



## First Course

### Fried Green Tomatoes

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

### Baked Artichoke Dip

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

## Second Course

### -VEGAN - GLUTEN FREE- Carrot Ginger

cilantro, aleppo chili flakes \$9

### Soup of the Day \$8

### - GLUTEN FREE- Endive

belgian endive, red grapes, gorgonzola-dolce, candied walnuts,  
champagne vinaigrette, orange zest, chives \$15

### - GLUTEN FREE- Wedge

iceberg, creamy parmesan dressing, tomatoes, apple wood  
smoked bacon, gorgonzola-dolce, scallions \$14

### - GLUTEN FREE- House

spring greens, romaine, 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, broccolini,  
tellicherry peppercorn demi-glacé \$55

### - GLUTEN FREE- 16 oz C.A.B Ribeye \*

roasted garlic whipped potatoes, broccolini,  
goat cheese, red wine, and cherry compound butter \$52

### *Elevate your steak:*

*add three tail-on grilled shrimp \$7*

*add sautéed cremini mushrooms \$5*

### - Certified Angus Beef - The 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,  
house-seasoned fries \$34

### - GLUTEN FREE- Prime Pork Ribeye \*

herb roasted red potatoes, broccolini, house made hot pepper jelly,  
fresh apple, fennel, and marcona almond salad  
with champagne vinaigrette \$36

### - GLUTEN FREE- Chilean Sea Bass \*

6 ounce pan seared fillet, herb roasted red potatoes,  
summer squash and zucchini in lemon and herb butter,  
warm bacon-shallot vinaigrette, fresh pea tendrils \$47

### - GLUTEN FREE- Faroe Island Salmon \*

coconut jasmine rice, summer squash and zucchini in  
lemon herb butter, cilantro-tamarind chili sauce, fresh cilantro \$35

### Lobster Crab Cakes

two house made lobster crab cakes, coconut jasmine rice,  
broccolini, spicy corn remoulade \$34

### - VEGETARIAN - Brie Pasta

fresh pappardelle pasta, triple cream brie, shallots, garlic,  
sun-dried tomatoes, baby spinach, and parmesan \$34  
*add five tail-on shrimp \$9*

*add 6 oz local gerber grilled chicken \$7*

### -VEGAN - GLUTEN FREE- Green Curry

broccoli, carrots, cremini mushrooms, summer squash, and  
bell peppers, sauteed in our green curry coconut sauce,  
coconut jasmine rice, garlic-chili oil, cilantro \$34

*add five tail-on shrimp \$9*

*add 6 oz local gerber grilled chicken \$7*

***“Each Dish is carefully composed, requests for  
substitutions 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, 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

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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 \$15

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# 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

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