

COLDWATER

256-403-2334

FARM FRESH

OUR SEASONAL VEGETABLES ARE GROWN
AND HARVESTED ON SITE IN THE
CLONTS MEMORIAL URBAN FARM.
(SELF-GUIDED TOURS ALLOWED)

1208 WALNUT AVENUE ANNISTON, AL 36201

SUNDAY BRUNCH

MONDAY

TUESDAY, WEDNESDAY, THURSDAY

FRIDAY, SATURDAY

10AM-UNTIL

CLOSED

11AM - 9PM

11AM - 11PM

CHEF'S SPECIALS

ASK YOUR SERVER FOR MORE
INFORMATION ABOUT OUR WEEKLY
SPECIALS FEATURING FRESH SEAFOOD,
STEAKS, PASTA & MORE.

APPETIZERS

CRISPY BRUSSELS

\$12.5

Flash fried Brussel Sprouts, tossed with bacon, bleu cheese and crasins.

TRUFFLE FRIES

\$9.75

Shoestring fries with white truffle oil, parmesan cheese, chili flakes and herbs.

CHEF’S BOARD

\$18

Artisan beer cheese, whole grain mustard, wickles pickles, chips, pickled onions & smoked bologna.

SMOKED PORK NACHOS

\$15.75

House made chips, artisan beer cheese, smoked pork, Trail Magic bbq sauce, Alabama white sauce, pico de gallo, onions & jalapenos.

BEER BRAISED PORK BELLY BITES

\$12

Hawkeye IPA braised pork belly, served crispy with choice of sauce; Naked, Asian, Buffalo, Alabama white sauce, or Trail Magic bbq sauce

SOUP S & SAL ADS

WALNUT STREET

\$12

Local greens, candied walnuts, onions, fresh berries, and goat cheese.

GREEK

\$12

Crisp wedge of romaine topped with feta, olives, red onion, pepperoncini, and croutons.

WEDGE

\$9

Generous wedge of romaine with blue cheese, bacon lardons, grape tomatoes, and shaved red onions.

SOUP OF THE DAY

\$8

Ask your server about our seasonal rotation of fresh soups.

MAINS

CATFISH PLATE

\$18

Two cornmeal battered Alabama catfish filets served with your choice of two sides.

THE ROUXGAROU

\$24

Shrimp, crawfish, sausage, chicken, and trinity in a Cajun cream sauce served over penne pasta.

SHRIMP AND GRITS

\$26

Bronzed shrimp with smoked andouille sausage in a creole cream sauce served over granite ground grits.

PICKLED CHICKEN STRIPS

\$16

A half pound of pickle brined chicken strips, grilled or fried, served with crispy shoestring fries.

SMOKED WINGS

\$14

Slow smoked and flash fried, tossed in your choice of sauce; Naked, Asian, Buffalo, Alabama white sauce, or Trail Magic bbq sauce. Served with house fried chips.

FARMHOUSE PASTA

\$18

Chef’s selection of seasonal veggies, served over penne pasta with a white wine cream sauce.

BBQ PLATE

\$21

USDA pork, slow smoked over hickory wood. Served with Trail Magic bbq sauce. Substitute Brisket \$4

FISH AND CHIPS

\$18

Crispy beer battered Cod filets, served with shoestring fries and malt vinegar.

SURF OF THE DAY

\$MKT

Ask your server about our fresh fish selections, served grilled, fried, or blackened. Paired with two sides, or chose your own.

TURF OF THE DAY

\$MKT

Ask your server about our fresh steak selections. Paired with two sides, or chose your own.

SANDWICHES

EL CUBANO

\$15

House smoked pork, shaved ham, pickles, yellow mustard, and Swiss cheese, on pressed cuban roll.

HOT CATFISH

\$15

Beer battered Alabama catfish, tossed in house made hot sauce, on a Martin’s potato bun with lettuce, tomato, and pickles.

POBOY

\$15

Your choice of fried shrimp, crawfish, chicken, or our fish of the day, on an amoroso roll dressed with remoulade, shaved lettuce, tomato, and red onion

HAWKEYE IPA PORK BELLY

\$15

Crispy pork belly with an Asian glaze, house pickled veggies, and cilantro on an amoroso roll.

SMASH BURGER

\$13.50

Two griddle pressed beef patties smothered with cheese and topped with lettuce, tomato, onion, & pickle.

Additional Options: Bacon, Fried Egg, Smoked Bologna \$3

CHICKEN SANDWICH

\$14

Pickle brined chicken, grilled or fried, topped with wickles pickles, lettuce, tomato, and onion.

SMOKED BOLOGNA

\$12

A thick cut serving of our house fried bologna smothered in American cheese. Served with lettuce, tomato, onion, pickles, and mayo on a Martin’s potato bun.

SMOKED BBQ

\$12

A generous pile of our house smoked pork, dressed in our Trail Magic bbq sauce and wickles pickles. Substitute Brisket \$4

