

## appetizers

### soup **of the day**

composed daily using the freshest ingredients 11

### Cobble **caesar**

romaine | garlic dressing | bread stick | lardon  
dried tomato | chicharron 14

### **broccolini**

roasted garlic | burrata | crisp prosciutto 18

### **escargot**

rosemary toast | mushroom cream | bitter greens | devils rock blue 18

### roasted **beets**

white bean hummus | orange | walnut dressing 14

### garden **salad**

roasted squash | apple butter | Bermuda onion  
dried apple | cider vinaigrette 13

### braised **brisket**

porcini popcorn | sweet corn purée | pickled jalapeno 18

### calamari **fritto**

sweet chili ponzu | pea shoot | pickled ginger 15

## entrées

### chicken **supreme**

roasted beet | quinoa latke | goat cheese mousse 28

### cauliflower

toasted quinoa | white bean hummus | pickled jalapeno salad 22

### maple brined **pork chop**

apple butter | brussel sprout | fingerling chip 32

### hand cut **pappardelle**

oyster mushroom | marsala cream | green peppercorn 22

### angus beef **tenderloin**

braised beef spring roll | honey mushrooms | ginger broccolini 40

### lamb **sirloin**

fingerling hash | brussel sprout | honey ricotta | sweet pea 30

### Atlantic **salmon**

cannellini bean | butternut squash | dried cherry | pumpkin seed pesto 30

\* 18% gratuity applies to promotional menus, special events, and parties of 8 or more guests

Add the Cobble Experience for only \$29.99 - ask your server for details!