

# THE COBBLESTONE RESTAURANT

## Lunch

### Appetizer

FRIED CALAMARI 12  
SERVED WITH A SPICY CHILI CHUTNEY

TRUFFLE POTATO CHIPS 9  
DRIZZLED WITH BLACK TRUFFLE OIL  
THEN SPRINKLED WITH CRUMBLLED BLEU  
CHEESE AND SEA SALT

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

SHRIMP COCKTAIL 15  
LARGE SHRIMP POACHED WITH WINE, LEM-  
ON AND OLD BAY

ARTICHOKE FRANCAISE 10  
ARTICHOKE HEARTS SAUTÉED WITH WHITE  
WINE, BUTTER LEMON

FROG LEGS PROVECALE 12  
HAND BREADED AND FRIED TOPPED WITH A  
SAUCE OF LEMON, BUTTER,  
PARSLEY AND GARLIC

PORTOBELLO FRIES 12  
SLICED PORTOBELLO MUSHROOMS LIGHTLY  
BREADED AND FRIED SERVED WITH A PEP-  
PER PARMESAN DIPPING SAUCE PARMESAN  
DIPPING SAUCE

UTICA BEANS AND GREENS 10  
DISH MADE OF SAUTÉED GREENS, WHITE  
BEANS, HOT PEPPERS, CHICKEN STOCK ,  
PROSCIUTTO AND ASIAGO CHEESE

LUMP CRAB CAKE 13  
SERVED WITH FIELD GREENS,  
SPICY REMOULADE

CHEESE BOARD 16  
ASSORTED CHEESES WITH  
CURED MEATS, OLIVE TAPENADE

MUSHROOM ARANCINI 12  
SERVED WITH BASIL AND ROASTED  
RED PEPPER PESTO

TOMATO BRUSCHETTA 10  
ROMA TOMATOES, FRESH MOZZARELLA,  
BASIL PESTO, BALSAMIC  
REDUCTION AND VIRGIN OLIVE OIL

BEEF EMPANADAS 12  
HAND MADE EMPANADAS FILLED WITH  
CHORIZO AND BEEF SERVED WITH  
CHIPOTLE SOUR CREAM SAUCE

JUMBO SOFT PRETZELS 10  
GARLIC PARMESAN STYLE OR  
CINNAMON SUGAR STYLE

### Soup and Salad selection

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

DRESSINGS : HOUSE VINAIGRETTE , CREAMY  
BLEU, LEMON RANCH, , CRUMBLY BLEU

HOUSE SALAD 4  
MIXED GREENS, CUCUMBER, SLIVERED RED ON-  
ION AND TOMATOES WITH HOUSE VINAIGRETTE

CAESAR SALAD 9  
ROMAINE, HOUSE MADE CAESAR DRESSING AND  
GARLIC CROUTONS WITH PARMESAN CHEESE

ROMAINE WEDGE 9  
TOMATOES, SLIVERED ONION AND CRISP BACON ,  
PICKLED RED ONION WITH CREAMY AND  
CRUMBLLED BLEU CHEESE

CRANBERRY APPLE SALAD 9  
MIXED GREENS, SLIVERED APPLES, DRIED  
CRANBERRIES, RED ONION AND CANDIED  
WALNUTS WITH A WALDORF STYLE DRESSING

WILLIAM SMITH GRAIN SALAD 10  
MIXED GREENS, BULGUR WHEAT, QUINOA AND  
FARRO WITH TOMATOES, CUCUMBER, FRESH  
BASIL, VIRGIN OLIVE OIL AND WHITE BALSAMIC  
VINAIGRETTE

BISTRO SALAD 9  
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

### Half & Half

YOUR CHOICE OF A HALF SALAD AND  
A CUP OF SOUP 10

### Luncheon sauté

DISHES HAVE A CHOICE OF PASTA  
WE ALSO HAVE GLUTEN FREE PASTA

PASTA CARBONARA 13  
ASIAGO 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 12  
DICED TOMATOES, BASIL,  
FRESH MOZZARELLA, GARLIC AND  
OLIVE OIL TOPPED WITH PARMESAN

SHRIMP SCAMPI 15  
SHRIMP WITH GARLIC, OLIVE OIL,  
SPINACH, ARTICHOKE HEARTS,  
OVEN CURED TOMATOES, OLIVE OIL  
WITH A HINT OF LEMON AND BUTTER

ARTICHOKE FRANCAISE 13  
EGG BATTERED ARTICHOKE HEARTS ,  
OVEN CURED TOMATOES, FRESH BASIL  
AND A LEMON BUTTER

# THE COBBLESTONE RESTAURANT

## *Lunch*

### *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 12

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 14

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

#### OPEN FACE STEAK SANDWICH 15

6OZ GRILLED SIRLOIN TOPPED WITH SAUTÉED MUSHROOMS AND  
MADEIRA SAUCE ON GRILLED FOCACCIA

#### LUMP CRAB CAKE SANDWICH 15

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

#### OPEN FACE REUBEN 14

HOUSE PREPARED CORNED BEEF BRISKET, FRESH SAUERKRAUT  
AND SWISS CHEESE WITH HOUSE THOUSAND ISLAND DRESSING

#### THE "HOBART" BURGER 14

OUR SPECIALTY BURGER, SEASONED AND GRILLED TOPPED WITH A  
FOUR CHEESE BLEND, FRIED ONION RINGS SERVED ON BRIOCHE ROLL  
FULLY DRESSED WITH OUR VERY OWN STATESMAN SAUCE

#### PANKO CRUSTED COD 13

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

#### CHEESE STEAK 14

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

#### CRISPY CHICKEN BASKET 14

STOUT BEER BATTERED CHICKEN BREAST 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, ASIAGO CREAM, MOZZARELLA  
THE SPANIARD: SPICY RED SAUCE MANCHEGO CHEESE AND  
CHORIZO SAUSAGE