

THE COBBLESTONE RESTAURANT

Lunch

Appetizer

- | | |
|--|--|
| FRIED CALAMARI 12
SERVED WITH A SPICY CHILI CHUTNEY | UTICA BEANS AND GREENS 10
DISH MADE OF SAUTÉED GREENS, WHITE BEANS, HOT PEPPERS, CHICKEN STOCK, PROSCIUTTO AND ASIAGO CHEESE |
| TRUFFLE POTATO CHIPS 9
DRIZZLED WITH BLACK TRUFFLE OIL THEN SPRINKLED WITH CRUMBLÉ BLEU CHEESE AND SEA SALT | LUMP CRAB CAKE 13
SERVED WITH FIELD GREENS, SPICY REMOULADE |
| STEAMED CLAMS MARKET
FRESH LITTLENECK CLAMS STEAMED WITH WHITE WINE, GARLIC, BUTTER, ROMA TOMATOES AND BASIL | CHEESE BOARD 16
ASSORTED CHEESES WITH CURED MEATS, OLIVE TAPENADE |
| SHRIMP COCKTAIL 15
LARGE SHRIMP POACHED WITH WINE, LEMON AND OLD BAY | MUSHROOM ARANCINI 12
SERVED WITH BASIL AND ROASTED RED PEPPER PESTO |
| ARTICHOKE FRANCAISE 10
ARTICHOKE HEARTS SAUTÉED WITH WHITE WINE, BUTTER LEMON | TOMATO BRUSCHETTA 9
ROMA TOMATOES, FRESH MOZZARELLA, BASIL PESTO, BALSAMIC REDUCTION AND VIRGIN OLIVE OIL |
| FROG LEGS PROVECALE 12
HAND BREADED AND FRIED TOPPED WITH A SAUCE OF LEMON, BUTTER, PARSLEY AND GARLIC | |

Soup and Salad

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

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

- HOUSE SALAD 4**
MIXED GREENS, CUCUMBER, SLIVERED RED ONION AND ROMA TOMATOES WITH HOUSE VINAIGRETTE
- BISTRO SALAD 9**
MIXED GREENS WITH ROMA TOMATOES, RED ONION, CUCUMBERS, RADISHES, GOAT CHEESE AND TOASTED SUNFLOWER SEEDS WITH A HONEY BALSAMIC VINAIGRETTE
- CAESAR SALAD 8**
ROMAINE, HOUSE MADE CAESAR DRESSING AND GARLIC CROUTONS WITH PARMESAN CHEESE
- ROMAINE WEDGE 9**
FRESH TOMATOES, SLIVERED ONION AND BLACK PEPPER BACON WITH CREAMY AND CRUMBLÉ BLEU CHEESE
- CRANBERRY APPLE SALAD 9**
ROMAINE AND ICEBERG LETTUCE, SLIVERED APPLES, DRIED CRANBERRIES, PICKLED RED ONION AND CANDIED WALNUTS WITH A WALDORF STYLE DRESSING
- MIXED GRAIN AND HERB SALAD 9**
MIXED GREENS, BULGUR, QUINOA AND FARRO WITH TOMATOES, CUCUMBER, FRESH BASIL, VIRGIN OLIVE OIL AND WHITE BALSAMIC VINAIGRETTE
- ADD CHICKEN 4 - SHRIMP 9- SALMON 8**

THE COBBLESTONE RESTAURANT

Lunch

Luncheon sauté

DISHES HAVE A CHOICE OF PASTA

PASTA CARBONARA 13

ASIAGO CREAM SAUCE WITH PEAS AND PANCETTA SERVED
TOSSED WITH PASTA

ROASTED VEGETABLE SAUTE 13

A MEDLEY OF FRESH ROASTED VEGETABLES WITH OLIVE OIL,
ROASTED GARLIC AND FRESH HERBS TOSSED WITH PASTA

PASTA POMODORO 12

SAN MARZANO TOMATOES, BASIL,
FRESH MOZZARELLA, GARLIC AND OLIVE OIL TOPPED
WITH PARMESAN TOSSED WITH PASTA

SHRIMP SCAMPI 15

SHRIMP WITH GARLIC, OLIVE OIL, SPINACH, ARTICHOKE HEARTS,
OVEN CURED TOMATOES WITH A HINT OF LEMON AND BUTTER
SERVED OVER PASTA

Sandwiches

SANDWICHES INCLUDE CHOICE OF FRENCH FRIES,
CUCUMBER SALAD OR COLESLAW

TUSCAN CHICKEN SANDWICH 14

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

OPEN FACE STEAK SANDWICH 15

7OZ 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 GRUYERE
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 BEER BATTERED THEN ROLLED IN SEASONED PANKO BREAD CRUMB
SERVED ON BRIOCHE ROLL WITH LETTUCE AND TOMATO

BEEF AND SWISS 14

THINLY SLICED PRIME RIB TOPPED WITH SWISS AND COOKED IN AJUS SERVED
ON A BRIOCHE ROLL

BEEF TENDERLOIN SANDWICH 15

PEPPERCORN CRUSTED AND PAN SEARED SERVED ON CHIABATTA ROLL WITH
MIXED GREENS DICED TOMATO AND A HORSERADISH SPREAD

CRISPY CHICKEN BASKET 14

STOUT BEER BATTERED CHICKEN BREAST SERVED WITH COLESLAW AND
FRENCH FRIES WITH A HONEY MUSTARD AND RANCH DIPPING SAUCES