

11130 Willow Bottom Drive
Columbia MD, 21044
(410) 740-2096



DINNER MENU
Served Between
4pm - 9/10pm

SHARE APPS

- Crab Dip** 12
Creamy Crabmeat-Artichoke topped with Cheddar Cheese Served with Soft Pretzels and House Made Chips
- Manila Clams & PEI Mussels** 12
Oven Dried Tomatoes, Garlic Broth, Rustic Crostini
- Shrimp & Grits** 10
Grit Cake, Shrimp & Tasso Ham Reduction

- Bucket of Balls** Sets of Four
Mac & Cheese - served with tomato jam
Rice Balls - Coho Specialty
Croquetas - cheddar, bacon and potato
4 for \$5 8 for \$9 12 for \$12

- Meats and Cheese Slate** 3/13 5/18
Maple- Sea Salt Almonds, Arugula Pesto, Pickled Vegetables, Cherry Mostarda, Rustic Bread

MEATS

- Prosciutto
- Sopressata
- Tasso Ham
- Braseola
- Chorizo

CHEESE

- Midnight Moon
- Penta Crema
- Ricotta Salata
- Monocacy Ash
- Talbot Reserve

- Caesar** 6
Parmesan, Crouton, Caesar Dressing
- Wedge Salad** 8
Baby Iceberg, Thick Cut Roasted Bacon, Blue Cheese Dressing
- Mixed Green** 6
Cucumber, Tomato, Carrot, White Balsamic Italian Vinaigrette
- Maryland Crab Soup** C/6 B/10

SIDES

- Twice Baked Mash** 5
- Mac & Cheese** 6
- Bacon Roasted Brussel Sprouts** 6
- Duck Fat Potatoes** 5
- Garlic Parmesan Fries** 6

ENTRÉE SALADS

- Mediterranean Chopped Salad** 8
Cucumbers, Tomatoes, Olives, Ricotta Salata, White Balsamic Italian Vinaigrette
- Grilled Chicken \$6, Grilled Salmon \$8, Hanger Steak \$9, Crab Cake \$12
- Power Salad** 16
Poached Salmon, Baby Kale & Spinach, Apples, Asparagus, Crispy Brussels Sprouts, Toasted Quinoa, Açaí Vinaigrette
- Crispy Chicken Salad** 15
White or Dark Meat, Mixed Greens, Roasted Corn, Green Beans, Avocado, Cheddar-Jack, Bacon, Chipotle -Ranch Dressing
- Marinated Steak Salad** 17
Baby Spinach, Carrots, Cucumbers, Red Onions, Asian Pear, Tempura Shitake Mushrooms, Avocado, Soy-Lime Vinaigrette

MAIN COURSE

- COHO Crab Cake** Single 19 Double 30
Green Beans, Twice Baked Mashed Potatoes, House Tartar Sauce
- Vegan "Pasta"** 15
Zucchini Pappardelle, Roasted Portobello Mushroom, Piquillo Peppers, Oven Dried Tomatoes, Pomodoro, Micro Basil
- Potato Crusted Salmon** 20
English Pea Puree, Baby Carrots, Braised Red Cabbage, Malt Vinegar Aioli
- Marinated Hanger Steak** 21
Ginger Soy Glazed, Wasabi Mashed Potatoes, Stir Fried Vegetables
- Market Fish** Market
The fish is changed daily please ask your server for details.
- Penne a la Vodka** 15
Prosciutto, Vodka Infused Tomato Cream Sauce
Add Chicken \$6, Shrimp \$8
- Southern Chicken** 21
Buttermilk Fried Chicken Breast, Sweet Potato Dumplings, Wilted Greens, Caramelized Mushrooms and Carrots, Bacon-Chicken Gravy
- Thai Style Bouillabaisse** 26
Crab, Shrimp, Mussels, Clams, Crab Infused Coconut Broth, Basmati Rice
- Coho-Berfest Grill Plate** 18
Willow Bottom Bratwurst, Beer Braised Spare Rib and Sauerkraut, Roasted Pork Belly, German Style Potatoes, Beer Mustard