

Pub at the COBBLESTONE

JUMBO SPECIALTY WINGS 11
1/2 DOZEN LIGHTLY BREADED AND FRIED CRISP
SERVED BUFFALO OR BBQ STYLE WITH CREAMY
BLEU AND CELERY

FRIED CALAMARI 13
SERVED WITH A SPICY CHILI CHUTNEY

TRUFFLE POTATO CHIPS 10
DRIZZLED WITH TRUFFLE OIL & BALSAMIC REDUC-
TION, SPRINKLED WITH CRUMBLED BLEU CHEESE

STEAMED CLAMS MARKET
FRESH LITTLENECK CLAMS STEAMED WITH WHITE
WINE, GARLIC, BUTTER, TOMATOES AND BASIL

SHRIMP COCKTAIL 16
LARGE SHRIMP POACHED WITH COCKTAIL SAUCE
AND LEMON WEDGE

ARTICHOKE FRANCAISE 11
ARTICHOKE HEARTS SAUTÉED WITH WHITE WINE,
BUTTER AND LEMON

FROG LEGS PROVECALE 14
HAND BREADED AND FRIED TOPPED WITH A
SAUCE OF LEMON, BUTTER, PARSLEY AND GARLIC

JUMBO SOFT PRETZELS 11
GARLIC PARMESAN STYLE OR CINNAMON SUGAR

**COBBLESTONE
BEANS AND GREENS 12**
SAUTÉED SPINACH, WHITE BEANS, HOT
PEPPERS, CHICKEN STOCK, PROSCIUTTO
AND PARMESAN

LUMP CRAB CAKE 14
SERVED WITH FIELD GREENS,
SPICY REMOULADE

CHEESE BOARD 18
ASSORTED CHEESES WITH
CURED MEATS, OLIVE TAPENADE

MUSHROOM ARANCINI 13
SERVED WITH BASIL AND ROASTED
RED PEPPER PESTO

TOMATO BRUSCHETTA 12
ROMA TOMATOES, MOZZARELLA,
BASIL PESTO, BALSAMIC REDUCTION
AND VIRGIN OLIVE OIL

BEEF EMPANADAS 14
HAND MADE EMPANADAS FILLED
WITH CHORIZO AND BEEF SERVED
WITH A CHIPOTLE DIPPING SAUCE

14oz NEW YORK STRIP 31
CHOICE SIRLOIN SEASONED AND CHAR GRILLED SERVED WITH
HAND CUT FRENCH FRIES TOPPED WITH A PORTO ROSEMARY DEMI

8oz NEW YORK STRIP 22
A PETITE CHOICE SIRLOIN SEASONED AND CHAR GRILLED SERVED WITH HAND CUT
FRENCH FRIES AND TOPPED WITH A PORTO ROSEMARY DEMI

Sandwiches

**SANDWICHES INCLUDE CHOICE OF FRENCH FRIES,
CUCUMBER SALAD OR COLESLAW**

CHICKEN PESTO SANDWICH 15
MARINATED AND GRILLED CHICKEN BREAST TOPPED WITH ITALIAN TOMATO SALSA, GREENS
MOZZARELLA CHEESE AND BASIL PESTO ON A FRILLED SOFT ROLL

PARMESAN CHICKEN SANDWICH 15
CHICKEN BREAST BREADED WITH BREAD CRUMBS TOPPED WITH RED SAUCE AND
MOZZARELLA CHEESE SERVED ON A LONG ROLL

OPEN FACE STEAK SANDWICH 22
8OZ GRILLED SIRLOIN TOPPED WITH SAUTÉED MUSHROOMS AND MADEIRA SAUCE
SERVED ON GRILLED FOCACCIA

LUMP CRAB CAKE SANDWICH 16
OUR MARYLAND STYLE CRAB CAKE
WITH MIXED GREENS, TOMATOES AND SPICY REMOULADE SERVED ON A GRILLED SOFT ROLL

OPEN FACE REUBEN 15
HOUSE PREPARED CORNED BEEF BRISKET, SAUERKRAUT
AND SWISS CHEESE WITH HOUSE THOUSAND ISLAND DRESSING

PANKO CRUSTED COD 14
FRESH COD ROLLED IN SEASONED PANKO BREAD CRUMBS WITH LETTUCE AND TOMATO
ON A GRILLED SOFT ROLL

BEEF PUB SANDWICH 15
THINLY SLICED PRIME RIB, CARAMELIZED ONION AND PROVOLONE CHEESE
ON A GRILLED SOFT ROLL

CRISPY CHICKEN BASKET 14
HAND BREADED CHICKEN BREAST TENDERS SERVED WITH COLESLAW
AND FRENCH FRIES WITH HONEY MUSTARD AND RANCH DIPPING SAUCES

OUR BURGER IS A SPECIAL GRIND FOR THE COBBLESTONE
OF CERTIFIED ANGUS BRISKET, CHUCK AND SIRLOIN

THE "HOBART" BURGER 15
OUR SPECIALTY BURGER, SEASONED AND
GRILLED TOPPED WITH CHEDDAR & MONTEREY,
ONION RINGS FULLY DRESSED WITH OUR VERY
OWN STATESMAN SAUCE

BBQ BACON CHEESE BURGER 15
GRILLED AND TOPPED WITH CHEDDAR & MONTEREY,
CRISP BACON AND FRIED HAYSTACK ONIONS ON A
GRILLED SOFT ROLL

Please let us know about any food allergies