



COLUMBUS INN

SOUPS & SALADS

CHICKEN & VEGETABLE SOUP	7
SEASONAL SOUP SELECTION	7
WINTER SALAD	9/12
<i>mixed greens, roasted beets, apples, candied walnuts, cucumber, pickled red onions, feta cheese, green goddess dressing</i>	
CHERRY & PISTACHIO SALAD	12
<i>baby gem lettuce, fresh burrata, red wine cherries, fresh herbs, pistachios, buttermilk pistachio dressing</i>	
CLASSIC CAESAR SALAD	8/10
<i>garlic croutons, parmesan (add anchovies 2)</i>	
SIMPLE MIXED GREENS SALAD	8/10
<i>cherry tomatoes, red onions, cucumbers, balsamic vinaigrette</i>	
WEDGE SALAD	9/12
<i>iceberg lettuce, bacon, red onion, tomatoes, cucumbers, choice of dressing: blue cheese, 1000 island, 50/50</i>	
<i>add on proteins:</i>	
<i>bone-in organic chicken breast \$8</i>	
<i>wild isles salmon \$8</i>	
<i>ci signature crab cake \$9</i>	
<i>sliced filet mignon \$10</i>	
<i>jumbo shrimp \$10</i>	

RAW BAR

CRAB COCKTAIL	18
<i>jumbo lump crab meat, crab claws, cocktail sauce, stone crab mustard, lemon vinaigrette</i>	
DIRTY PEEL & EAT SHRIMP	12
<i>old bay tossed shrimp, cocktail, lemon wedge</i>	
OYSTERS ON THE HALF SHELL	13
<i>mignonette, classic cocktail</i>	
SHRIMP COCKTAIL	16
<i>classic cocktail</i>	
SHRIMP & CRAB COCKTAIL	18
<i>classic cocktail, stone crab mustard, lemon wedge</i>	
<i>Add On Chilled Half Lobster</i>	9

ENTREES

SHELLFISH COBB	28
<i>1/2 chilled lobster, jumbo shrimp, lump crab, chopped greens, egg, bacon, avocado, cucumber, tomato, radish, red onions, green beans, horseradish spiked 1000 island dressing</i>	
CI SIGNATURE CRAB CAKES	28
<i>"dirty" old bay red bliss potatoes with caramelized onions & peppers, blackened green beans, tangy tartar sauce</i>	
SEARED AHI TUNA FRIED RICE	29
<i>edamame, shiitake mushroom, shrimp and pineapple fried rice, coconut curry, tempura green beans, sweet soy reduction</i>	
POCONO MOUNTAIN TROUT "AMANDINE"	26
<i>roasted butterflied trout, almond & cauliflower stuffing, roasted cauliflower, toasted almonds, capers & raisins</i>	
WILD ISLES SALMON	26
<i>butternut, wild mushroom, local swiss chard risotto, pickled red cabbage, pumpkin cream</i>	
PAN ROASTED ORGANIC CHICKEN BREAST	24
<i>crispy leg confit, creamy potato puree, garlicky wilted spinach, sherry scented chicken jus</i>	
PORK CHOP PARMESAN	25
<i>Italian style cutlet, blistered cherry tomatoes, burrata, tomato jam, parmesan, balsamic reduction, basil oil</i>	
14 oz NY STRIP STEAK FRITE	31
<i>bordelaise butter, house cut french fries, beef demi glaze</i>	
8oz 1855 CENTER CUT ANGUS FILET	32
<i>wild mushrooms & green beans, dripping dressed fingerling potatoes</i>	
MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB	31
<i>dry rubbed and slow smoked, chipotle & cheddar roasted broccoli, campfire potatoes with mesquite spice and acaramelized onions</i>	
STEAK HOUSE DELUXE	29
<i>twin petite filet mignons, wedge salad with blue cheese dressing, blue cheese crumbles, red onions, tomatoes, cucumbers, potato wedges, pork belly croutons & onion ring</i>	

APPETIZERS

ARROGANT CAULIFLOWER	10
<i>blue cheese dressing, tomato, cucumber, celery salad</i>	
GRANDMA'S PIEROGIES	12
<i>stroganoff style, braised short rib, wild mushroom & caramelized onion ragout, birch beer reduction</i>	
SHRIMP, CRAB, AVOCADO TOAST	15
<i>radish, arugula, lemon vinaigrette on sourdough</i>	
ROASTED SOYBEANS	7
<i>cracked black pepper, sea salt</i>	
HUMMUS	10
<i>vegetable crudite, house made pita, evoo & kosher salt</i>	
TUNA ROLL	14
<i>tempura fried, spicy mayo, soy reduction, wasabi, ginger</i>	
SHRIMP TACOS	10
<i>avocado mousse, creamy slaw, chipotle crema, pico de gallo</i>	
CRISPY CALAMARI	12
<i>tomato fondue, lemon aioli, sweet & hot pepper relish</i>	
SPINACH & RICOTTA Malfatti	13
<i>fire roasted tomatoes, wilted chard, tangy tomato cream, Sicilian almond pesto</i>	

SANDWICHES

<i>all sandwiches are served on brioche bun, includes a choice of house cut fries, chips, or petite green salad</i>	
LOADED SMASH* BURGER	14
<i>two 4oz patties, melted cooper sharp american cheese, bacon jam, fried onions *no temp -- cooked through</i>	
FILET MIGNON SANDWICH	15
<i>caramelized onions, provolone, hot peppers</i>	
CRAB CAKE	15
<i>broiled CI crab cake on brioche, classic tartar sauce</i>	

SHAREABLE SNACKS

CHEF'S SELECTION	
MEAT & CHEESE BOARDS	
<i>served with seasonal accompaniments</i>	
<i>Please ask your server for today's featured meats and cheeses.</i>	
3 meats	16 ~ 3 cheeses 16
all 6 for 30	
CHEESESTEAK SPRING ROLLS	8
<i>spicy smoked ketchup</i>	
HOUSE SMOKED WINGS	8
<i>texas slim BBQ sauce & spicy ranch</i>	
PORK BELLY BITES	8
<i>apple slaw, apple cider, maple & bourbon glaze</i>	
BLT DEVILED EGGS	5
<i>bacon crumbles, roasted tomatoes, iceberg aioli</i>	

BRICK OVEN PIZZA

Each pie is hand tossed and baked at 840 degrees in our brick oven. They are well done! Finished with extra virgin olive oil and sea salt.

TRADITIONAL	12
<i>red sauce, shredded fresh mozzarella</i>	
DIABOLO	16
<i>red sauce, fresh & shredded mozzarella, spicy soppressata, pepperoni & hot capicola, chili flakes</i>	
PHILLY PIE	14
<i>fresh tomato sauce, shaved prime rib, caramelized onions, provolone and american cheese, spicy pepper relish</i>	
PEPPERONI PIZZA	14
<i>red sauce, shredded mozzarella, pepperoni</i>	
MARGHERITA	14
<i>red sauce, roasted tomatoes, fresh mozzarella, basil oil</i>	
KENNETT	14
<i>local mushrooms, herb cheese, arugula, caramelized onions, dry aged goat cheese</i>	

SIDES

FRENCH FRIES	5
<i>twice cooked house cut idaho potatoes</i>	
CRISPY BRUSSEL SPROUTS	8
<i>caesar emulsion, parmesan & garlic bread crumbs</i>	
FRIED RICE	12
<i>shrimp & pineapple fried rice, shiitake mushroom, edamame, coconut curry</i>	
WILTED SPINACH	8
<i>butter & garlic</i>	
ROASTED CAULIFLOWER	8
<i>caper & raisin relish, toasted almonds</i>	

BEVERAGES

we offer complimentary chilled filtered water

Bottled Water

Pelligrino 16oz	\$4 ~ 1L \$7
Panna 16oz	\$4 ~ 1L \$7

Fountain Sodas \$3

Coca Cola, Diet Coke, Sprite, Gingerale, Club Soda, Tonic, Lemonade

Specialty Sodas, Juices, Milk

Gosling Ginger Beer ~ Craft Root Beer	\$5
Grapefruit, Cranberry, or Apple Juice	\$3
Orange Juice, Tomato, or Pineapple Juice	\$4
Whole Milk or Chocolate Milk	\$3

Please alert your server of any food allergies as all ingredients on our menu are not listed. The majority of our menu items can be modified gluten free, please check with your server. If you have any severe allergies, we will try our best to accommodate, but can not guarantee cross contamination and advise to eat at your own risk. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. 20% service charge is added to all parties of six or more.

DRAFT & BOTTLED BEER

DRAFTS ON TAP

MILLER LITE	<i>Light Lager, Wisconsin, 4.2%</i>	5
DOGFISH HEAD	<i>Slightly Mighty Lo-Cal IPA, Delaware, 4%</i>	7
ALLAGASH WHITE	<i>Belgium Wheat Beer, Maine 5.1%</i>	7
BIG OYSTER	<i>Solar Power, American Blonde Ale, Delaware 4.7%</i>	7
SAM ADAMS	<i>Seasonal Ale, Massachusetts, 5.3%</i>	7
STELLA ARTOIS	<i>Euro Pale Ale, Belgium, 5%</i>	7
LAGUNITAS	<i>India Pale Ale, California, 6.2%</i>	7
BLUE EARL BREWING	<i>Hazy At Heart India Session Ale, Delaware 5.0%</i>	7

DOMESTIC & IMPORT BOTTLE

AMSTEL LIGHT	<i>Lager, Netherlands, 3.5%</i>	5
BLUE MOON	<i>Witbier, Colorado, 5.4%</i>	5
BUCKLER	<i>Low Alcohol, Netherlands</i>	4
BUDWEISER	<i>American Lager, Missouri, 5%</i>	4
COORS LIGHT	<i>Light Lager, Colorado, 4.2%</i>	4
CORONA	<i>Pale Lager, Mexico, 4.6%</i>	5
CORONA LIGHT	<i>Light Lager, Mexico, 4.1%</i>	5
HEINEKEN	<i>Lager, Netherlands, 5%</i>	5
MICHELOB ULTRA	<i>Light Lager, Missouri, 4.2%</i>	4
YUENGLING LAGER	<i>Amber Lager, Pennsylvania, 4.4%</i>	4

ROSÉ & SPARKLING WINES

CHANDON BRUT & SPARKLING ROSE	<i>12 ~ 187 ml bottle</i>
BROADBENT VINHO VERDE ROSE, PORTUGAL	<i>9 glass/38 bottle</i>
<i>Flavors of strawberry, pomegranate and orange zest with a pleasantly light spritz</i>	
THE SEEKER ROSE, FRANCE	<i>12 glass/46 bottle</i>
<i>70% Grenache, 25% Syrah, 5% Cinsault</i>	
<i>Intense scents of raspberries, strawberries and redcurrants with hints of grapefruit and a bright, floral finish.</i>	
<i>Fresh and lively on the palate with complex red berry and citrus flavors and a lovely, fruity, rounded finish.</i>	

ON TAP WINES

LA VITE VIVISSIMO PROSECCO, ITALY	<i>9 glass</i>
<i>Light delicate bubbles, hints of green and golden apple with floral notes, white peach & citrus</i>	
LA VITE VIVISSIMO PINOT GRIGIO, ITALY	<i>9 glass</i>
<i>Pleasant delicate bouquet with hints of apple, fig, fresh and dry with notes of almonds</i>	

WHITE WINES

BREAD & BUTTER CHARDONNAY (OAKED), CA	<i>12 glass/46 bottle</i>
<i>Rich notes of creme brulee, vanilla bean and finishes with fresh tropical fruits, balanced acidity</i>	
FOUR VINES NAKED CHARDONNAY, CA	<i>10 glass/40 bottle</i>
<i>100% stainless steel. Balanced acidity with notes of crisp apple, white peach.</i>	
TOTARA SAUVIGNON BLANC, MARLBOROUGH, NZ	<i>11 glass/46 bottle</i>
<i>Light-bodied wine with hints of pineapple and tropical fruit, fresh citrus & lingering acidity</i>	
LA PETITE PERRIERE SAUVIGNON BLANC, LOIRE, FR	<i>12 glass/46 bottle</i>
<i>Silky with sharp green brightness ~ on the nose elderflowers balanced with light minerality, flavors of white peaches and leychee fruits</i>	
MAN VINTNER'S CHENIN BLANC, SOUTH AFRICA	<i>10 glass/40 bottle</i>
<i>Vibrant tropical & fresh stone fruit and apple flavors are backed by refreshing acidity and minerality</i>	
KUNG FU GIRL RIESLING, WA	<i>9 glass/38 bottle</i>
<i>Floral notes, tangerines, pear, and hints of tropical fruit. On the palate slightly dry with sweet fruit flavors</i>	
FOXBROOK WHITE ZINFANDEL, CA	<i>8 glass/34 bottle</i>
<i>Aromas of strawberries, raspberries and fresh peach</i>	

HOUSE WINE POURS

AMERICAN CRAFT BREWS

ANGRY ORCHARDS CRISP APPLE	<i>Fruit Beer (Gluten Free), NY, 5%</i>	6
BOMANI ALCOHOL INFUSED COLD BREW COFFEE		8
BELL'S TWO-HEARTED ALE	<i>American IPA, Michigan, 7%</i>	7
DOGFISH HEAD 60 MINUTE	<i>IPA, Delaware, 6%</i>	7
DOGFISH HEAD 90 MINUTE	<i>Double IPA, Delaware, 9%</i>	9
EVIL GENIUS I'LL HAVE WHAT SHE'S HAVING	<i>Imperial Stout, PA 9.4%</i>	9
EVIL GENIUS #ADULTING	<i>Guava India Pale Ale, PA 6.8%</i>	7
HENRY'S HARD ORANGE SODA	<i>(Gluten Free) Milwaukee, WI 4.2%</i>	6
LAGUNITAS LIL SUMPIN' SUMPIN	<i>Pale Wheat Ale, California, 7.5%</i>	8
MISPILLION RIVER	<i>Tangerine Mantis Milkshake IPA, Delaware 7.5</i>	8
NEW BELGIUM FAT TIRE	<i>American Amber/Red Ale, Colorado, 5.2%</i>	7
NEW BELGIUM ACCUMULATION	<i>White IPA, Colorado, 6.2%</i>	7
NOT YOUR FATHER'S ROOT BEER	<i>Wauconda, IL. 5.6%</i>	6
OMISSION BEER	<i>American Pale Ale, (Gluten Free) Oregon, 5.8%</i>	7
OMISSION BEER	<i>American Lager (Gluten Free) Oregon, 5.8%</i>	7
OSKAR BLUES DALE'S PALE ALE	<i>Colorado, 6.5%</i>	7
OSKAR BLUES MAMA'S LIL YELLA'	<i>Pilsner, Colorado, 5.3%</i>	6
SIERRA NEVADA	<i>American Pale Ale, California, 5.6%</i>	6
VICTORY GOLDEN MONKEY	<i>Tripel, Pennsylvania, 9.5%</i>	9

RED WINE

THE WANTED CABERNET SAUVIGNON, ITALY	<i>12 glass/46 bottle</i>
<i>American oaked aged. Aromas of red berry, vanilla, and mocha.</i>	
<i>Black cherry, crushed berry, smoke & spice notes on the palate.</i>	
THE CRUSHER, CABERNET SAUVIGNON, CA	<i>11 glass/44 bottle</i>
<i>Blackberry, fig, toasted cedar and hints of mocha and finishing with nuances of dark caramel.</i>	
BENTON LANE PINOT NOIR, OREGON	<i>16 glass/60 bottle</i>
<i>90 pt WS & 91pt JS - Barrel toast and sandalwood frames light blueberry and blackberry fruit.</i>	
<i>Hints of plum & strawberries. Medium body, firm tannins and a medium finish.</i>	
WOODWORK PINOT NOIR, CENTRAL COAST, CA	<i>11 glass/44 bottle</i>
<i>French Oak aged with velvety aromas of coffee & cocoa, notes of cranberry and plum flavors</i>	
CAYMUS CONUNDRUM RED BLEND, CA	<i>12 glass/48 bottle</i>
<i>Dark chocolate, rich berries, and fresh lavender flavors with a silky smooth finish.</i>	
CHARLES SMITH RED DEVIL MERLOT, WA	<i>9 glass/38 bottle</i>
<i>Raspberry, cherry, and vanilla oak flavors with a soft and supple finish.</i>	
IRIS MALBEC, MENDOZA, ARGENTINA	<i>11 glass/44 bottle</i>
<i>Deep ruby red color. Aromas of watermelons, lemons and cherries.</i>	
<i>Light to medium body, easy and light tannins and a beautiful drinkability for the fresh and balanced finish. 90pts JS</i>	
DECOY SONOMA COUNTY RED BLEND, CA	<i>14 glass/56 bottle</i>
<i>52% Merlot, 22% Cabernet Sauvignon, 10% Petite Sirah, 8% Cabernet Franc, 8% Petit Verdot, Blueberry, blackberry and sweet rhubarb. Hints of caramel and toasty oak</i>	
TRES BUHIS TEMPRANILLO, RIOJA, SPAIN	<i>9 glass/38 bottle</i>
<i>Rich aromas of sweet strawberries and blueberry with balanced oak and spices.</i>	
BLISS FAMILY VINEYARDS ZINFANDEL, LODI, CA	<i>11 glass/44 bottle</i>
<i>Aromas of cherries and allspice, notes of ripe berry and light hint of vanilla.</i>	

CRAFT COCKTAILS

NEW & TRUE CI SIGNATURE COCKTAILS

To minimize contact & maximize flavor we have updated our recipes ~ please ask your server for any fruit garnishes.

TITO'S TEXAS MULE (reg. 12oz/ "XL" 18 oz)*	10/14	SKINNY APPLE MULE (reg. 12oz/ "XL" 18oz)	10/14
<i>Tito's Vodka, Lime Juice, Simple Syrup, Goslings Ginger Beer</i>		<i>Frankly Organic Apple Vodka, Fresh Lime Juice, Club Soda</i>	
CI CLASSIC MANHATTAN	14	AGAVE MARGARITA	14
<i>Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth, Angostura Bitters, Amarena Cherries</i>		<i>Blanco Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar</i>	
CHERRY GINGER BOURBON FIZZ	12	ORANGE CRANBERRY CRUSH	12
<i>Cherry bourbon, Amarena Cherries, Fresh Lime, Ginger Beer</i>		<i>Mandarin Vodka, Cranberry, Fresh Orange Juice, Splash of Sprite</i>	
LAVENDER BEE'S KNEES MARTINI	14	BLOOD ORANGE TEQUILA FIZZ	12
<i>Empress Gin, Lavender-Honey Simple Syrup, Lemon Juice</i>		<i>Blanco Tequila, Pomegranate Simple, Blood Orange Juice, Fresh Lime, Ginger Beer</i>	
ANTIOXIDANT MARTINI	14	TROPICAL RUM PUNCH	10
<i>Frankly Pomegranate Vodka, Thyme Simple Syrup, Fresh Lemon Juice</i>		<i>Bacardi Rum, Fresh Orange Juice, Pineapple & Guava Juice</i>	
BLUSHING LADY	14	WINTER SANGRIA	10
<i>Frankly Organic Strawberry Vodka, Cointreau, Grapefruit Juice, Lemon, Sugar Rim</i>		<i>Red Wine, Apricot Brandy, Apples, Pears</i>	

PREMIUM SPIRITS*

VODKA

ABSOLUT	10	GF	ROCK TOWN	8
BELVEDERE	12		ROCK TOWN BASIL	8
GREY GOOSE	12	GF	ROCK TOWN MANDARIN	8
KETEL ONE	12		STATESIDE VODKA	10
KETEL CITRON	12	GF	TITO'S HOMEMADE	10

GIN

BEEFEATER	8	HIGHCLERE CASTLE	12
BLUECOAT	9	HENDRICKS	12
BOMBAY SAPPHIRE	10	TANQUERAY	8
NOLET	12		

RUM

BACARDI SUPERIOR	8	MALIBU	8
BACARDI 4 yr	9	MOUNT GAY	8
BRINLEY'S COCONUT RUM CREAM	8	MYER'S DARK	9
CAPT. MORGAN	8	PYRAT RUM	9

TEQUILA

CASAMIGOS ANEJO	18	MI CAMPO REPOSADO	10
CASAMIGOS BLANCO	14	ROCA PATRON REPOSADO	16
CASAMIGOS REPOSADO	16	ROCA PATRON BLANCO	14
CASA NOBLE BLANCO	12	PATRON ANEJO	16
CASA NOBLE REPOSADO	14	PATRON SILVER	12
DON JULIO ANEJO	16	PATRON REPOSADO	14
DON JULIO BLANCO	12	PATRON XO	12
DON JULIO REPOSADO	14	PATRON ESTATE	18
JOSE CUERVO	8	SOMBRA MEZCAL	12
LUNAZUL BLANCO	9	SUERTE REPOSADO	14
TATTOO REPOSADO	14	ANEJO	16

BOURBON/WHISKEY

ANGEL'S ENVY	14	FOUR ROSES BOURBON	10
BASIL HAYDEN BOURBON	14	JACK DANIELS	8
BASIL HAYDEN DARK RYE	14	JAMESONS IRISH WHISKEY	9
BLANTON'S SINGLE	16	KNOB CREEK BOURBON	11
BUFFALO TRACE	8	KNOB CREEK RYE	11
BULLEIT BOURBON	10	MAKERS MARK	10
BULLEIT RYE	10	MAKERS MARK 46	11
BOWMAN BROS SMALL BATCH	12	THOMAS HANDY RYE	45
BOWMAN J SINGLE BARREL	16	SEAGRAMS 7	8
BOWMAN ISAAC PORT FINISH	14	SEAGRAMS VO	8
CROWN ROYAL	9	TULLAMORE DEW	9
ELIJAH CRAIG <i>Small Batch</i>	10	WOODFORD RESERVE	12
EVAN WILLIAMS <i>Apple/Peach/Cherry</i>	8	WIGLE WHEAT WHISKEY	11
EAGLE RARE BOURBON	14	HIGH WEST AMERICAN PRAIRIE BOURBON	11

SINGLE MALT SCOTCH

BALVENIE 12 yr	16	GLENFIDDICH 15 yr Solera	15
CHIVAS REGAL 12 yr	12	GLENFIDDICH 18 yr Solera	20
COMPASS BOX GREAT KING	10	GLENLIVET FOUNDERS	14
DEWARS WHITE LABEL	9	GLENLIVET 12 yr	12
JOHNNIE WALKER BLACK	12	HIGHLAND PARK 12 yr	15
JOHNNIE WALKER BLUE	60	LAPHROAIG 10 yr	14
JOHNNIE WALKER RED	10	MACALLAN 12 yr	18
JOHNNIE WALKER 18 yr	24	McCLELLAND	8
PENDERYN WELSH	14	GLENMORANGIE 10 YR	14
		GLENMORANGIE Quinta Ruban 14yr	16

*Liquor/Spirit pricing is based on single mixes. There is an additional charge for rocks, double and martini drinks. Please see your server with any questions