



COLUMBUS INN

SOUPS & SALADS

CHICKEN & VEGETABLE SOUP	7
SEASONAL SOUP SELECTION	7
ARUGULA SALAD	9/13
<i>wild arugula, pickled and fresh strawberries, roasted beets, pickled red onions, candied walnuts, goat cheese, strawberry-balsamic 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	21
<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	14
<i>Pirate's Cove, Choctank River mignonette, classic cocktail</i>	
SHRIMP COCKTAIL	16
<i>classic cocktail</i>	
SHRIMP & CRAB COCKTAIL	19
<i>classic cocktail, stone crab mustard, lemon wedge</i>	
<i>Add On Chilled Half Lobster</i>	14

ENTREES

PAN ROASTED JAIL ISLAND SALMON	27
<i>first crop asparagus and wild mushroom risotto, porcini cream</i>	
CI SIGNATURE CRAB CAKES	31
<i>"dirty" old bay red bliss potatoes with caramelized onions & peppers, blackened green beans, tangy tartar sauce</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 caramelized 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	32
<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 RARE 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	35
<i>wild mushrooms & asparagus, dripping dressed fingerling potatoes</i>	
STEAK HOUSE DELUXE	31
<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>	
SHELLFISH COBB	29
<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	12
<i>blue cheese dressing, tomato, cucumber, celery salad</i>	
GRANDMA'S PIEROGIES	14
<i>stroganoff style, braised short rib, wild mushroom & caramelized onion ragout, birch beer reduction</i>	
SHRIMP, CRAB, AVOCADO TOAST	17
<i>radish, arugula, lemon vinaigrette on sourdough</i>	
ROASTED SOYBEANS	8
<i>cracked black pepper, sea salt</i>	
HUMMUS	12
<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	13
<i>tomato fondue, lemon aioli, sweet & hot pepper relish</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	15
<i>two 4oz patties, melted cooper sharp american cheese, bacon jam, fried onions *no temp -- cooked through</i>	
FILET MIGNON SANDWICH	16
<i>caramelized onions, provolone, hot peppers</i>	
CRAB CAKE	16
<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>	
PORK BELLY BITES	8
<i>chow-chow relish, peach 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>	
DIAVOLO	15
<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 ASPARAGUS	8
<i>bacon jam & poached egg</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
SEASONAL DRAFT	<i>Please see server for current feature</i>	MP

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

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 NEW PHONE, WHO DIS	<i>Caramel Macchiato Porter, PA 6%</i>	6
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
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

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>	
CIELO ROSE, VENETO, ITALY	<i>10 glass/40 bottle</i>
<i>Pale blush color with fruited and elegant aromas. Delicate, fruited and persistent taste. 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>	
SILVERADO SAUVIGNON BLANC, NAPA VALLEY, CA	<i>14 glass/80 *bottle</i>
<i>92 pt ~ Glorious hints of honeysuckle and white pear. The palate's fruit expressions are tropical with a squeeze of lime, and an earthy bite lingers on the finish. *1 liter bottle size*</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>	

RED WINE

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>	
BATTLE CREEK, UNCONDITIONAL, PINOT NOIR, OREGON	<i>14 glass/56 bottle</i>
<i>Lively & bright with natural acidity it is complemented by concentrated fruit. Notes of Bing cherries, ripe raspberries, 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>	
CA'MOMI ROSSO RED BLEND, NAPA, CA	<i>11 glass/44 bottle</i>
<i>Aromas of ripe blueberries, subtle campfire smoke, and blackberry pie that mingles with a toasty spice on the palate.</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. 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>	

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 STRAWBERRY MULE (reg. 12oz/ "XL" 18oz)	10/14
<i>Tito's Vodka, Lime Juice, Simple Syrup, Goslings Ginger Beer</i>		<i>Frankly Organic Strawberry 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>	
PIÑA-TINI	14	BASIL SMASH	12
<i>house infused pineapple vodka, tiny splash of pineapple juice</i>		<i>Basil Infused Vodka, Elderflower Liqueur, Fresh Lemon, Club Soda</i>	
LAVENDER BEE'S KNEES MARTINI	14	CI "JOHN DALY"	12
<i>Empress Gin, Lavender-Honey Simple Syrup, Lemon Juice</i>		<i>House Infused Iced Tea Vodka, Fresh Lemon Juice, Simple Syrup & Club Soda</i>	
ANTIOXIDANT MARTINI	14	TROPICAL RUM PUNCH	10
<i>Frankly Pomegranate Vodka, Thyme Simple Syrup, Fresh Lemon Juice</i>		<i>Infused Bacardi Rum, Fresh Orange Juice, Pineapple & Guava Juice</i>	
BLUSHING LADY	14	SUMMER SANGRIA	10
<i>Frankly Organic Strawberry Vodka, Cointreau, Grapefruit Juice, Lemon</i>		<i>White Wine, Mandarin Vodka, Mango, Pineapple & Orange</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 ESTATE	18
DON JULIO BLANCO	12	SOMBRA MEZCAL	12
DON JULIO REPOSADO	14	TATTOO REPOSADO	14
JOSE CUERVO	8	TATTOO ANEJO	16
LUNAZUL BLANCO	9		

BOURBON/WHISKEY

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

SINGLE MALT SCOTCH

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