

APPETIZERS

Baked Brie 12

Baked Brie & Goat Cheese in Homemade Marinara, with Gluten-Free Bread

Asparagus Crudit  8

Chilled Asparagus with Capers, drizzled with Balsamic
Vinegar & Olive Oil, topped with Fresh Parmesan

Chips and Stuff 12

Corn Tortilla Chips with Kozy Black Beans, Kozy Salsa &
Bacon-Bleu Cheese Guacamole

Heirloom Caprese Salad 12

Fresh Mozzarella & Heirloom Tomatoes with Organic Greens & Fresh Basil

Buffalo Nachos 16

Saut ed Grass-Fed Buffalo over Corn Tortilla Chips topped with
Black Beans, Kozy Salsa & Aged Cheddar

SALADS

(All salads served with House made Raspberry-Honey Vinaigrette on the side, unless otherwise noted)

Buffalo Mozzarella Salad 15

Grass-Fed Buffalo saut ed with Onions, Portobello Mushrooms,
Fresh Mozzarella & Sun-Dried Tomatoes on a bed of Organic Mixed Greens

Greek Salad with Shrimp 16

Organic Mixed Greens, Tomatoes, Cucumbers, Onions & Kalamata Olives,
topped with Feta Cheese, served with Italian dressing

Captain Caveman 17

Bacon, Avocado, Shrimp & Goat Cheese over Organic
Mixed Green served with Chipotle Aioli

The Kozy Salad 9

Organic Mixed Greens, Fresh Berries, Cucumber, Green Apples & Bleu Cheese
Add Chicken +6 Add Shrimp +7 Add Wild Salmon +8

Portobello Chicken Salad 15

Roasted Portobello Mushrooms with Grilled Chicken on a bed of Fresh Baby Spinach,
topped with Onions, chopped Pecans & Fresh Goat Cheese

PASTAS

(All Pasta is Gluten-Free)

Chef's Cajun Pasta 22

Venison Sausage, Shrimp, Chicken, Bell Peppers, Onions & Celery, tossed in Spicy
Cajun Cream Sauce over Penne Pasta

Grilled Chicken Penne Alfredo 18

Spinach, Broccoli & Sun-Dried Tomatoes tossed with House made Alfredo & Penne
Pasta, topped with Grilled Chicken & Parmesan Cheese

Blackened Shrimp Spaghetti Carbonara 18

Bacon, Mushrooms & Fresh Tomatoes tossed in a House made Alfredo Sauce

Buffalo Bolognese 17

House made Buffalo Bolognese with Fresh Romano over Spaghetti

Grilled Chicken Artichoke Pasta 16

Artichokes, Spinach, Fresh Tomatoes & Onions saut ed in White Wine Garlic Butter,
tossed with Spaghetti, lemon & Parmesan Cheese

Penne Pasta 16

Saut ed Mushrooms, Broccoli & Spinach tossed with Grilled Chicken in White Wine
Gorgonzola Pesto Sauce, topped with Fresh Tomatoes

PLATES

Grass-Fed Burger 15/17

Beef or Buffalo on Challah Bun with your choice of cheese, served with Kozy Mash & Market Veggies (GF bun +2)

Burger Perks!

Add Sautéed Onions, Sautéed Mushrooms +1,
Portobello Mushrooms or Guacamole +2 Bacon +4

Chicken Marsala 18

Grilled All-Natural Chicken Breast topped with Marsala Wine & Mushroom Reduction Sauce served with Kozy Mash & Market Veggies

Grass-Fed Fillet 24

8 oz. Grass-Fed Filet Mignon served with Kozy Mash & Market Veggies

Seafood Diablo 22

Shrimp, Scallops, Bell Peppers and Onions, sautéed in
Spicy Marinara over Homemade Risotto

Wild Salmon 18

Pan-Seared Wild Salmon with Homemade Risotto & Grilled Fresh Asparagus

Veggie Plate 16

Grilled Portobello Mushrooms, Asparagus & sautéed Market Veggies on a bed of
Homemade Risotto served with Fresh Tomatoes & Avocado

Buffalo Tacos 16

Sautéed Grass-Fed Buffalo topped with Bacon-Bleu Cheese
Guacamole & Raw Cheddar, served with Black Beans & Salsa

Fish Tacos 16

Wild Salmon, sautéed in Kozy Salsa with Bell Peppers and Onions,
served with a side of Kozy Black Beans

BREAKFAST ALL DAY

Stuffed French Toast 12

Our Famous Challah French Toast stuffed with a
Yogurt Cream Cheese Filling, Fresh Bananas & Berry Compote topped
(+2 for GF)

The "B" 13

2 Eggs any style, Maple Glazed Venison Sausage, 1 Buttermilk Pancake &
1 slice of our Famous Challah French Toast

Hangover Helper 14

Sautéed Grass-Fed Buffalo, Mushrooms & Spinach topped with
2 Eggs scrambled, Guacamole & Kozy Salsa

The Monster 15

Venison Sausage, Potatoes, Onions, Bell Peppers & Tomato
wrapped in a 4 Egg Omelet topped with Aged Cheddar & Kozy Salsa

The Bayou 15

Sautéed Fresh Lump Crab, Crawfish, Onions & Bell Peppers with
Romano Cheese & Chipotle Aioli folded in 3 Eggs

Veggie Connection 13

Open Faced Omelet with Fresh Tomatoes, sliced Avocado
& all the Veggies you can handle

Migas 14

Grilled Chicken sautéed with Bell Peppers & Onions, tossed in Kozy Salsa with Crispy
Corn Tortilla Strips & 2 scrambled Eggs over Black Beans, topped with Feta Cheese

ALL RECIPES & WORKS ARE SOLE PROPERTY OF KOZY © 2015

(Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
Foodborne illness, especially if you have certain medical conditions.)