

freshly grated parmesan-reggiano, truffle honey,
olive oil, lemon zest, marcona almonds \$14

- GLUTEN FREE- **Wedge**

apple wood smoked bacon, tomatoes, chile-lime grilled sweet corn,
gorgonzola, scallions, house made buttermilk ranch \$13

- GLUTEN FREE- **House**

spring greens, tomatoes, english cucumbers,
freshly grated parmesan-reggiano,
cucumber dill dressing \$13

Make your salad an entrée

whole with 6 oz sous vide chicken breast \$29

whole with 7 oz faroe island salmon fillet \$35

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

*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.

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

We will gladly split any entrée for \$7

Third Course

- GLUTEN FREE- **8 oz C.A.B Filet Mignon ***

roasted garlic smashed potatoes, sautéed asparagus,
tellicherry peppercorn demi-glacé, fried onions \$45
add three grilled shrimp \$7
add sautéed mushrooms \$5

- GLUTEN FREE- **14 oz C.A.B Ribeye ***

roasted garlic smashed potatoes, sautéed asparagus,
and house made bourbon bacon jam \$45
add grilled shrimp \$7
add sautéed mushrooms \$5

- GLUTEN FREE- **Local Half Duck ***

slow-roasted and finished on the grill, coconut jasmine rice,
sautéed asparagus, cilantro-ginger chili sauce \$36

- GLUTEN FREE- **Chilean Sea Bass**

fried sweet and yukon gold potatoes tossed in a chimichurri sauce,
sautéed haricot vert, fresh sweet corn-chiptole salsa,
cotija, and cilantro \$45

- GLUTEN FREE- **Prime Pork Ribeye ***

roasted garlic smashed potatoes, sautéed asparagus,
house made hot pepper jelly, apple, fennel, marcona almond salad,
champagne vinaigrette \$35

- GLUTEN FREE- **Halibut ***

neuske's apple wood smoked bacon lardon risotto,
sautéed haricot vert, red chili beurre blanc, apple, fennel,
marcona almond salad, champagne vinaigrette \$43

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

coconut jasmine rice, sautéed haricot vert,
cilantro-tamarind chili sauce \$35

- VEGAN - **Red Curry Tofu**

broccoli, carrots, shiitakes, celery, cabbage, and marinated and fried
tofu tossed in red curry coconut sauce, topped with coconut jasmine
rice, chili oil, and cilantro served with grilled naan \$34

Lobster Crab Cakes

two house made lobster crab cakes, coconut jasmine rice,
sautéed haricot vert, spicy corn remoulade \$35

- VEGETARIAN - **Mushroom Mezzaluna**

freshly made pasta filled with mushrooms, ricotta, parmesan, and
herbs in a brie cream with shiitakes, sun-dried tomatoes, and spinach
garnished with freshly grated parmesan-reggiano and lemon zest \$33

**“Each Dish is carefully composed, requests for sub-
stitutions are at the discretion of our Chef.”**

Owner: Nick Hoover

Executive Chef: Katy Evans

Executive Sous Chef: Brian Reifenberg



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 \$15

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 \$16

Tandoori Chicken Naan

grilled naan, crisp romaine, fresh tomatoes, tandoori chicken,
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 \$15

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

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, raisins, 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 \$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

- 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

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