

Coles 735 Main

735 E Main St 40502-1601 · +18592669000 · Updated: Jan 14, 2026

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STARTERS 7

Pork Flautas	\$14.00
Braised pork, crispy corn tortillas, pineapple haba ­ nero sour cream, shredded iceberg lettuce, pickled red onion, cotija cheese, fresh cilantro	
Spanakopita	\$13.00
spinach and feta 'souffl ­ �' wrapped in phyllo, caramelized shallot cream	
Baked Brie 'En Croute'	\$14.00
wrapped in phyllo, apricot and tomato chutney, balsamic drizzle, house made flatbread crackers	
Panko Fried Avocado	\$18.00
crab salad, spicy aioli, lemon saffron aioli	
Tempura Shrimp	\$14.00
creamy spicy aioli, yuzu soy, scallions	
Truffle Infused Lobster Bisque	\$8.00
sherry cr�me fraiche	
Miso Marinated Tofu Skewers	\$13.00
grilled, baby arugula, chimichurri, roasted red pepper harissa, Stuarto's lime oil, cashews	

SALADS 5

Iceberg Wedge	\$10.00
Hard cooked egg, chives, tomatoes, house-made smoked bacon, crumbled gorgonzola, with 1000 island or bleu	
Greek Salad	\$10.00
Arugula, romaine, hearts of palm, red peppers, cucumbers, celery, marinated olives, red onion, grape tomatoes, feta, citrus herb vinaigrette	
Warm Brussels and House Bacon	\$10.00
Shaved Brussels sprouts, carrots, red onion, and napa cabbage finished with gorgonzola, balsamic drizzle, toasted hazelnuts, pumpkin seed oil	
Grilled Caesar	\$10.00
Grilled romaine hearts, focaccia croutons, Parmesan, Asiago, Romano	
Scottish Salmon Salad	\$21.00
arugula, romaine, hearts of palm, red peppers, cucumbers, celery, marinated olives, red onion, grape tomatoes, feta, yogurt dill dressing	

ENTR ES 12

Compart Farms Bone-In Pork Chop*	\$38.00
white sweet potato pureé, charred brocolini, red onion, pistachio gremolata	
Duck Confit	\$46.00
Maple Leaf Farm duck leg and thigh, crispy 15 hour potatoes, broccoli rabe, red onion, heirloom grape tomatoes, blackberry port demi glace	
Gerber Farms Chicken Breast	\$31.00
cremini mushroom risotto, baby arugula, asparagus, lemon brown butter emulsion	
Scottish Salmon*	\$36.00
roasted carrots, parsnips, butternut squash, red onion, baby arugula, cashew romesco	
Beef Shoulder Tender*	\$37.00
roasted poblano whipped potatoes, asparagus, sun dried tomatoes, red onion, Makers Mark demi glace, crab hollandaise	
Moroccan Butternut Squash Stew	\$28.00
Butternut squash, tomatoes, garbanzo beans, onion, baby spinach, quinoa pilaf, harissa, toasted almonds	
Diver Scallops	\$46.00
pan seared, mushrooms, yellow and red peruvian pearl peppers, red onion, spinach, brocolini, tomato arugula cream	
Pasta Primavera	\$28.00
spaghetti noodles, castelvetrano piedicolle, red onion, mixed peppers, heirloom grape tomatoes, feta, crispy capers *Add chicken-10, shoulder tender-14, shrimp-9, salmon-14	
New York Strip*	AVAILABLE OPTIONS
Center cut, roasted red pepper Weisenberger grits, house made compound butter	
	\$49.00
	Oscar Style: \$18.00
Filet Mignon*	AVAILABLE OPTIONS
Center cut, roasted red pepper Weisenberger grits, house made compound butter	
	\$50.00
	Oscar-Style: \$18.00
Kobe Burger	\$18.00
house made bun, lettuce, tomato, onion, house made pickles, duck fat fries	
French Dip	\$18.00
shoulder tender cooked to temperature, house baguette, caramelized onions, Swiss, fries, au jus	

SIDE DISHES 9

Mac-n-Cheese	\$8.00
Crispy Fried Brussels Sprouts with Smoked Olive Oil	\$8.00
Sautéed Mushrooms	\$8.00
Marinated Asparagus	\$8.00
Baked Potato	\$7.00
Charred Brocolini	\$8.00

Kenny's White Cheddar & Leek Potato Gratin	\$9.00
Garlic Mashed Potatoes	\$7.00
Cremini Mushroom Risotto	\$9.00

A 3% PROCESSING FEE WILL BE ADDED TO CREDIT CARD PURCHASES. 1

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*These items are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food bourne illness.
Please make us aware of any food allergies.

SIDES 7

Baked Potato	\$7.00
Garlic Mashed Potatoes	\$7.00
Crispy Fried Brussels Sprouts with Smoked Olive Oil	\$8.00
Marinated Asparagus	\$8.00
Kenny's White Cheddar & Leek Potato Gratin	\$9.00
Sauteéd Mushrooms	\$8.00
Cremini Mushroom Risotto	\$9.00

WINE 5

Michele Chiarlo, Nivole, Moscato d'Asti, Piedmont, Italy	\$7.00
La Fleur Renaissance, Sauternes, Bordeaux, France, 2015	\$16.00
Merry Edwards, Late Harvest Sauvignon Blanc, Russian River Valley, CA	\$22.00
Boundary Breaks, Riesling Ice Wine, Finger Lakes, New Your, 2018	\$15.00
Cocchi, Barolo Chinato, Piedmont, Italy	\$18.00

SWEET BITES 5

Woodford Reserve Crème Brulee	\$9.00
simple and classic	
Chocolate Chip Cookies	AVAILABLE OPTIONS
baked to order-three fresh out of the oven	\$9.00
	Add a la Mode: \$2.50
Butterscotch Pecan Cookies	AVAILABLE OPTIONS
baked to order-three fresh out of the oven	\$9.00
	Add a la Mode: \$2.50

House made Brownie	\$9.00
Dulce de leche, Sav's Spanish peanut butter ice cream, spiced candied pecans	
Sav's Chill Ice Cream	\$6.00
selection varies	

PORTS, ETC. 12

Penfold's, Club Tawny	\$6.00
Croft, Fine Tawny, Vila Nova de Gaia, Portugal	\$6.00
R.L. Buller, Victoria Tawny, Victoria, Australia	\$8.00
Fonseca, Bin #27, Portugal	\$8.00
Warres "Otima", 10 Yr Tawny, Portugal	\$13.00
Taylor Fladgate, 20 Yr Tawny, Douro Valley, Portugal	\$15.00
Croft, Fine Ruby, Vila Nova de Gaia, Portugal	\$6.00
Terra d'Oro, Zinfandel Port, Amador County, California	\$7.00
Croft, Reserve Tawny, Vila Nova de Gaia, Portugal	\$7.00
Blandy's, "Malmsey", Madeira, Madeira, Portugal	\$14.00
Heitz Cellars, "Ink Grade", Napa Valley, California, 2012	\$16.00
Croft, Fine Ruby	\$6.00

COGNAC, ETC. 14

Lazzaroni Amaretto	\$8.00
Buffalo Trace Bourbon Cream	\$9.00
Sambucca - White or Black	\$8.00
B & B	\$9.00
Frangelico	\$8.00
Grand Marnier	\$9.00
Kahlua	\$8.00
TES Limoncella	\$8.00
Courvosier VS	\$9.00
Hennessey VS	\$9.00

Courvosier VSOP	\$15.00
Hennessey VSOP	\$15.00
Remy Martin VSOP	\$16.00
Hennessey XO	\$50.00

BEVERAGES 4

Espresso	\$5.00
Café Latte	\$6.00
Café Mocha	\$6.00
Cappuccino	\$6.00