



COLUMBUS INN

SOUPS & SALADS

CHICKEN & VEGETABLE SOUP	7
SEASONAL SOUP SELECTION	7
ARUGULA SALAD	9/13
<i>wild arugula, champagne poached pears, pickled red onions, candied walnuts, goat cheese, champagne vinaigrette</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 \$12</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	15
<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	28
<i>corn, tomato, asparagus risotto, tomato broth</i>	
CI SIGNATURE CRAB CAKES	33
<i>summer vegetable succotash, salt & vinegar fingerling potatoes, classic tartar</i>	
MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB	32
<i>dry rubbed and slow smoked, chipotle-creamed roasted corn, campfire potatoes with mesquite spice and caramelized onions</i>	
LOW COUNTRY BLACKENED RAINBOW TROUT	27
<i>spice crusted butterflied trout, dirty corn bread with bacon, shrimp & chorizo stuffing, hot, sweet and smokeey greens, creole mustard sauce</i>	
12 oz NY STRIP STEAK FRITE	35
<i>bordelaise butter, house cut french fries, beef demi glaze</i>	
CHICKEN FATTOUSH	25
<i>spice rub and roasted organic chicken breast, crispy leg confit, warm grilled pita & summer vegetable salad, lemon-tabina & tzatziki, chicken jus</i>	
PORK CHOP PARMESAN	25
<i>Italian style cutlet, blistered cherry tomatoes, burrata, tomato jam, parmesan, balsamic reduction, basil oil</i>	
SHRIMP & SCALLOP FRIED RICE	28
<i>edamame, shiitake mushroom, shrimp and pineapple fried rice, coconut curry, tempura green beans, sweet soy reduction</i>	
8oz 1855 CENTER CUT ANGUS FILET	38
<i>wild mushrooms & asparagus, dripping dressed fingerling potatoes</i>	
STEAK HOUSE DELUXE	32
<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>	
SMOKED SALMON AVOCADO TOAST	13
<i>grilled baquette, smashed avocado, cucumber, tomato, arugula, pickled red onions & everything bagel spice</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	16
<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

served with seasonal accompaniments

Please ask your server for today's featured meats and cheeses.

3 meats 16 ~ 3 cheeses 16
all 6 for 30

CHEESESTEAK SPRING ROLLS 9
spicy smoked ketchup

PORK BELLY BITES 8
apple slaw & apple bourbon glaze

BLT DEVILED EGGS 5
bacon crumbles, roasted tomatoes, iceberg aioli

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>	
ITALIAN SAUSAGE PIZZA	14
<i>red sauce, fresh mozzarella, aged provolone, broccoli-rabe, sweet & hot 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 & local farmer's 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

Non-Alcoholic Beverages

Shirley Temple \$4
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
SEASONAL DRAFT	Please see server for current feature	MP

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
NEW BELGIUM FAT TIRE	American Amber/Red Ale, Colorado, 5.2%	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>	
DOMAINE MONTROSE SOLIS LUMEN ROSÉ, FR	12 glass/44 bottle
<i>*Organic ~ Blend of Grenache & Pinot Noir</i>	
<i>Explosive cranberry, strawberry and watermelon fruit on the nose and palate.</i>	
<i>Firm acidity and a dose of minerality. Silky richness in the mouth with good complexity.</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 & 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>	
OUTER SOUNDS SAUVIGNON BLANC, MARLBOROUGH, NZ	12 glass/48 bottle
<i>Intense passion fruit, gooseberry and mango aromas, with herbal notes.</i>	
<i>Lively palate of tropical fruits with crisp lime acidity and lingering passion fruit.</i>	
SILVERADO SAUVIGNON BLANC, NAPA VALLEY, CA	16 glass/64 bottle
<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.</i>	
KUNG FU GIRL RIESLING, WA	9 glass/38 bottle
<i>Floral notes, tangerines, pear, and hints of tropical fruit.</i>	
<i>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

CONUNDRUM RED BLEND, CALIFORNIA	12 glass/48 bottle
<i>Petite Sirah, Zinfandel & Cabernet Sauvignon</i>	
<i>Rich dark red with notes of ripe berries & plums with a wisp of smokiness and chocolate cherries.</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>	
BATTLE CREEK, UNCONDITIONAL, PINOT NOIR, OREGON	14 glass/56 bottle
<i>Notes of Bing cherries, ripe raspberries. Hints of plum & strawberries.</i>	
<i>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 & cocoa, notes of cranberry and plum flavors</i>	
CA'MOMI ROSSO RED BLEND, NAPA, CA	10 glass/40 bottle
<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	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. Light to medium body, easy and light tannins</i>	
<i>and a beautiful drinkability for the 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. (vegan & kosher)</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 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>	
<i>*mule mug NOT included in price.</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>	
WATERMELON CRUSH	12	BASIL SMASH	12
<i>Infused Watermelon Vodka, Watermelon Juice, Triple Sec, Splash of Sprite (make it Skinny-Sub Club Soda!)</i>		<i>Basil Infused Vodka, Elderflower Liqueur, Fresh Lemon, Club Soda</i>	
LAVENDER BEE'S KNEES MARTINI	14	MAPLE BOURBON OLD FASHIONED	12
<i>Empress Gin, Lavender-Honey Simple Syrup, Lemon Juice</i>		<i>Four Roses Bourbon, Vermont Maple Syrup, Bitters, Orange Twist & Cherry</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	CI SIGNATURE SANGRIA	10
<i>Frankly Organic Strawberry Vodka, Cointreau, Grapefruit Juice, Lemon</i>		<i>White Wine, Mandarin Vodka, Assorted Fruit</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				

AVIATION	11	HIGHCLERE CASTLE	12
BEEFEATER	9	HENDRICKS	12
BLUECOAT	11	NOLET	11
BOMBAY SAPPHIRE	11	TANQUERAY	10
EMPRESS GIN	11		

GIN

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

RUM

TEQUILA

CASAMIGOS ANEJO	18	ROCA PATRON REPOSADO	16
CASAMIGOS BLANCO	14	ROCA PATRON BLANCO	14
CASAMIGOS REPOSADO	16	PATRON ANEJO	16
CASA NOBLE BLANCO	12	PATRON SILVER	12
CASA NOBLE REPOSADO	14	PATRON REPOSADO	14
CASA NOBLE ANEJO	16	PATRON ESTATE	18
DON JULIO ANEJO	16	PATRON XO	11
DON JULIO BLANCO	12	SOMBRA MEZCAL	12
DON JULIO REPOSADO	14	TATTOO REPOSADO	14
JOSE CUERVO	8	TATTOO ANEJO	16
LUNAZUL BLANCO	9		
MI CAMPO REPOSADO	10		

BOURBON/WHISKEY

ANGEL'S ENVY	14	JACK DANIELS	10
BASIL HAYDEN BOURBON	15	JAMESONS IRISH WHISKEY	10
BULLEIT BOURBON	12	KNOB CREEK BOURBON	11
BULLEIT RYE	12	KNOB CREEK RYE	11
BOWMAN J SINGLE BARREL	16	LARCENY BOURBON	11
BOWMAN ISAAC PORT FINISH	14	MAKERS MARK	10
CROWN ROYAL	10	MICHTER'S SMALL BATCH	12
EH TAYLOR, JR Small Batch	14	REDEMPTION BOURBON	11
EH TAYLOR, JR Single Barrel	22	SKREWBALL PEANUT BUTTER	8
EH TAYLOR, JR RYE	24	SEAGRAMS 7	8
ELIJAH CRAIG Small Batch	10	SEAGRAMS VO	8
EVAN WILLIAMS Apple/Peach/ Cherry	8	TULLAMORE DEW	11
FOUR ROSES BOURBON	10	WOODFORD RESERVE	12
HIGH WEST AMERICAN PRAIRIE BOURBON	11	WIGLE WHEAT WHISKEY	11

SINGLE MALT SCOTCH

BALVENIE 12 yr	16	GLENFIDDICH 15 yr	18
CHIVAS REGAL 12 yr	12	GLENFIDDICH 18 yr Solera	24
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
PENDERYIN WELSH	14	McCLELLAND	8
GLENMORANGIE Quinta Ruban 14yr	16	GLENMORANGIE 10 YR	14

*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

PREMIUM SPIRITS*