

# COBBLESTONES

## BRUNCH

### TAVERN HOURS

TUES + WED	4PM - 9PM
THURSDAY	4PM - 10PM
FRIDAY	12PM - CLOSE
SATURDAY	12PM - CLOSE
SUNDAY	10:30AM - 9PM

## BRUNCH FAVORITES

### BEIGNETS \$8.95

a New Orleans classic, fried dough, powdered sugar, caramel, chocolate dipping sauce.

### VEGETABLE SHAKSHUKA (VG,GF,SP,DF) \$16.95

baked eggplant, potato, cauliflower, eggs, tomato harissa

### THE ALL AMERICAN \$17.95

cheesy scrambled eggs, home fries, bacon, maple sausage, sourdough toast

### THE FRENCH TOAST \$18.95

crème anglaise, brioche, brulee, strawberries

### CROQUE MONSIEUR \$18.95

open faced, ham, corned beef, fried eggs, melted cheese, strawberry chutney, lemon arugula, cheddar scallion biscuit

### SUNNY EGGS BENNY \$18.95

english muffin, sliced ham, sunny-side eggs, hollandaise, home fries

### SHORT RIB SKILLET \$22.95

house home fries, fried egg, braised short rib, crisp onion strings

### CORNE BEEF HASH AND EGGS \$19.95

delicious house hash, slow scrambled eggs, buttered toast

### HOT HONEY FRIED CHICKEN AND WAFFLE \$19.95

belgian pearl sugar waffle, maple sriracha, bacon, Swiss cheese, fried egg

### STEAK AND EGGS RANCHEROS \$23.95

grilled bbq steak tips, fried eggs, rice, black beans, guacamole, red & green chili sauces

## - EXTRAS -

### TOAST \$1.95

### MAPLE SAUSAGE \$7.95

### ADD A FRIED EGG \$1.95

### APPLEWOOD SMOKED BACON \$7.95

### HOME FRIES leek butter, crispy bits \$7.95

### BEIGNETS \$8.95

a New Orleans classic, fried dough, powdered sugar, caramel, chocolate dipping sauce.

## GREENS

### POACHED PEAR SALAD (VG,GF) \$14.95

Bleu cheese crème, roasted beets, candied walnut, lemongrass red wine vinaigrette

### CHOPPED SALAD (VG,GF) \$14.95

arugula, quinoa, avocado, cucumber, red pepper, chickpeas, cheddar, oregano-mustard vinaigrette

### THE REAL DEAL CAESAR \$11.95

romaine hearts, classic dressing, shaved parmesan, croutons, anchovy

### K.I.S.S \$9.95

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

\*\*add to any above: grilled chicken +7.95 blackened salmon +11.95

## LUNCH VIBES

### TAKE ME TO CHURCH BURGER \$17.95

stones #1 burger, sharp american, bacon, egg, crisp onion, hollandaise, napkins

### HOT HONEY FRIED CHICKEN SANDWICH \$16.95

swiss cheese, namasu pickles, lettuce, Sriracha onions

### WORLD'S BEST BUFFALO TENDERS \$15.95

### MAC-N-CHEESES \$18.95

vt cheddar, applewood bacon, peas, ritz cracker crumble

## JUICE, TEA, COFFEE

JUICE orange, pineapple, apple, cranberry, grapefruit

LEMONADE

STONES SUNDAY JOE

ESPRESSO

### COBBLESTONES MAMA'S COFFEE \$10

kahlua, baileys, frangelico, whipped cream (also available iced and all shook up)

IRISH COFFEE w Jameson Whisky and Whipped Cream \$10

## AND TWICE ON SUNDAY!

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

# COBBLESTONES BRUNCH

TAKE US HOME WITH YOU!  
PICK UP YOUR FAVORITE BRUNCH ITEMS  
(THAT INCLUDES THE COCKTAILS)

## FUNDAY BUBBLES

CLASSIC MIMOSA \$10

sparkling wine and fresh oj

SUNRISE \$12

sparkling, tequila, and grenadine

MELONMOSA \$10

midori, pineapple, blue curaçao

MANMOSA \$10

blue moon wheat beer, orange juice, grand marnier

PEACH PASSION FRUIT BELLINI \$10

## COCKTAILS

COBBS CLASSIC BLOODY MARY \$11

STONES SANGRIA \$11/\$40

MOSCOW MULE \$10/\$38

STRAWBERRY LEMONADE \$11/\$40

COO COO EXPRESS \$14

vanilla vodka, coffee liqueur, cereal milk

ESPRESSO MARTINI \$13

rich, nutty, dark & roasted

CAPPUCCINO CRUNCH MARTINI \$15

a sweet and boozy blend with a magic cookie dust rim

## ZERO PROOF

Disco Ball Lemonade 'Mocktail' \$6

Choice of fruit puree, lemon, glitter

Basil Cucumber Cooler \$7

Muddled Cucumber, lime, basil, splash of seltzer

Buzzless Berry Smartini \$6

Lemon, honey simple, strawberry or raspberry

PHONY NEGRONI \$9

Nuances of juniper, citrus and floral notes mimic this classic, sans booze

*\*Want the buzz?  
Ask for Titos Vodka,  
Hendricks Gin, or  
Bacardi Rum.*

## BOTTLES & CANS

ALLAGASH 5.2%

TRULY HARD SELTZER 5%

MICH ULTRA 4%

CLOUD CANDY NEIPA 5%

BUD LIGHT 4%

BUDWESIER 5%

CORONA 5%

CORONA LIGHT 4%

PABST BLUE RIBBON TALL 5%

NARRAGANSETT 5%

ALLAGASH WHITE 5%

LAGUNITAS IPA 6%

SAM ADAMS LAGER 5%

PILSNER URQUELL 5%

HEINEKEN 00 N/A 0%

GUINNESS N/A 0%

ATHLETIC BREWING FEATURED N/A 0%

## DRAFT YEAH, WE TAPPED THAT

HOOPTY ICED TEA 5%

HOOPTY DALY TURBO 11%

MOSCOW MULE COCKTAIL 8%

SPYGLASS 'IPA DU JOUR' 8%

MICH ULTRA 4%

COORS LIGHT 4%

JACK'S ABBEY LAGER 5%

IMPORT, FEATURED (Stella 18oz) 5%

SAM ADAM'S SEASONAL 5%

BANDED BREWING SOUR 5%

ALLAGASH WHITE 5%

BLUE MOON BELGIAN WHEAT 5%

KENTUCKY BOURBON BARREL STRONG ALE 8%

FIDDLEHEAD APA 6%

HARPOON OG IPA 6%

MAINE LUNCH IPA 7%

GUINNESS STOUT 4%

DOWNEAST SEASONAL CIDER 5%

NEON BEAR HUG 7%

\*All ABV listed above by % are estimated

## restaurant recovery

Celebrating 30 years in June, thanks to you! Please party with us; Date TBA  
We remain insanely grateful for all our friends and family, through fire, flood,  
recession and pandemic in achieving this incredible milestone. Although post-pandemic  
challenges continue, we find our way. As always, we appreciate your understanding and  
kindness when challenges present—or otherwise, we will be happy to see you at a future  
time! Help, not yelp.