

## **~Soup & Salad~**

<b>Vegetable Lentil Soup</b>	<b>4</b>
<b>Soup of the Day</b>	<b>4</b>
<b>Green Salad</b> Tomatoes, mushrooms, cucumbers, carrots, white cheddar, croutons, creamy Italian dressing	<b>6</b>
<b>Classic Caesar</b> Fresh romaine lettuce tossed with homemade caesar dressing topped with anchovies, parmesan, and fresh croutons	<b>8</b>
<b>Strawberry Field Salad</b> Fresh cut strawberries and baby spring mix tossed with balsamic vinaigrette and topped with crumbled blue cheese, crisp bacon, and spiced pecans.	<b>10</b>
<b>Flank Steak Salad</b> Marinated flank steak over mixed greens, roma tomatoes, mushrooms, onions, mozzarella cheese, ranch dressing, and topped with crispy french fries.	<b>10</b>
<b>Greek Salad</b> Romaine lettuce, tomato, kalamata olives, onion, cucumbers, peperoncini, feta cheese all tossed with oregano vinaigrette	<b>8</b>
<b>Spinach Salad</b> A bed of spinach leaves tossed with sundried tomato vinaigrette, pistachio, crumbled goat cheese, and red onion	<b>9</b>
<b>Upgrade your salad: Chicken \$4 Salmon \$5 Shrimp \$5 Steak \$6</b>	

## **~Mezes & Tapas~**

<b>Braised Beef Empanadas</b> Mini empanadas filled with braised beef severed over smoked chili salsa	<b>8</b>
<b>Herbed Cheese Dip</b> Herbed boursin cheese with fresh fruit and garlic crostinis	<b>7</b>
<b>Classic Calamari</b> Golden fried calamari with sweet chili dipping sauce	<b>7</b>
<b>Spanakopita</b> Spinach and feta cheese wrapped in crisp fillo dough with cucumber yogurt sauce	<b>6</b>
<b>Hummus</b> Topped with a pine nut honey drizzle and served with wood fired pita	<b>6</b>
<b>Dijon Lamb</b> Marinated lamb chops grilled and served with sweetened red wine reduction	<b>11</b>
<b>Grilled Octopus</b> Grilled octopus over lemon artichoke salad	<b>9</b>
<b>Garlic Shrimp</b> Garlic marinated shrimp sautéed in a light white wine cream	<b>8</b>
<b>Roasted Artichoke Dip</b> Warm roasted spinach and artichoke dip with pita points	<b>8</b>
<b>Quesadilla</b> Grilled chicken, sautéed portabella, onions and jalapenos with jack and cheddar cheese	<b>9</b>

## **~Sandwiches~**

<b>Served with your choice of french fries, mashed potatoes or sautéed vegetables, sub onion rings for \$1</b>	
<b>Classic Burger</b> 8 oz angus beef patty with grilled onions, american cheese, lettuce, tomato, and kosher dill pickle	<b>9</b>
<b>Cosmic Burger</b> 8oz angus beef patty with feta cheese, lettuce, tomato, and onion	<b>9</b>
<b>Black and Bleu</b> Blackened 8 oz angus beef patty with bleu cheese, lettuce, and tomato	<b>10</b>
<b>Grecian Gyro</b> Greek gyro meat with cucumber yogurt sauce, lettuce, tomato, onion, and feta cheese on a toasted pita	<b>8</b>
<b>Moroccan Mini Lamb Burgers</b> Three fresh ground and seasoned lamb patties topped with baby arugula, roma tomato, and harissa yogurt	<b>12</b>
<b>Chicken Sandwich</b> Grilled or southern fried chicken breast, lettuce, tomato, and kosher dill pickle, and honey mustard on a toasted local bun.	<b>10</b>
<b>Bourbon BBQ</b> Slow roasted pork with bourbon bbq sauce and fresh cole slaw on a toasted bun	<b>9</b>

## **~Wood Fired Pizzas & Flatbreads~**

<b>The Classic</b> Fresh mozzarella, marinara, and basil pesto	<b>10</b>
<b>Chicken Florentine</b> Herbed olive oil, mozzarella, parmesan, roasted chicken, diced tomato and fresh spinach finished with balsamic reduction	<b>10</b>
<b>The Don</b> Tomato sauce, pepperoni, Italian sausage, mushrooms, onions, roasted peppers and mozzarella cheese	<b>10</b>
<b>Your Pizza</b>	<b>6</b>
<b>Your Choice</b> \$1.00 ea Pepperoni, sausage, chicken, tomato, onions, olives, roasted peppers, mushrooms and fresh mozzarella	
<b>Truffle Flatbread</b> Truffle whipped goat cheese, provolone, candied garlic, classic pesto, and baby arugula.	<b>10</b>
<b>Spanish Flatbread</b> Olive oil, shaved Spanish chorizo, manchego cheese and smoked tomatoes	<b>11</b>

## **~Entrees~**

<b>12oz Ribeye Char</b> grilled and seasoned topped with brandy bleu cheese peppercorn sauce served with roasted garlic mashed potatoes and asparagus	<b>18</b>
<b>Sweet Chili glazed Salmon</b> Served over sesame encrusted sushi rice and tempura broccolini	<b>17</b>
<b>Shrimp and Grits</b> Sautéed jumbo shrimp and andouille sausage tossed in a tasso ham gravy and served over stone ground yellow grits	<b>15</b>
<b>Cosmos Crab Cakes</b> pan seared crab cakes served with sautéed vegetables, mashed potatoes and a fresh citrus beurre blanc	<b>17</b>
<b>Greek Macaroni and Cheese</b> Greek pasta, kasseri cheese sauce, candied tomato and black olive compote and pulled roasted chicken.	<b>16</b>
<b>Angel Chicken</b> Pesto grilled chicken breast, angel hair pasta, tomato sauce, basil, and fresh mozzarella	<b>15</b>
<b>Shrimp Santorini</b> Jumbo shrimp cooked in garlic, white wine, oregano, and tomatoes topped with feta cheese and served with a fresh greek salad	<b>17</b>
<b>Lemon Chicken</b> Pan seared chicken breast lightly seasoned and served with mashed potatoes and fresh vegetables finished with a lemon caper sauce	<b>16</b>
<b>Carne Asada</b> Lime marinated skirt steak char grilled and served over a bed of rice with fresh pico de gallo and cactus salad	<b>16</b>

## **~Desserts~**

<b>Tiramisu</b> Ladyfingers soaked with espresso and marsala, layered with mascarpone cheese and grated chocolate.	<b>6</b>
<b>Seasonal Cobbler</b> Topped with a traditional cobbler crust.	<b>6</b>
<b>Chocolate Crème Brulee</b> Topped with caramelized sugar and chocolate tuile.	<b>6</b>
<b>Cosmos Cheesecake</b> Please ask your server for details.	<b>6</b>
<b>Chocolate Lava Cake</b> Homemade chocolate cake baked fresh to order	<b>6</b>

## **~Side Dishes~**

<b>French Fries</b>	<b>3</b>
<b>Onion Rings</b>	<b>4</b>
<b>Asparagus</b>	<b>5</b>
<b>Green Beans</b>	<b>4</b>
<b>Mashed Potatoes</b>	<b>3</b>
<b>Sautéed Vegetables</b>	<b>5</b>
<b>Spanish Rice</b>	<b>4</b>

## **~Beverages~**

<b>Coke, Diet Coke, Sprite, Ginger ale, Root Beer, Lemonade, Dr. Pepper</b>	<b>3</b>
<b>Red Bull and Sugar Free Red Bull</b>	<b>5</b>
<b>Iced or Hot Tea</b>	<b>2</b>
<b>Espresso, Cappuccino, Latte</b>	<b>3</b>
<b>Herbal tea</b>	<b>3</b>

## **~Beer~**

<b>Domestic</b> <b>Budweiser, Bud light, Bud select, Bud light lime, Coors light, Michelob light, Michelob ultra, Miller Light, Yuengling</b>	<b>3.50</b>
<b>Import</b> <b>Amstel light, Bass, Corona, Corona light, Heineken, Heineken light, Mythos, Woodchuck cider, St. Pauli NA</b>	<b>5</b>
<b>Draft</b> <b>Guinness, Negro Modelo, Shock Top, Stella Artois, Old Mecklenburg Copper, Buckshot Ale</b>	<b>5</b>



**Let Cosmos Café cater your next event!!**

**Call 704-372-9897 or ask our event coordinator for  
more details!!**