



COLUMBUS INN

SOUPS & SALADS

SEASONAL SOUPS MP
Please see our Specials or ask your server

ARUGULA SALAD 9/13

wild arugula, champagne poached pears, pickled red onions, candied walnuts, goat cheese, champagne vinaigrette

CHERRY & PISTACHIO SALAD 12

baby gem lettuce, fresh burrata, red wine cherries, fresh herbs, pistachios, buttermilk pistachio dressing

CLASSIC CAESAR SALAD 8/10

garlic croutons, parmesan (add anchovies 2)

SIMPLE MIXED GREENS SALAD 8/10

cherry tomatoes, red onions, cucumbers, balsamic vinaigrette

WEDGE SALAD 9/12

iceberg lettuce, bacon, red onion, tomatoes, cucumbers, choice of dressing: blue cheese, 1000 island, 50/50

add on proteins:

bone-in organic chicken breast \$8

wild isles salmon \$8

ci signature crab cake \$12

sliced filet mignon \$10

jumbo shrimp \$10

RAW BAR

CRAB COCKTAIL 21

jumbo lump crab meat, crab claws, cocktail sauce, stone crab mustard, lemon vinaigrette

DIRTY PEEL & EAT SHRIMP 12

old bay tossed shrimp, cocktail, lemon wedge

OYSTERS ON THE HALF SHELL 15

Pirate's Cove, Choctank River mignonette, classic cocktail

SHRIMP COCKTAIL 16

classic cocktail

SHRIMP & CRAB COCKTAIL 19

classic cocktail, stone crab mustard, lemon wedge

Add On Chilled Half Lobster 14

ENTREES

PAN ROASTED JAIL ISLAND SALMON 28

wild mushroom, butternut squash & spinach risotto, butternut squash puree

CI SIGNATURE CRAB CAKES 33

sweet potato & vegetable succotash, salt & vinegar fingerling potatoes, classic tartar

MAPLE, BOURBON & BLACK PEPPER BEEF SHORT RIB 34

dry rubbed and slow smoked, roasted broccoli with cheddar, campfire potatoes with mesquite spice and caramelized onions

PUMPKIN SEED CRUSTED HALIBUT 30

pumpkin gnocchi, cipolini onions, roasted broccoli, sweet potatoes, saffron pumpkin broth

CERTIFIED BLACK ANGUS 14 oz NY STRIP STEAK FRITE 38

bordelaise butter, house cut french fries, beef demi glaze

CHICKEN FATTOUSH 26

spice rub and roasted organic chicken breast, crispy leg confit, warm grilled pita & autumn vegetables, lemon-tahina & tzatziki, chicken jus

PORK PARMESAN 26

Italian style cutlet, blistered cherry tomatoes, burrata, tomato jam, parmesan, balsamic reduction, basil oil

SHRIMP & LOBSTER FRIED RICE 30

edamame, shiitake mushroom, shrimp and pineapple fried rice, coconut curry, tempura green beans, sweet soy reduction

8oz CREEK STONE FARMS CENTER CUT FILET 38

wild mushrooms & roasted cauliflower, dripping dressed fingerling potatoes

STEAK HOUSE DELUXE 32

twin petite filet mignons, wedge salad with blue cheese dressing, blue cheese crumbles, red onions, tomatoes, cucumbers, potato wedges, pork belly croutons & onion ring

SHELLFISH COBB 29

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

APPETIZERS

ARROGANT CAULIFLOWER 12

blue cheese dressing, tomato, cucumber, celery salad

GRANDMA'S PIEROGIES 14

stroganoff style, tender braised brisket, wild mushroom & caramelized onion ragout, birch beer reduction

ROASTED SOYBEANS 8

cracked black pepper, sea salt

HUMMUS 12

vegetable crudite, house made pita, evoo & kosher salt

TUNA ROLL 14

tempura fried, spicy mayo, soy reduction, wasabi, ginger

SHRIMP TACOS 10

avocado mousse, creamy slaw, chipotle crema, pico de gallo

CRISPY CALAMARI 13

tomato fondue, lemon aioli, sweet & hot pepper relish

SANDWICHES

all sandwiches are served on brioche bun, includes a choice of house cut fries, chips, or petite green salad

LOADED SMASH* BURGER 16

*two 4oz patties, melted cooper sharp american cheese, bacon jam, fried onions *no temp -- cooked through*

FILET MIGNON SANDWICH 16

caramelized onions, provolone, hot peppers

CRAB CAKE 16

broiled CI crab cake on brioche, classic tartar sauce

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 11

spicy smoked ketchup

PORK BELLY BITES 10

apple slaw & apple bourbon glaze

BLT DEVILED EGGS 6

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

red sauce, shredded fresh mozzarella

DIAVOLO 15

red sauce, fresh & shredded mozzarella, spicy soppressata, pepperoni & hot capicola, chili flakes

ITALIAN SAUSAGE PIZZA 14

red sauce, fresh mozzarella, aged provolone, broccoli-rabe, sweet & hot pepper relish

PEPPERONI PIZZA 14

red sauce, shredded mozzarella, pepperoni

MARGHERITA 14

red sauce, roasted tomatoes, fresh mozzarella, basil oil

KENNETT 14

local mushrooms, herb cheese, arugula caramelized onions, dry aged goat cheese

SIDES

FRENCH FRIES 5

twice cooked house cut idaho potatoes

CRISPY BRUSSEL SPROUTS 8

caesar emulsion, parmesan & garlic bread crumbs

FRIED RICE 12

shrimp & pineapple fried rice, shiitake mushroom, edamame, coconut curry

WILTED SPINACH 8

butter & garlic

ROASTED CAULIFLOWER 8

caper & raisin relish, toasted pinenuts

BEVERAGES

we offer complimentary chilled filtered water

Bottled Water

Pelligrino (Sparkling) ~ 1L \$7

Panna (Still) 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	Seasonal Ale, Delaware	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
LAGUNITAS LIL SUMPIN' SUMPIN	Pale Wheat Ale, California, 7.5%	7
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>	
GIESEN 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 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 & Rossi Sweet Vermouth, Angostura Bitters, Amarena Cherries</i>			
MANDARIN CRUSH	12	BASIL SMASH	12
<i>Infused Mandarin Vodka, Fresh OJ, Tripe 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				

GIN

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

RUM

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

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
EAGLE RARE BOURBON	15	REDEMPTION BOURBON	11
EH TAYLOR, JR Small Batch	14	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 18 yr Solera	24
CHIVAS REGAL 12 yr	12	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		

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