

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, locally grown micro greens, balsamic reduction \$16

Specialties

all **sandwiches** are served with our house made potato chips.

C.A.B Coldwater Burger *

8 oz custom blend patty, house made toasted kaiser roll, balsamic grilled onions, local swiss, roasted garlic lemon aioli, dressed frisee, thick cut tomato \$17

Italian Panini

rosemary sea salt focaccia, imported prosciutto, fresh mozzarella, herb and marcona almond pesto, dressed frisee, hot honey \$17

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, fried green tomatoes, apple wood smoked bacon, pimento cheese, sharp cheddar, mayo, scallions, parsley, balsamic reduction \$17

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

Sides

substitute for chips for \$3.49

- ◆ **Seasoned Fries** — thick cut and seasoned served with ketchup *GF
- ◆ **Spring Salad** — spring greens, parmesan, champagne vinaigrette *GF
- ◆ **Broccoli Salad** — raisins, peanuts, red onion, creamy dressing *GF
- ◆ **Lemon Basil Pasta** — rotini pasta, tomatoes, parmesan, black olives, red onion, lemon basil vinaigrette

Soup

- VEGAN - GLUTEN FREE – **Carrot Ginger**

cilantro, aleppo chili flakes \$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

C.A.B Filet Mignon Wedge *

grilled to your specification, iceberg wedge, creamy parmesan dressing, apple wood smoked bacon, gorgonzola dolce crumbles, cherry tomatoes, herb focaccia crouton crumble, scallions \$27

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

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

- GLUTEN FREE – **Chicken Pecan**

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

Asian Crispy Chicken

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

- GLUTEN FREE – **Strawberry Chicken ***

marinated and sous-vide chicken, baby spinach, belgian endive, strawberries, imported prosciutto, whipped honey goat cheese, candied walnuts, balsamic vinaigrette \$17

Lobster Crab Cake

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

*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