

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