

appetizers

soup **of the day**

composed daily using the freshest ingredients 11

Cobble **caesar**

romaine | smoked bacon | garlic aioli | oven dried tomato
chicharron | grissini 14

garden **salad**

watermelon radish | fennel | cabbage | Bermuda onion
sweet & sour cherry 13

calamari **fritto**

sweet chili ponzu | pea shoot | pickled ginger 15

PEI **mussels**

chardonnay | basil | butter | ciabatta 18

smoked **salmon**

pumpnickel toast | pickled onion
herb cream cheese | caper berry 18

compressed **watermelon**

ice wine reduction | arugula | goat feta
acidulated onion | cold pressed sunflower oil 14

antipasto

prosciutto | dry cured chorizo | bison salami
fig preserve | goat cheddar | crostini 22

sandwiches & burgers

all sandwiches served with your choice of Yukon fries, garden salad or daily soup

*Cobble caesar & sweet potato fries are \$2.50 extra

angus **beef dip**

house smoked prime rib | truffle aioli | crisp onion
cheddar | focaccia | veal jus 17

chicken **sandwich**

smoked bacon | pepper jack cheese
romaine | vine ripe tomatoes | avocado 18

Cobble **burger**

ground chuck | brioche bun | bacon | cheddar
sweet onion | BBQ | basil aioli | arugula 19

entrées

Georgian Bay **fish & chips**

panko crusted whitefish | grilled lemon | caper aioli 21

chicken **tostada**

sweet pepper | onion | avocado crema | salsa | sour cream | romaine 15

duck confit **tacos**

molé sauce | roasted pineapple | cilantro oil | crema 17

orecchiette **pasta**

dry cured chorizo | Sicilian olive | pomodoro sauce | ricotta 19