

COBBLESTONES BRUNCH

TAVERN HOURS

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

BRUNCH FAVORITES

BEIGNETS \$10.95

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

CORNED 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 \$10.95

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

GREENS

TOMATO CARPACCIO^(GF,V, VG*) \$14.95

seasonal tomatoes, burrata cheese, fried capers, red onion, spring mix, creamy herb dressing (*vg = Ask for no cheese, sub dressing)

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, Siracha 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 COFFE \$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 \$12
- STONES SANGRIA \$12/\$44
- MOSCOW MULE \$11/\$40
- STRAWBERRY LEMONADE \$11/\$40
- COO COO EXPRESS \$14
vanilla vodka, coffee liqueur, cereal milk
- ESPRESSO MARTINI \$15
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%
- NUTRL SELTZER 4% Orange, Cherry or Pineapple
- MICH ULTRA 4%
- CLOUD CANDY NEIPA 5%
- BUD LIGHT 4%
- BUDWEISER 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%

DRAFT

YEAH, WE TAPPED
THAT

- SPIKED ARNOLD PALMER LEMON TEA 10%
- HOOP TEA HARD ICED TEA 5%
- MOSCOW MULE COCKTAIL 8%
- SPYGLASS 'IPA DU JOUR' 8%
- MICH ULTRA 4%
- COORS LIGHT 4%
- JACK'S ABBEY LAGER 5%
- IMPORT, FEATURED (STELLA 180Z) 5%
- SAM ADAM'S SEASONAL 5%
- FEATURED SEASONAL 6%
- ALLAGASH WHITE 5%
- BLUE MOON BELGIAN WHEAT 5%
- KENTUCKY BOURBON BARREL
- FIDDLEHEAD APA 6%
- HARPOON OG IPA 6%
- MAINE LUNCH IPA 7%
- GUINNESS STOUT 4%
- DOWNEAST SEASONAL CIDER 5%
- SEADOG BLUEBERRY 5%
- BISSELL BROTHER'S SUBSTANCE ALE 7%

*ALL ABV LISTED ABOVE BY % ARE ESTIMATED

restaurant recovery *Now celebrating 30 years, 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 For confidential feedback, please contact the owner Scott Plath @ splath@stoneshospitalitygroup.com