

LUNCH

STARTERS

FRESH BAKED PRETZEL "BENDS" 10

One parmesan pretzel with marinara || One kosher salt pretzel with mustard

LOADED BLUE CHEESE CHIPS 10

potato chips layered with blue cheese, bacon, tomato & scallions

CRISPY CORNMEAL CALAMARI 13

sliced peppers & house marinara

SOUTHERN FRIED

BRUSSELS SPROUTS 11
tossed with bacon, parmesan,
& balsamic reduction

TEMPURA FRIED GA SHRIMP 15

with juleinned vegetables & sweet
chili aioli

BRAISED BEEF SHORT RIB

FLATBREAD 14

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

COLDWATER LOBSTER FLATBREAD 16

roasted tomatoes, arugula, & basil pesto

SOUPS

CHEF'S SOUP DU JOUR 5 / 9

made fresh from scratch daily

SOUTHERN CHILI 5 / 9

no bean chili with onions & cheese

SALADS

TAVERN SALAD 5 / 9

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

WINTER CITRUS BIBB SALAD 14

bibb, radicchio, citrus, toasted
pistachios, & fresh goat cheese
with sweet lemon vinaigrette

CHICKEN SALAD PLATE 10

fresh baked banana bread & fruit medley

CAESAR SALAD 5 / 9

shaved parmesan & herb croutons
with house Caesar dressing

ARUGULA & KALE SALAD 13

roasted butternut squash, toasted
pepitas, & smoked gouda cheese
with apple cider vinaigrette

HBCC SEASONAL SALAD 12

baby greens with toasted almonds,
dried apricots, & creamy brie 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 6

GRILLED SALMON 9

GRILLED SHRIMP 10



LACTOSE FREE



GLUTEN FREE

SANDWICHES

SERVED WITH CHOICE OF SIDE

GEORGIA SHRIMP SALAD

CROISSANT 15

sweet poached shrimp with celery in a creamy dressing served with lettuce and tomato on a flaky croissant

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

HOUSE SMOKED PASTRAMI ON

RYE 15

brined and smoked beef brisket sliced and served on toasted rye with spicy mustard and swiss cheese

CORNED BEEF REUBEN 13

sauerkraut, 1000 island, & swiss cheese on marbled rye

FRIED GROUPEL 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 14

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

LOADED BLUE CHEESE CHIPS 11 
potato chips layered with blue cheese,
bacon, tomato & scallions


FRESH BAKED PRETZEL "BENDS" 10
One parmesan pretzel with marinara
One kosher salt pretzel with mustard

JUMBO CHICKEN WINGS 14
celery sticks & house blue cheese
dressing

FRIED BRUSSELS SPROUTS 11
tossed with bacon, parmesan, &
balsamic reduction  

**COLDWATER LOBSTER
FLATBREAD 16**
roasted tomatoes, arugula,
& basil pesto

CRISPY CORNMEAL CALAMARI 13
sliced peppers & house marinara


BLACKENED TUNA TATAKI 14 
pickled ginger vegetable slaw &
wasabi aioli


TEMPURA FRIED GA SHRIMP 15
with juleinned vegetables & sweet
chili aioli


**APPLEWOOD SMOKED
BABY BACK RIBS 15**  
glazed with house BBQ &
served with cabbage slaw

**BRAISED BEEF SHORT RIB
FLATBREAD 14**
slow braised with aged cheddar,
house BBQ sauce, & pickled red onions

SALADS

HBCC SEASONAL SALAD 12 
baby greens with toasted almonds, dried apricots, & creamy brie cheese
with house balsamic vinaigrette

TAVERN SALAD 5 / 9 
baby greens, tomatoes, carrots,
cucumbers, red onions, & croutons

WINTER CITRUS BIBB SALAD 14 
bibb, radicchio, citrus, toasted
pistachios, & fresh goat cheese
with sweet lemon vinaigrette

CAESAR SALAD 5 / 9
shaved parmesan & herb croutons
with house Caesar dressing

ARUGULA & KALE SALAD 13 
roasted butternut squash, toasted
pepitas, & smoked gouda cheese
with apple cider vinaigrette

SALAD DRESSINGS

Caesar, Ranch, Blue Cheese, Honey Mustard, 1000 Island, Balsamic Vinaigrette,
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ADD ONS

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TUNA SALAD 5

GRILLED CHICKEN BREAST 6

GRILLED SALMON 9

GRILLED SHRIMP 10

 LACTOSE FREE

 GLUTEN FREE

SEASONAL ENTREES

HOUSE SMOKED SALMON

SHEPHERD'S PIE 22

apple-wood smoked salmon and garden vegetables topped with caramelized whipped potato

FOREST MUSHROOM RISOTTO 18

arborio rice risotto with forest mushroom medley, toasted pinenuts, and house smoked bacon

CRAB FLORENTINE RAVIOLI 24

fresh cheese ravioli with baby spinach, artichoke hearts and sweet lump crab meat garnished with fresh herbs, shaved parmesan, & basil oil

SPRINGER MT. HALF CHICKEN 20

brined and lightly smoked half chicken, apple-cider braised collard greens, & southern cornbread with a natural jus

PAN-FRIED CHICKEN PICATTA 20

baby arugula, garlic, butter, capers, thyme, & lemon over spaghetti, garnished with a tomato petal

CHIANTI BRAISED

BEEF SHORT RIBS 24

served over sauteed asparagus, pearl onions, & gnocchi, garnished with a mushroom demi-glace

LAND & SEA

SERVED WITH CHOICE OF SAUCE AND TWO SIDES  

12 OZ NEW YORK STRIP 28

14 OZ RIBEYE 32

8OZ FILET MIGNON 34

8OZ ATLANTIC SALMON 26

8OZ AHI TUNA 30

JUMBO DIVER SCALLOPS 32

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 