

**Appetizers**

**Deviled Eggs / 9**

Five southern style deviled eggs with garnishes

**Fried Green Tomatoes / 9**

Golden fried green tomatoes, with a sweet bourbon bacon jam & "boursin" cheese

**Oysters Cobblestone / 13**

Hand breaded then fried, crispy ham, spinach-roasted garlic aioli, parmesan & burnt lemon gastrique

**Seafood Cocktail / 12**

Chilled roasted shrimp, Chesapeake lump crab, cocktail sauce, charred corn salsa and pickled okra

**Southern Sampler / 10**

Pimento cheese, apple butter, pickled vegetables, corn bread served with a buttermilk biscuit

**Blistered Broccolini / 11**

Broccolini, smoked blue cheese, local peanuts, eggplant "bacon", grapefruit-white balsamic reduction

**Soups & Salads**

**Berkeley Crab Bisque 9**

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

**Ham & Black Eyed Pea Soup 7**

Garnished with Sweet & Spicy Greens

**Cobblestone Salad 10**

Greens, cucumbers, tomatoes, carrots, pickled red onions, watermelon radishes, grilled tomato vinaigrette **GF**

**Bibb Salad 12**

Butter lettuce, smoked blue cheese, local peanuts, sherry infused sun-dried tomatoes, pickled red onions, croutons, blue cheese dressing

**Caesar 11**

Little gem lettuce, shaved parmesan, white anchovies, pickled okra, garlic croutons with creamy parmesan-garlic dressing

**Salad Enhancements / 6**

Seared salmon, fried oysters, marinated pan roasted chicken, signature crab cake

**Entrees**

**Pork & Peaches / 27**

Grilled pork chop, maple-bourbon stewed peaches, cornbread waffle, braised swiss chard and sorghum-balsamic syrup

**Cherry Soda Short Ribs / 26**

Cherry soda braised short ribs, honey-bourbon carrots, boursin mashed potatoes and buttermilk fried onions

**Shrimp & Grits / 25**

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

**Dirty Byrd / 24**

Pan roasted chicken breast, lobster salad, fried green tomatoes and tarragon-buttermilk aioli

**Cobblestone Steak / 36**

Grilled 10 oz. hand cut NY Strip, blistered broccolini, Chesapeake lump crab, boursin mashed potatoes and house-crafted brandy steak sauce

**Sweet Tea-yaki Salmon / 24**

Pan seared salmon, sweet tea-yaki glaze, asparagus, roasted sweet potatoes, green tomato puree and grilled pineapple

**Crab Cakes / 29**

Two pan seared CBG signature crab cakes, grilled zucchini, squash, herb risotto, charred corn salsa and roasted tomato sauce

**Garden Mac & Cheese / 16**

Pimento mac & cheese, grilled zucchini, squash & asparagus

**Upgrade with Lobster / 21**

**Sides**

**Blistered Asparagus / 5**

**Lobster Mac & Cheese / 7**

**Sautéed Spinach / 4**

**Herb Risotto / 5**

**Boursin Mashed Potatoes / 5**

**Honey-Bourbon Carrots / 5**

**Braised Swiss Chard / 5**

**Grilled Zucchini & Squash / 5**