

# COOLINARY

a Tim Lipman Restaurant



# CAFE

Honest | Fresh | Simple | Refined

@coolinarycafe #thecoolpig

## Morsels & Appetizers

Pickles 7

Deviled Eggs 7

Yuca Chips 6

### Char-Grilled Shrimp 11

Mango, sweet pepper, scallion,  
pickled fresno chili

### Street Corn 10

Cotija, cilantro, lime, garlic aioli,  
chili spice

### Cornmeal Fried Fish 11

Corn & pickled green tomato chow chow,  
smokey haba ero aioli

### Slow Roast Pork 13

Parsley oil, radish salad, grilled sourdough,  
garlic aioli

## Salads

### Beet Salad 12.5

Baby lettuce, sour apple, goat cheese,  
curried cashew, yogurt

### House Salad 12

Radicchio, endive, lettuces, castelvetro olive,  
walnut, fennel, dehydrated tomato,  
orange balsamic

## Salad Additions

All Natural Free Range Chicken 8

Local Fish Market Price

Gulf Shrimp 11.50

## Entrees

### Pan Roasted Mushrooms 25

Garlic broth, melted greens, polenta

### Chicken A La Plancha 25

Roasted sweet potato, apple fennel salad, cress,  
warm bacon honey mustard

### House Blend Creekstone Farms Burger 19

Charbroiled with lettuce, tomato pistou, onion, pickle  
on brioche \*Available Mondays Only\*

### Southern Fried Chicken & Waffle 23

Boneless with cole slaw, jalape o cheddar waffle,  
grilled lemon

### Surf n Turf 35

Skirt steak, gulf shrimp, chili relish, bitter greens,  
onion, citrus, yuca fries.

## Daily Specials

### Appetizers

#### Pumpkin Tikka 7

Lime yogurt, cilantro

#### Guaca "Mole" Toast 13

Crushed avocado, mole spices, nuts & seeds,  
cotija cheese

#### Housemade Garlic Chicken Sausage 13

Cucumber vinegar salad, mustard BBQ

#### Shrimp Ceviche 14

Tomato, sweet potato, jicama, red onion,  
aquachili, blue corn tortilla

### Entrees

#### Shrimp Rigatoni 28

Fennel, mixed mushroom, Castelvetro olive,  
watercress & pistachio pesto, garlic cream

#### Chargrilled Porkchop 31

Thyme roasted gold potatoes, white bean,  
escarole, red wine bruschetta

#### Cajun Grilled Corvina 32

Okra perloo, roasted corn, homemade bacon,  
bell pepper, corn cream

## Sides

Mac N Cheese 8

Jasmine Rice 5

Potato Fries 6

Spicy Saut ed Brussels 7

Farm Fresh Egg 2



## Chef's Tasting Menu

Interested in our (7) seven course Chef Tasting?

Please ask your server for more details.

Advanced reservation required

SOUS CHEF Jimmy Zuccarelli

PASTRY CHEF Becca Traverse

Alert your server if you have special dietary needs.

There is a \$5.00 Split Plate fee.

All and any substitutions are subject to additional charges.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase the risk of food illness

menu subject to change