

THE COBBLESTONE RESTAURANT

Appetizer

JUMBO SPECIALTY WINGS 11
CRISPY SERVED BUFFALO OR BBQ STYLE
WITH CELERY AND CREAMY BLEU

FRIED CALAMARI 13
SERVED WITH A SPICY CHILI CHUTNEY

TRUFFLE POTATO CHIPS 10
DRIZZLED WITH TRUFFLE OIL, BALSAMIC
REDUCTION THEN TOPPED WITH CRUM-
BLED BLEU CHEESE

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

SHRIMP COCKTAIL 16
LARGE SHRIMP, LEMON AND COCKTAIL
SAUCE

ARTICHOKE FRANCAISE 11
ARTICHOKE HEARTS WITH LEMON BUTTER

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

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

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, FRESH MOZZARELLA,
BASIL PESTO, BALSAMIC REDUCTION AND
PARMESAN CHEESE

BEEF EMPANADAS 14
HAND MADE EMPANADAS FILLED WITH
CHORIZO, GROUND BEEF AND CHEESE
SERVED WITH CHIPOTLE DIPPING SAUCE

JUMBO SOFT PRETZELS 11
GARLIC PARMESAN STYLE OR CINNAMON
SUGAR

Soup and Salad selection

FRENCH ONION GRATINEE/ CROCK 6
SOUP OF THE DAY/ CUP 4 BOWL 5

DRESSINGS : HOUSE VINAIGRETTE, CREAMY
BLEU, LEMON RANCH, PEPPER PARMESAN,
CRUMBLY BLEU, RUSSIAN, HONEY MUSTARD,
CATALINA FRENCH

HOUSE SALAD 4
ROMAINE, CUCUMBER, RED ONION, CARROTS,
CROUTONS AND TOMATOES WITH
HOUSE VINAIGRETTE

CAESAR SALAD 11
ROMAINE, HOUSE MADE CAESAR DRESSING
GARLIC CROUTONS WITH PARMESAN CHEESE

ROMAINE WEDGE 11
TOMATOES, SLIVERED CARROTS, CUCUMBER
CRISP BACON, PICKLED RED ONION WITH
CREAMY AND CRUMBLED BLEU CHEESE

CRANBERRY APPLE SALAD 11
MIXED GREENS, SLIVERED APPLES, DRIED
CRANBERRIES, RED ONION AND CANDIED
WALNUTS AND A WALDORF STYLE
AND WHITE BALSAMIC DRESSING

WILLIAM SMITH GRAIN SALAD 12
MIXED GREENS, BULGUR WHEAT, QUINOA
FARO WITH TOMATOES, CUCUMBER,
AND WHITE BALSAMIC VINAIGRETTE

BISTRO SALAD 11
MIXED GREENS, TOMATOES, CUCUMBER, RED
ONION, CROUTONS, SUN FLOWER SEEDS, GOAT
CHEESE DRIZZLED WITH A HONEY
BALSAMIC VINAIGRETTE

ADD CHICKEN 4 - SHRIMP 9- SALMON 8



Luncheon sauté

DISHES HAVE A CHOICE OF PASTA
GLUTEN FREE PASTA AVAILABLE

PASTA CARBONARA 14
PARMESAN CREAM SAUCE WITH PEAS
AND PANCETTA

ROASTED VEGETABLE SAUTE 13
A MEDLEY OF FRESH ROASTED
VEGETABLES WITH OLIVE OIL,
ROASTED GARLIC AND FRESH HERBS

PASTA POMODORO 13
DICED TOMATOES, BASIL,
FRESH MOZZARELLA, GARLIC AND
OLIVE OIL TOPPED WITH PARMESAN

SHRIMP SCAMPI 16
SHRIMP WITH GARLIC, OLIVE OIL,
SPINACH, ARTICHOKE HEARTS,
OVEN CURED TOMATOES, OLIVE OIL
WITH A HINT OF LEMON AND BUTTER

ARTICHOKE FRANCAISE 14
EGG BATTERED ARTICHOKE HEARTS,
OVEN CURED TOMATOES, FRESH BASIL
AND LEMON BUTTER

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Pub Club sandwiches

ALL CLUB SANDWICHES INCLUDE FRESH POTATO CHIPS AND DILL PICKLE SPEAR

OUR PUB CLUB SANDWICHES ARE SERVED ON KAISER ROLL
WITH LETTUCE, TOMATO, CRISP BACON 14

CONDIMENTS : MAYONNAISE, DIJON MUSTARD, HONEY MUSTARD,
CHIPOTLE AIOLI, HORSEY SAUCE

YOUR CHOICE OF : ROAST BEEF, ROAST TURKEY, CURED HAM

Hot Sandwiches

SANDWICHES INCLUDE CHOICE OF FRENCH FRIES,
CUCUMBER SALAD OR COLESLAW

CHICKEN PESTO SANDWICH 15

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

OPEN FACE STEAK SANDWICH 22

8OZ GRILLED SIRLOIN TOPPED WITH SAUTÉED MUSHROOMS AND
PORTO DEMI-GLACE ON GRILLED ITALIAN BREAD

LUMP CRAB CAKE SANDWICH 16

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

OPEN FACE REUBEN 15

THINLY SLICED CORNED BEEF, SAUERKRAUT
AND SWISS CHEESE WITH HOUSE THOUSAND ISLAND DRESSING

THE "HOBART" BURGER 15

OUR SPECIALTY BURGER, SEASONED AND GRILLED TOPPED WITH
CHEDDAR & MONTEREY, FRIED ONION RINGS SERVED ON SOFT ROLL
FULLY DRESSED WITH OUR VERY OWN STATESMAN SAUCE

BBQ BACON CHEESEBURGER 15

OUR SPECIALTY BURGER, SEASONED AND GRILLED TOPPED WITH CHEDDAR &
MONTEREY, CRISP BACON, BBQ SAUCE AND FRIED HAYSTACK ONIONS

PANKO CRUSTED COD 14

FRESH COD ROLLED IN SEASONED PANKO BREAD CRUMBS
SERVED ON A ROLL WITH LETTUCE AND TOMATO

CHEESE STEAK 15

THINLY SLICED SIRLOIN TOPPED WITH PROVOLONE, MOZZARELLA
CARAMELIZED ONION ON A LONG ROLL

CRISPY CHICKEN BASKET 14

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

HOT HAM AND CHEESE SLIDERS 14

THINLY SLICED HAM TOPPED WITH SWISS AND PROVOLONE SERVED
ON GRILLED PETITE ROLLS WITH DIJON AIOLI

LUNCHEON PIZZA 13

INDIVIDUALLY CREATED - JUST THE RIGHT SIZE

THE NAPLES: LIGHT SAUCE, FRESH BASIL AND FRESH MOZZARELLA

WHITE PIZZA: GARLIC RUBBED, ALFREDO SAUCE, PARM & MOZZARELLA

THE SPANIARD: SPICY RED SAUCE MOZZARELLA CHEESE AND
CHORIZO SAUSAGE