COZY'S CAFE & PUB

We Believe Local, We Source Local. Farm to Fork Dining Right From Our Own Backyard

APPETIZERS

CHARCUTERIE BOARD 26
Chef's Selected Fine Meats & Cheeses - House Jams - Pickled Vegetables - Herb Flatbread Crackers

TAVERN TAILS 28
Ale Battered Lobster Tails - Melted Tarragon Butter - Citrus Aioli - Mesclun Greens

PICK, PORK & PIMENTO 14
Housemade Lime Tajin Pork Rinds - Spiced Gherkins - Charred Jalapeno - Chefs Pimento Dip

CALAMARI AMALFI.....23
Crisp Ring Calamari - Blackened Char Grilled Octopus - Fried Cherry Peppers - Sriracha Aioli - Citrus Aioli

***CRAB IN A CUP** 22
Colossal Spiced Crab - House Spicy Garlic Butter - Grilled Lemon - Grilled Parmesan Sourdough

SWISS CHARD ARTICHOKE DIP 12
Local Swiss Chard - Artichokes - Rich Cheeses - Crispy Guanciale - Parmesan Grilled Bread

SHRIMP DIABLO 19
Fried Shrimp - Diablo Sauce - Stilton Blue Crumbles - Blue Cheese Dipping Sauce

VEGGIE FRITES 14
Crisp Fried Zucchini, Eggplant - Asparagus - House Pomodoro - Lemon Aioli (V)

HOUSE POLPETTONE 15
House-made Short Rib Brisket Blend Meatballs - Pomodoro Sauce - Burrata - Toasted Garlic Bread

SOUP OF THE MOMENT
Seasonally Inspired Soup
7

ENTREE SALADS

COZY'S CAESAR 14
Kale & Romaine Blend - Parmesan - Crushed Buttered Croutons - Parmesan Crisp

AUTUMN SPINACH SALAD 14
Spinach -Dates - Blackberries - Butternut Squash - Pecans - Goat Cheese - Apple Cider Vinaigrette

GREEN TOMATO BURRATA SALAD 14
Grilled Green Tomatoes - Scallion - Fresh Burrata Cheese -Cilantro - Almonds - Deep Fried Jalapenos

ADDITIONS

- Grilled Shrimp 12
- Chicken Breast 9
- Marinated Portabella..... 8
- Faroe Island Salmon 16

DRESSINGS

Cracked Peppercorn • Chef's Caesar • Apple Cider Vinaigrette • House Blue Cheese • Aged Sherry Vinaigrette

SEAFOOD

COZY'S DAILY FRESH CATCH .....MP
Chef's Daily Inspiration

***VOODOO SHRIMP GRITS** 34
Seared Gulf Shrimp - Chorizo - Voodoo Spiced Tomato Broth - Weisenberger Grits

***SCALLOP & SHRIMP** 42
Blackened Gulf Shrimp & Scallops - Whipped Cannellini Bean Puree - Sautéed Spinach

***FAROE SALMON** 35
Chipotle Lime Butter - Smoked Bacon & Onion Collard Greens - Wiesenberger Cheesy Grits

***PAN-SEARED CRAB CAKES** 36
Jumbo Lump Crab - Fried Green Tomatoes - Roasted Tomato Corn Relish - Tomato Basil Butter

***COZY'S HOUSE CIOPPINO** 35
Smokey Spicy Tomato Broth - Mussels Gulf Shrimp - Octopus - Calamari - Red Potatoes - Cobbs of Corn - Toasted Garlic Bread

BUTCHERY

Butcheries seasoned with house steak seasoning

***TOMAHAWK PORK CHOP** 38
Grilled 13oz Tomahawk Pork Chop - Pretzel Crusted - Chef's Honey Dijon Glaze - Au Gratin Potatoes - Cajun Whiskey Carrots

***ALLEN BROTHERS FILET** 45
Hand-cut 7oz Filet - House Tarragon Compound Butter -Lobster Risotto - Sautéed Spinach

***COWGIRL RIBEYE** 56
USDA Prime Cowgirl Cut 16oz Bone-In Ribeye - Jerk Marinaded - Au Gratin Potatoes

Toppers

Herb Mushrooms	4
Rye Whiskey Onions	3

Prime Toppers

Crab Cake	12
Gulf Shrimp	11
Seared Scallop	15

PASTA

CHEESE TORTELLINI
Creamy Butternut Squash Sauce - Diced Butternut Squash - Spinach

- Faroe Island Salmon 31
- Ohio Chicken 24
- Sautéed Shrimp 28
- Marinated Portabella..... 21

COZY'S BOLOGNESE 24
Pappardelle Pasta - Hearty House Meat Sauce - Parmesan - Parsley

PASTA PARMIGIANO 26
Choice of Crisp Pan Fried Chicken or Eggplant - Linguine - Pomodoro Sauce - Shaved Parmesan Reggiano

(GF) Gluten-Free Pasta Available $2 up-charge

ENTREES

BUTTERMILK FRIED CHICKEN 26
Cozy's Fried Chicken - Chili-Infused Local Maple Syrup - Smoked Bacon & Onion Collard Greens - Baked Mac n Cheese

CHEF'S PORK ROULADE 30
Pork Tenderloin - Piquillo Pepper - Spinach Cream Cheese - Rosemary Smashed Potatoes - Cajun Whiskey Carrots

BRAISED SHORT RIB 32
Red Wine Braised Angus Short Rib Weisenberger Cheesy Grits - Natural Au Jus - Haystack Onions

GREENS & SIDES

6

- HOUSE SALAD
- CAESAR SALAD
- CAJUN WHISKEY CARROTS
- HOUSE FRIES
- BACON COLLARD GREENS
- WEISENBERGER CHEESY GRITS
- SAUTEED GARLIC SPINACH
- ROSEMARY SMASHED POTATOES

8

- BAKED MAC N CHEESE
- LOBSTER RISOTTO
- AU GRATIN POTATOES

HANDHELDS

handhelds served with fries & house pickles

***HOUSE BURGER** 18
Chef's Cafe Blend of Short Rib & Brisket - House-made Bourbon Bacon Jam - Whiskey Sweet Onions – Aged White Cheddar - Brioche Roll

***CHEF'S CHIPOTLE BURGER** 19
Chef's Cafe Blend of Short Rib & Brisket - Chipotle Mayo - Diablo Sauce, - Lettuce - Tomato - Fried Onions - Pepper Jack Cheese - Fried Cherry Peppers - Brioche Roll

***HERBALICIOUS TURKEY BURGER** 16
Chef's House-made Blend - Aged White Cheddar - Garden Tomato - Bibb Lettuce - Parsley Aioli - Brioche Roll

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (V) Vegeterarian | (GF) Gluten Free