



COLUMBUS INN

## SOUPS & SALADS

CHICKEN & VEGETABLE SOUP	7
SEASONAL SOUP SELECTION	7
APPLES, BEETS & GREENS 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 \$10</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>	12

## ENTREES

PAN ROASTED JAIL ISLAND SALMON	26
<i>first crop asparagus and wild mushroom risotto, porcini cream</i>	
CI SIGNATURE CRAB CAKES	29
<i>"dirty" old bay red bliss potatoes with caramelized onions &amp; peppers, blackened green beans, tangy tartar sauce</i>	
MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB	30
<i>dry rubbed and slow smoked, chipotle &amp; cheddar roasted broccoli, campfire potatoes with mesquite spice and acaramelized onions</i>	
LOW COUNTRY BLACKENED RAINBOW TROUT	26
<i>spice crusted butterflied trout, dirty corn bread stuffing, hot, sweet and smokey greens, creole mustard sauce</i>	
14 oz NY STRIP STEAK FRITE	31
<i>bordelaise butter, house cut french fries, beef demi glaze</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>	
SEARED AHI TUNA FRIED RICE	29
<i>edamame, shiitake mushroom, shrimp and pineapple fried rice, coconut curry, tempura green beans, sweet soy reduction</i>	
8oz 1855 CENTER CUT ANGUS FILET	33
<i>wild mushrooms &amp; asparagus, dripping dressed fingerling potatoes</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 &amp; onion ring</i>	
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>	

## 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 &amp; 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 &amp; 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 &amp; hot pepper relish</i>	
SPINACH & RICOTTA Malfatti	13
<i>fire roasted tomatoes, wilted chard, tangy tomato cream, Sicilian pistachio 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	9
<i>spicy smoked ketchup</i>	
HOUSE SMOKED WINGS	8
<i>texas slim BBQ sauce &amp; spicy ranch</i>	
PORK BELLY BITES	8
<i>apple slaw, apple cider, maple &amp; 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 &amp; shredded mozzarella, spicy soppressata, pepperoni &amp; 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 &amp; garlic bread crumbs</i>	
FRIED RICE	12
<i>shrimp &amp; pineapple fried rice, shiitake mushroom, edamame, coconut curry</i>	
WILTED SPINACH	8
<i>butter &amp; garlic</i>	
ROASTED CAULIFLOWER	8
<i>caper &amp; 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	Light Lager, Wisconsin, 4.2%	5
DOGFISH HEAD	Slightly Mighty Lo-Cal IPA, Delaware, 4%	7
ALLAGASH WHITE	Belgium Wheat Beer, Maine 5.1%	7
BIG OYSTER	Solar Power, American Blonde Ale, Delaware 4.7%	7
SAM ADAMS	Seasonal Ale, Massachusetts, 5.3%	7
STELLA ARTOIS	Euro Pale Ale, Belgium, 5%	7
LAGUNITAS	India Pale Ale, California, 6.2%	7
MIDNIGHT OIL BREWING	Slamberry Berliner Weisse, Delaware 4.5%	7

## DOMESTIC & IMPORT BOTTLE

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

## AMERICAN CRAFT BREWS

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

## ROSÉ & SPARKLING WINES

CHANDON BRUT & SPARKLING ROSE	12 ~ 187 ml bottle
BROADBENT VINHO VERDE ROSE, PORTUGAL	9 glass/38 bottle
<i>Flavors of strawberry, pomegranate and orange zest with a pleasantly light spritz</i>	
THE SEEKER ROSE, FRANCE	12 glass/46 bottle
<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	9 glass
<i>Light delicate bubbles, hints of green and golden apple with floral notes, white peach &amp; citrus</i>	
LA VITE VIVISSIMO PINOT GRIGIO, ITALY	9 glass
<i>Pleasant delicate bouquet with hints of apple, fig, fresh and dry with notes of almonds</i>	

## WHITE WINES

BREAD & BUTTER CHARDONNAY (OAKED), CA	12 glass/46 bottle
<i>Rich notes of creme brulee, vanilla bean and finishes with fresh tropical fruits, balanced acidity</i>	
FOUR VINES NAKED CHARDONNAY, CA	10 glass/40 bottle
<i>100% stainless steel. Balanced acidity with notes of crisp apple, white peach.</i>	
TOTARA SAUVIGNON BLANC, MARLBOROUGH, NZ	11 glass/46 bottle
<i>Light-bodied wine with hints of pineapple and tropical fruit, fresh citrus &amp; lingering acidity</i>	
SILVERADO SAUVIGNON BLANC, NAPA VALLEY, CA	14 glass/80 bottle
<i>Green citrus, melon notes &amp; bright minerality</i>	
<i>*1 liter bottle size*</i>	
MAN VINTNER'S CHENIN BLANC, SOUTH AFRICA	10 glass/40 bottle
<i>Vibrant tropical &amp; fresh stone fruit and apple flavors are backed by refreshing acidity and minerality</i>	
KUNG FU GIRL RIESLING, WA	9 glass/38 bottle
<i>Floral notes, tangerines, pear, and hints of tropical fruit. On the palate slightly dry with sweet fruit flavors</i>	
FOXBROOK WHITE ZINFANDEL, CA	8 glass/34 bottle
<i>Aromas of strawberries, raspberries and fresh peach</i>	

## RED WINE

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

HOUSE WINE POURS

## 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>	
<i>*mule mug NOT included in price.</i>		AGAVE MARGARITA	14
CI CLASSIC MANHATTAN	14	<i>Blanco Tequila, Triple Sec, Fresh Lime Juice, Agave Nectar</i>	
<i>Maker's Mark Bourbon, Martini &amp; Rossi Sweet Vermouth, Angostura Bitters, Amarena Cherries</i>		BASIL SMASH	12
CHERRY GINGER BOURBON FIZZ	12	<i>Basil Infused Vodka, Elderflower Liqueur, Fresh Lemon, Club Soda</i>	
<i>Cherry bourbon, Amarena Cherries, Fresh Lime, Ginger Beer</i>		CI "JOHN DALY"	12
LAVENDER BEE'S KNEES MARTINI	14	<i>House Infused Iced Tea Vodka, Fresh Lemon Juice, Simple Syrup &amp; Club Soda</i>	
<i>Empress Gin, Lavender-Honey Simple Syrup, Lemon Juice</i>		TROPICAL RUM PUNCH	10
ANTIOXIDANT MARTINI	14	<i>Bacardi Rum, Fresh Orange Juice, Pineapple &amp; Guava Juice</i>	
<i>Frankly Pomegranate Vodka, Thyme Simple Syrup, Fresh Lemon Juice</i>		SPRING SANGRIA	10
BLUSHING LADY	14	<i>White Wine, Mandarin Vodka, Mango, Pineapple &amp; Orange</i>	
<i>Frankly Organic Strawberry Vodka, Cointreau, Grapefruit Juice, Lemon</i>			

CRAFT COCKTAILS

## 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
FRANKLY ORGANIC VODKAS - ASSORTED FLAVORS 10				
BEEFEATER	8		HIGHCLERE CASTLE	12
BLUECOAT	9		HENDRICKS	12
BOMBAY SAPPHIRE	10		TANQUERAY	8
NOLET	12			
BACARDI SUPERIOR	8		MALIBU	8
BACARDI 4 yr	9		MOUNT GAY	8
CAPT. MORGAN	8		MYER'S DARK	9
			PYRAT RUM	9

## GIN

## RUM

## 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
CASA NOBLE ANEJO	16	PATRON REPOSADO	14
DON JULIO ANEJO	16	PATRON XO	12
DON JULIO BLANCO	12	PATRON ESTATE	18
DON JULIO REPOSADO	14	SOMBRA MEZCAL	12
JOSE CUERVO	8	TATTOO REPOSADO	14
LUNAZUL BLANCO	9	TATTOO ANEJO	16

## BOURBON/WHISKEY

ANGEL'S ENVY	14	FOUR ROSES BOURBON	10
BASIL HAYDEN BOURBON	14	JACK DANIELS	8
BLANTON'S SINGLE	16	JAMESONS IRISH WHISKEY	9
BUFFALO TRACE	8	KNOB CREEK BOURBON	11
BULLEIT BOURBON	10	KNOB CREEK RYE	11
BULLEIT RYE	10	MAKERS MARK	10
BOWMAN BROS SMALL BATCH	12	MAKERS MARK 46	11
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 18 yr Solera	20
CHIVAS REGAL 12 yr	12	GLENLIVET FOUNDERS	14
COMPASS BOX GREAT KING	10	GLENLIVET 12 yr	12
DEWARS WHITE LABEL	9	HIGHLAND PARK 12 yr	15
JOHNNIE WALKER BLACK	12	LAPHROAIG 10 yr	14
JOHNNIE WALKER BLUE	60	MACALLAN 12 yr	18
JOHNNIE WALKER RED	10	McCLELLAND	8
JOHNNIE WALKER 18 yr	24	GLENMORANGIE 10 YR	14
PENDERYN WELSH	14	GLENMORANGIE Quinta Ruban 14yr	16

PREMIUM SPIRITS\*

\*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