



COLUMBUS INN

SOUP & STARTERS

- ROASTED TOMATO SOUP 5/7
basil oil, parmesan
- SMOKED SALMON LETTUCE WRAPS 8
bibb lettuce, cream cheese, red onion, capers, cucumbers, everything bagel spice
- ROASTED SOY BEANS 6
sea salt, cracked black pepper
- CRISPY CALAMARI 10
tomato fondue, lemon aioli, hot and sweet pepper relish
- HUMMUS 9
roasted red peppers, vegetable crudite, house made pita
- CHEESESTEAK SPRINGROLLS 7
shaved ribeye, provolone cheese, fried onions, spicy ketchup
- BLT DEVILED EGGS 6
bacon dust, iceberg aioli, roasted tomatoes
- ARROGANT SHRIMP 10
blue cheese dressing, tomato, cucumber, celery salad
- GINGERSNAP CRUSTED BRIE 8
tangy apple puree, pear, arugula & walnuts, maple sherry-vinaigrette

SANDWICHES

*all sandwiches come with housemade chips
~substitute fries or side salad \$2*

- CHICKEN FAJITA SANDWICH 11
fajita spiced grilled breast, sauteed peppers and onions, avocado mousse, served on brioche bun
- CRAB CAKE 13
broiled, bibb lettuce, tomato, pickle, classic tartar sauce, served on brioche
- THE SMOKEHOUSE DELUXE 11
house smoked pulled pork, baby back ribs, pickle slaw served on a potato bun
- FILET SANDWICH 13
sauteed onions, provolone cheese, hot peppers, served on brioche bun
- OPEN FACED TAVERN BEEF 11
au jus dipped thinly sliced prime rib, provolone cheese, horseradish cream served on a potato bun
- GRILLED CHEESE & TOMATO SOUP 11
fresh mozzarella, roasted tomato, fresh basil served on brioche toast, cup of tomato soup
- BAJA SHRIMP TACOS 12
crispy fried shrimp, avocado mousse, creamy chipotle slaw on flour tortillas
- TAVERN BURGER 12
8 oz burger, bibb lettuce, tomato, pickle on a brioche bun

BEVERAGES

- Fountain Sodas 2 ~ Unsweetened Iced Tea 2
Pelligrino 1L 5 ~ Virgils Root Beer 4
La Colombe Drip Coffee ~ Reg/Decaf 3
Espresso 4 ~ Latte 5 ~ Cappuccino 5
Mighty Leaf Hot Tea 3
bombay chai ~ chamomile citrus ~ chocolate mint truffle
ginger twist ~ earl grey (regular & decaf)
english breakfast ~ green tea passion ~ marrakesh mint

BIG SALADS

add on proteins:

Chicken 4 Crab Cake 7 Shrimp 7 Salmon 5 Beef 7

- WEDGE SALAD 11
iceberg, bacon, tomato, red onion, cucumber, choice of dressing: 1000 island, blue cheese, 50/50
- CLASSIC CAESAR 11
garlic croutons, parmesan (add anchovies 2)
- COBB 13
hard boiled egg, avocado, tomato, chicken, red onion, blue cheese, mixed greens, brown derby vinaigrette
- ARUGULA SALAD 11
champagne poached pears, candied pecans, pickled red onions, crumbled goat cheese, champagne vinaigrette
- SESAME SEARED TUNA SALAD 13
mixed greens, shiitake mushrooms, edamame, cherry tomatoes, green onions, grain mustard soy vin, spicy rooster sauce, crispy wontons
- SHRIMP, CRAB, AND AVOCADO 15
arugula, cherry tomatoes, cucumber, roasted tomato-horseradish vinaigrette
- "THE GREEK" 11
mixed greens, tomato, cucumber, olives, feta, pepperocini, red wine-oregano vinaigrette

ENTREES

- "SPO" RIGATONI 14
ricotta stuffed pasta, sweet italian sausage, roasted & pureed peppers, garden peas, cipolini onions, parmesan & black pepper
- SALMON 15
sauteed garlicky green beans, crispy red bliss potatoes, lemon vinaigrette
- STEAK HOUSE 16
twin petite filets, small wedge salad with bacon, blue cheese, red onion, cherry tomatoes, steak fries

FLATBREAD PIZZA

*8" hand stretched & baked in our 840 degree brick oven
~add fries or side salad \$2~*

- AUTUMN PIE 10
white sauce, apples, butternut squash, bacon, cheddar cheese
- NEW HAVEN "CLAM PIE" 10
fresh chopped clams, herb oil, parmesan, lemon & sea salt
- ITALIAN 10
red sauce, fresh & shredded mozzarella, provolone, roasted tomatoes, italian sausage, wilted spinach
- KENNETT 10
local mushrooms, herb cheese, arugula, caramelized onions, dry aged goat cheese
- MARGHERITA 8
red sauce, roasted tomatoes, fresh mozzarella, basil-pesto oil