

# COBBLESTONES

of Lowell  
RESTAURANT & BAR

Bringing style to downtown since 1994

## starters

### House BBQ Chips <sup>(VG, DF)</sup> 4.95

House-made, seasoned chips served with jalapeno ranch

### Tavern Pretzel <sup>(VG)</sup> 13.95

Served with house-made beer cheese fondue

### Potato "Skins" <sup>(VG, GF)</sup> 13.95

Crisp homefries, melted cheese, bacon, leek

### Fried Cauliflower <sup>(VG)</sup> 13.95

Tossed in maple siracha sauce

### World's Best Buffalo Tenders 15.95

Choice of blue cheese or jalapeno ranch dressing upon request

## soups & salads

### Rosemary Focaccia <sup>(VG)</sup> 5.95

maple butter

### Black Bean Soup <sup>(V, GF, SP)</sup> 8.95

deliciously spicy vegan black bean soup

### Cobblestones NE Clam Chowder 9.95

Chef Ed Z's original recipe, since 1994!

### French Onion Soup 11.95

browned and bubbling

### Spa Sampler <sup>(VG, GF)</sup> 14.95

Garlic hummus, tabouleh, vegetable kibbeh, feta cheese, tomato, olive, naan bread

### K.I.S.S. <sup>(VG, DF, GF)</sup> 9.95

Mixed greens, cucumber, tomato, red onion, white balsamic

### Tomato Carpaccio <sup>(GF, V, VG)</sup> 14.95

seasonal tomatoes, burrata cheese, fried capers, red onion, spring mix, creamy herb dressing.

### The Real Deal Caesar <sup>(VG, GF)</sup> 10.95

Classic Caesar dressing, shaved parm, croutons, anchovy

### Cobb Chop Salad 14.95

Arugula, quinoa, avocado, cucumber, red pepper, chick peas, cheddar, oregano-mustard vinaigrette

### add to your salad:

Grilled Chicken + \$7.95 Jumbo Shrimp + \$13.95 Blackened Salmon + \$11.95

## sandwiches

sandwiches accompanied by house bbq chips

Upgrade your side: french fries +1.95, truffle-parm fries +4.95,

half salad +4.99, cup o' chowder +4.99, coleslaw +0

### Stones #1 Social Burger 15.95

Sharp American, onion, pickle, SHG special sauce, brioche bun

### Stones Turkey "Club" 15.95

muenster cheese, bacon, avocado, lettuce, tomato, mayo

### Meatless Mushroom Burger <sup>(V, GF\*)</sup> 15.95

apricot chutney, scallion aioli, avocado, arugula, peppered onion

### "The Yorick" Grilled Chicken 15.95

White farmhouse VT cheddar, bacon, tomato, mayo. no joke.

### Deli Corned Beef 14.95

Piled high on marble rye, swiss, Dijon mustard

### That Classic Reuben 17.95

A triple decker classic of corned beef, Swiss cheese, sauerkraut, Russian dressing

### Hot Honey Fried Chicken <sup>(SP)</sup> 16.95

Swiss, namasu pickles, lettuce, Sriracha onions, oozing hot honey

### Fried Fish Taco 16.95

queso, salsa verde, pickled cabbage, cilantro, avocado espuma, chipotle

\*for vegetarian version sub fried cauliflower for fish

### Fried Haddock Burrito 16.95

Pickled cabbage, avocado espuma, spicy aioli, mix greens

### Lebanese Vegetarian Wrap <sup>(VG)</sup> 14.95

Rolled with mushroom, potato kibbeh, rice, tabbouleh, hummus

### Shish Tawook Manoushe 15.95

Rolled with marinated chicken, harissa, toum, lettuce

### Grilled Chicken Caesar Manoushe 15.95

Cheddar, romaine, cucumber, red pepper, pecorino

\*\*\* Substitute Udi's gluten free bread to any sandwich + \$1 \*\*\*

## entrées

### Roasted Haddock Skillet 24.95

Tomato bruschetta, vin cotto, lemon EVOO, fries

### Misoyaki Salmon <sup>(GF\*)</sup> 26.95

sake, tamari and mirin marinated, ponzu, wasabi, and pepper-sauce with crispy Szechuan brussels sprouts, chilled soba noodles and wontons

\*vegetarian version upon request 21.95 • \*GF salmon dish available upon request

### Tavern Fish-n-Chips french fries, tartar sauce, chef's slaw 21.95

### Steak Tips 23.95

Marinated, grilled, french fries, chef's slaw

### Chef's special of the day

ask your server!

## drinks

### Mango Mai Tai Rum \* Mango pineapple, dark rum 13/48

### Pineapple-Pom Margarita \* Jalapeno infused tequila 13/48

### Strawberry Lemonade \* Vodka, lemonade, muddled strawberry 12/44

### Moscow Mule Vodka, ginger beer, fresh lime 11/40

### Stones Sangria Fresh fruit, wine & spirits 12/44

### Espresso Martini Vanilla vodka, Frangelico, sugar, espresso 15

### Bourbon Smash Bulleit bourbon, raspberry, oj, triple sec 13

### Maple Old Fashioned Maple, bourbon, luxardo cherry, orange bitters 15

\*available in a pitcher for sharing

Ask us what's on tap!

Full bar available in addition to featured cocktails



KEY: V = Vegan VG = Vegetarian GF = Gluten Free DF = Dairy Free SP = Spicy

AND TWICE ON SUNDAY! NOW OPEN FOR SUNDAY DINNER. FOLLOWING FUNDAY BRUNCH. FUNCTIONS TOO! WEEKLY FROM 10:30AM TO 8PM