

FRESH SALADS

+ chicken 6 + salmon 9 + filet 10

dressings: ranch, caesar, asian sesame
orange cranberry vin, balsamic

^VHOUSE | 11/6

spring mix, carrot, cucumber, tomato,
mozzarella, crouton, choice dressing

^VCAESAR | 14/8

romaine, parmesan, black pepper,
crouton, caesar

^{GF/V}CRANBERRY WALNUT | 15/8

spring mix, dried cranberry,
candied walnut, artichoke, feta,
orange cranberry vinaigrette

^{GF/V}GREEK | 14/8

romaine, kalamata olives,
cucumber, tomato, mint,
feta, balsamic

FLATBREADS

gluten free crust +3

^VMEDITERRANEAN | 15

olive oil, fresh mozzarella, artichoke,
red onion, kalamata olive, feta

BBQ CHICKEN | 17

honey bbq, grilled chicken breast,
mozzarella, red onion, candied
jalapeño, scallion, fresh cilantro

HOT HONEY PEAR PROSCIUTTO | 17

olive oil, marinara, fresh mozzarella, prosciutto,
pear, hot honey, tossed greens, goat cheese

^VMARGHERITA | 15

olive oil, marinara, garlic, fresh basil,
seasoned tomato, fresh mozzarella,
tuscan seasoning

SANDWICHES

available naked

served with choice of side: string fries
sweet potato fries +2
side salad +3.5

38 CLUB | 15

Toasted sourdough, grilled chicken breast,
candied bacon, crisp romaine, seasoned tomato,
swiss, spiced honey aioli

CANDIED BACON BURGER | 18

6 oz. certified angus beef OR chicken breast
candied bacon, spiced honey aioli,
greens, tomato, red onion, pickle, cheddar

STEAK SANDWICH | 19

certified angus steak, caramelized onion,
mushroom, chevre, garlic aioli

SLIDERS | 15 + bacon 2

certified angus smash patties, ketchup, mustard,
greens, tomato, red onion, pickle, american

FRIED CHICKEN BURGER | 17

pickle-brined, cheddar, greens, tomato,
house pub sauce

GRILLED SALMON BURGER | 18

salmon, candied bacon, avocado,
greens, tomato, lemon caper aioli

MAINE-STYLE LOBSTER ROLL | 18

griddled hoagie bun, chilled lobster, light mayo,
chopped celery, fresh lemon, southern coleslaw

modern
global cuisine

^{GF} Indicates gluten free option ^V Indicates vegetarian option

20% service charge added to parties of 6+ | Max separate checks 6 / group

*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

SHARING PLATES

SMALL PLATES

- GF/V

EDAMAME | 10

garlic wok'd or steamed
- GF

38 LOADED NACHOS | 14 + avocado 2

choice between buffalo chicken, bbq chicken, or no meat
shredded cheddar, pepperjack cheese sauce,
diced tomato, scallions, salsa, sour cream
- GF

BUFFALO CHICKEN QUESO DIP | 14 + veggies 2

house-cut tortilla chips
- JALAPEÑO CRAB RAGOON DIP | 15 + veggies 2

house-cut wonton chips
- GF/V

ROASTED RED PEPPER

SPINACH ARTICHOKE DIP | 14 + veggies 2

house-cut tortilla chips
- V

TUSCAN DIP FLATBREAD | 13

mozzarella, asiago, italian herbs,
parm parsley, house marinara
- CHICKEN POTSTICKERS | 14

pan-seared or fried, sweet chili soy sauce
- V

PRETZEL BITES | 13

honey butter glaze, pepperjack cheese dip
- CHICKEN WINGS | 16

choice between spiced honey, black pepper
buffalo or brown sugar sriracha; served with ranch

- SHRIMP SCAMPI | 19

butter sautéed shrimp, garlic white wine sauce, parm
parsley, red chili flakes, fresh lemon
- THAI CHICKEN LETTUCE WRAPS | 17

pan-seared thai chicken, romaine cups,
cucumber, carrot, wonton strips, peanut sauce
- STEAK BURATTA | 22

tender marinated steak, baby greens, seasoned sautéed
tomato, fresh buratta cheese, toast, balsamic
- LOBSTER MAC N CHEESE | 18

house favorite; cavatappi tossed with buttered lobster
and our signature four-cheese sauce
- CHICKEN ALFREDO | 17

tuscan grilled chicken, asiago cream sauce,
parm parsley
- GF

38 LOADED FRIES | 14

choice between buffalo chicken, bbq chicken, or no meat
shredded cheddar, pepperjack cheese sauce,
diced tomato, scallions
- GF/V

STRING FRIES | 10

original, cajun, truffled parmesan
- GF/V

SWEET POTATO FRIES | 12

original, parm parsley, brown sugar

DESSERTS

- THE ORIGINAL CHEESECAKE | 11

served with your choice of raspberry,
chocolate, or caramel sauce
- GF/V

DOUBLE CHOCOLATE CAKE | 10

luxardo, powdered sugar

CATERING

Offering fullservice catering in-house and off-site.
We'll help you create a unique experience for you and
your guests, within budget, and with your tastes in mind.

Ask for more details.

COLUMBIA'S

HAPPY HOUR

FAVORITE

\$4

SELECT
DRAFT
BEERS

\$5

DOUBLE
WELLS

\$6

SELECT
WINE
GLASSES

\$8

SHARING
PLATES

\$9

SELECT
CLASSIC
COCKTAILS

MONDAY - FRIDAY | 2-6PM

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