

LUNCH

STARTERS

CRISPY CORNMEAL CALAMARI 12

sliced peppers & house marinara

SOUTHERN FRIED

BRUSSELS SPROUTS 10

tossed with bacon, parmesan,
& balsamic reduction

COLDWATER LOBSTER FLATBREAD 15

roasted tomatoes, arugula, & basil pesto

TEMPURA FRIED GA SHRIMP 14

with juleinned vegetables & sweet
chili aioli

BRAISED BEEF SHORT RIB

FLATBREAD 13

slow braised with aged cheddar,
house BBQ sauce & pickled red onions

SOUPS

CHEF'S SOUP DU JOUR 5 / 9

made fresh from scratch daily

SOUTHERN CHILI 5 / 9

no bean chili with onions & cheese

SALADS

CHICKEN SALAD PLATE 10

fresh baked banana bread & fruit medley

TAVERN SALAD 5 / 8

baby greens, tomatoes, carrots,
cucumbers, red onions, & croutons

SPICE-POACHED PEAR SALAD 13

baby spinach, poached pear, toasted
walnuts, grapes, & brie cheese
with sweet lemon vinaigrette

CAESAR SALAD 5 / 8

shaved parmesan, herb croutons,
with house Caesar dressing

ARUGULA & KALE SALAD 12

roasted sweet potato diced, toasted
almonds, & grated asiago cheese
with apple cider vinaigrette

HBCC SEASONAL SALAD 11

baby greens with candied pecans,
dried cranberries, & fresh goat cheese
with house balsamic vinaigrette

SALAD DRESSINGS

Caesar, Ranch, Blue Cheese, Honey Mustard, 1000 Island, Balsamic Vinaigrette,
Sweet Lemon Vinaigrette, Apple Cider Vinaigrette, Red Wine Vinaigrette

ADD ONS

CHICKEN SALAD 5

TUNA SALAD 5

GRILLED CHICKEN BREAST 5

GRILLED SALMON 8

GRILLED SHRIMP 9



LACTOSE FREE



GLUTEN FREE

SANDWICHES

SERVED WITH CHOICE OF SIDE

HICKORY SMOKED BBQ PORK

SANDWICH 15

slow smoked pork butt, hand-pulled and lightly dressed with house BBQ, cabbage coleslaw, & dill pickle slices on toasted ciabatta

TAVERN CLUB 13

roasted turkey, smoked bacon, lettuce, tomato, & mayo

BANG-BANG CHICKEN WRAP 14

buttermilk fried or char-grilled chicken breast, shredded cabbage, pineapple, & sweet chili mayo

BRAISED BEEF BRISKET

SANDWICH 15

slow braised beef brisket sliced and served with red wine beef jus, & crispy onions on toasted ciabatta

CORNED BEEF REUBEN 13

sauerkraut, 1000 island, & swiss cheese on marbled rye

FRIED GROUPER SANDWICH 14

lettuce, tomato, & coleslaw with blue cheese on a toasted bun

BYO BURGER

SERVED WITH CHOICE OF SIDE

1. SELECT A PROTEIN

8oz Sirloin Beef | Turkey Patty | All-Natural Chicken Breast

2. SELECT A STYLE

TRADITIONAL 13

cheese, lettuce, tomato, & onion

PATTY MELT 14

caramelized onions & american cheese on marbled rye

BLACK & BLUE 15

cajun seasoning, blue cheese, & bacon

BUBBA'S BBQ 15

cheddar, onion rings, BBQ sauce, & bacon

DELICATESSEN

SERVED WITH LETTUCE, TOMATO, PICKLE, & A SIDE

1. SELECT A PROTEIN 13

Ham | Oven Roasted Turkey | Tuna Salad | Chicken Salad | Bacon

2. SELECT A CHEESE

American | Swiss | Cheddar | Pepper Jack | Provolone

3. SELECT A BREAD

Vienna | Wheat | Marbled Rye | Toasted Bun | Ciabatta | Hoagie Roll

HALF & HALF 13

Select Two: Half Sandwich | Cup of Soup | Half Salad

SIDES

ADDITIONAL SIDE \$4 EACH

FRENCH FRIES | SWEET POTATO FRIES | ONION RINGS

HOUSE MADE POTATO CHIPS | COLESLAW | FRUIT CUP | SIDE SALAD

DINNER

STARTERS

LOCAL ARTISAN CHEESE & CHARCUTERIE PLATE 12

fruit, nuts & crostini

CRISPY CORNMEAL CALAMARI 12

sliced peppers & house marinara

JUMBO CHICKEN WINGS 13

celery sticks & house blue cheese dressing

SOUTHERN FRIED

BRUSSELS SPROUTS 10

tossed with bacon, parmesan, & balsamic reduction

COLDWATER LOBSTER

FLATBREAD 15

roasted tomatoes, arugula & basil pesto

BLACKENED TUNA TATAKI 13

pickled ginger vegetable slaw & wasabi aioli

TEMPURA FRIED GA SHRIMP 14

with juleinned vegetables & sweet chili aioli

APPLEWOOD SMOKED

BABY BACK RIBS 14

glazed with house BBQ & served with cabbage slaw

BRAISED BEEF SHORT RIB

FLATBREAD 13

slow braised with aged cheddar, house BBQ sauce & pickled red onions

SALADS

TAVERN SALAD 5 / 8

baby greens, tomatoes, carrots, cucumbers, red onions, croutons

SPICED POACHED PEAR SALAD 13

baby spinach, poached pear, toasted walnuts, grapes, & brie cheese with sweet lemon vinaigrette

CAESAR SALAD 5 / 8

shaved parmesan, herb croutons, house Caesar dressing

ARUGULA & KALE SALAD 12

roasted sweet potato diced, toasted almonds, & grated asiago cheese with apple cider vinaigrette

HBCC SEASONAL SALAD 11

baby greens with candied pecans, dried cranberries & fresh goat cheese with house balsamic vinaigrette

SALAD DRESSINGS

Caesar, Ranch, Blue Cheese, Honey Mustard, 1000 Island, Balsamic Vinaigrette, Sweet Lemon Vinaigrette, Apple Cider Vinaigrette, Red Wine Vinaigrette

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GLUTEN FREE


SEASONAL ENTREES


GEORGIA SHRIMP ALFREDO 22
sun-dried tomatoes, artichoke hearts,
& fresh goat cheese

BUTTERNUT SQUASH RISOTTO 18
arborio rice risotto with pureed &
roasted squash, garnished with pepitas,
parmesan, & balsamic reduction

CHEESE RAVIOLI PUTTANESCA 18
kalamata olives, capers & tomato
garnished with fresh herbs, shaved
parmesan & basil oil

PAN-FRIED CHICKEN PICATTA 20
baby arugula, garlic, butter, capers,
thyme, & lemon over spaghetti,
garnished with a tomato petal

CHICKEN CACCIATORE 20 
braised half chicken, forest mushrooms,
served with a creamy, smoked gouda
polenta cake

**CHIANTI BRAISED
BEEF SHORT RIBS 24** 
served over sauteed asparagus, pearl
onions & gnocchi, garnished with a
mushroom demi-glaze

TURF & SURF ENTREES

SERVED WITH CHOICE OF SAUCE AND TWO SIDES  

100Z NEW YORK STRIP 28
120Z RIBEYE 30
80Z FILET MIGNON 32

80Z ATLANTIC SALMON 26
80Z AHI TUNA 28
JUMBO DIVER SCALLOPS 30
FRESH CATCH OF THE DAY MKT

SAUCES

RED WINE BORDELAISE | AU POIVRE | CREAMY HORSERADISH
MUSHROOM DEMI-GLACE | WHITE WINE BEURRE BLANC

SIDES

ADDITIONAL SIDE \$5 EACH 

CREAMY WHIPPED POTATOES
BAKED IDAHO POTATO
JASMINE RICE
PENNE AU GRATIN +1
LOADED BAKED POTATO +1.5

SEASONAL VEGETABLE MEDLEY
SAUTEED BABY SPINACH
HERB ROASTED FOREST MUSHROOM
JUMBO ASPARAGUS +1