

## Appetizers

### **Deviled Egg Trio / 9**

*Southern style deviled eggs/crispy country ham/pickled jalapeno/lump crab*

### **Fried Green Tomatoes / 8**

*Golden fried green tomatoes/sweet bourbon bacon jam/house-made "boursin" cheese*

### **Oysters Cobblestone / 13**

*Hand breaded then fried, bacon/spinach-roasted garlic aioli/parmesan/burnt lemon*

### **Seafood Martini / 12**

*Chilled roasted shrimp/Chesapeake lump crab/charred tomato-horseradish sauce/smoked corn remoulade/pickled okra*

### **Southern Sampler / 10**

*Pimento & boursin cheese/ house-made picked vegetables/ crackers & grilled toast points*

## Soups & Salads

### **Berkeley Crab Bisque/ 5/9**

*Sherry-infused Chesapeake Bay blue crab bisque garnished with lump crab*  
**\*A Cobblestone Specialty!**

### **Soup du Jour/ 4/7**

*Daily selection of Chef's special soups/Ask your server for details*

### **Cobblestone Salad / 7/10**

*Summer greens/cucumbers/tomatoes/carrots/pickled red onions*  
*/watermelon radishes/grilled tomato vinaigrette*

### **Southern Caesar / 8/11**

*Romaine/parmesan cheese/white anchovies/pickled okra/garlic croutons*  
*/creamy caesar dressing/sorghum-balsamic*

### **Watermelon Feta / 9/12**

*Arugula/ pickled watermelon rinds/ feta cheese/ watermelon radishes/ local peanuts/ pepperocinis /grilled watermelon vinaigrette/sorghum-balsamic syrup*

## Entrees

### **Pork & Peaches/ 27**

*BBQ dusted pork chop/charred peach relish/ griddled cornbread muffin/ wilted spinach & arugula/ roasted marbled potatoes/ sweet peach tea vinaigrette*

### **Cherry Pepsi Short Ribs/ 26**

*Cherry soda braised short ribs/ charred honey-bourbon heirloom carrots/ roasted marbled potatoes/ buttermilk fried onions*

### **Shrimp & Grits / 25**

*Sautéed jumbo shrimp/braised swiss chard/country ham/"nola" butter sauce/ fried cheddar grit cake*

### **\*Dirty Byrd/ 22**

*Herb-buttermilk marinated fried chicken breast/braised swiss chard/ griddled buttermilk biscuit/ sherry-whiskey fig jam/lobster gravy*

### **\*Cobblestone Filet / 36**

*Grilled 8 oz. beef tenderloin/ charred corn relish/ Chesapeake lump crab/ roasted marbled potatoes/ house-made cognac A-1 sauce*

### **Sweet Tea-yaki Salmon / 23**

*Sweet tea-teriyaki glazed salmon/ wilted spinach & arugula/ mac & cheese/ green tomato vinaigrette/grilled pineapple*

### **Berkeley Crab Cakes / 29**

*Two pan seared CBG signature Chesapeake crab cakes/blistered broccolini/ herb risotto/ smoked corn remoulade*

### **FGT Parm / 16**

*Fried green tomatoes/ wilted spinach & arugula/pimento cheese fettuccini/ parmesan/ blistered tomato sauce*

## Sides

### **Blistered Brocolini/ 5**

### **Lobster Mac & Cheese/ 6**

### **Wilted Spinach & Arugula/ 4**

### **Herb Risotto / 5**

### **Roasted Marbled Potatoes/ 5**

### **Honey-Bourbon Carrots/ 5**

### **Braised Swiss Chard/ 4**

### **Charred Corn Relish/ 4**

**\* These items prepared raw or undercooked; consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. The Culinary and Service staff would like to thank you for dining with us. If you have any dietary needs or restriction please make us aware so we can take the time and make you experience even more memorable.**