



COBBLESTONE PARK

APPETIZERS

Crab Street Cakes

Fried crab street cakes served with roasted corn salsa & a mildly spiced remoulade sauce. \$8

Fried Green Tomatoes

Green tomatoes dredged in a cracked cornmeal and seasoned flour coating, deep fried and served with a chipotle cream sauce & smoked bacon bits. \$6

Cobblestone Mushroom

Grilled portobello mushroom topped with roasted garlic tomato white wine sauce served with brioche toast points. \$10

Banging Chicken Luna

Crispy chicken strips tossed in a creamy, spicy sauce. \$8

BBQ Nachos

House smoked pulled bbq pork with a blend of cheeses, Peppers, Onions, roasted tomatoes all on corn tortillas & drizzled with house BBQ. \$9

Fried Mac n' Cheese

Deep fried mac n' cheese served with a green chile cheese dipping sauce. \$6

SALADS

Greek Salad

Fresh mixed greens with ripe tomatoes, feta cheese, onions, cucumbers, pepperoncinis, kalamata olives, garlic cheese croutons, tossed in a Greek vinaigrette dressing. \$7

Iceberg Wedge

Wedged iceberg lettuce topped with Maytag blue cheese, diced tomatoes & blue cheese dressing. \$6

Southern Caesar

Hearts of romaine tossed in a fresh made Caesar dressing, pancetta bacon & garlic cheese croutons. \$7

Seaside Caprese

Sliced fresh mozzarella cheese, vine ripe tomatoes and basil, seasoned with a cracked pepper vinaigrette & topped with grilled shrimp. \$12

House salad

Fresh mixed greens with shredded cheese, tomatoes, cucumbers, onions and fresh garlic cheese croutons. Served with your choice of dressing. \$6 • Side salad with entrée, \$3.50

Smoked Chicken Salad

House smoked chicken, Bermuda onion, celery, tossed in an orange curry aioli atop fresh avocado and sliced tomatoes. \$10

SANDWICHES

Served with seasoned fries or fresh fried potato chips.

The Poboy

Your choice of fried shrimp, crawfish or whitefish, topped with lettuce, tomato and remoulade sauce on a buttered baguette roll. \$10

Club Burger

Grilled Angus beef, sweet onions and cheddar cheese on a Kaiser roll. \$10 • Add bacon \$1

Cobblestone Burger

Grilled Angus beef topped with fried green tomatoes & pimento cheese on a Kaiser roll. \$10

Bacon Bleu Burger

Grilled Angus beef burger topped with Maytag blue cheese, smoked bacon, caramelized onions & fresh tomato. Served on a pretzel roll. \$10

Hickory Smoked BBQ Sandwich

Our signature house smoked bbq pork is brined for one day in apple juice, spices and sea salt then slow smoked overnight with hickory. Served on a buttered roll with pickled slaw mac n' cheese. \$9



 Gluten-free



COBBLESTONE PARK

Carolina Reuben

Hickory smoked beef brisket, pickled slaw, smoked gouda, topped with our fresh chile jam & cilantro on pumpernickel rye. \$11

The Mulligan

Buttermilk marinated grilled chicken breast with smoked ham, Swiss cheese & caramelized onions on a pretzel roll. \$9

Charleston Fish Tacos

Fried or blackened saltwater fresh catch white fish, pickled slaw and lime-cilantro crema on corn tortillas. \$10

Chicken Salad

House smoked chicken salad with slivered Bermuda onion, provolone cheese and tomato on sourdough bread. \$10

ENTRÉES

Rumrunners Chicken

Light spiced jerk grilled chicken breast with mashed sweet potatoes topped with caramelized onions & a spiced rum glaze. \$13

Pasta Ann

Pan sautéed shrimp and mushrooms in a pancetta ham cream sauce. Tossed with fresh pasta. \$14

Crab Cakes

Grilled Maryland style crab cakes served with fried sweet onion-cheddar-jalapeno cornbread, pickled slaw, lemon & a mildly spiced remoulade sauce. \$15

Shrimp & Grits

Sautéed shrimp with a tasso cream sauce on top of Anson Mills fresh stone ground cheese grits. \$15

Fish & Chips

Cornmeal crusted catfish, fresh fried seasoned chips, pickled slaw & a dill-caper tartar sauce. \$12

Grilled Skirt Steak

Aged Angus beef skirt steak served with smoked tomato butter, green chile-white cheddar mac'n cheese & fresh seasonal vegetables. \$16

Smoked Brisket Plate

Hickory smoked brisket served hot with fried okra, pickled slaw & sour dough bread. \$14

Chef's Table Features

Ask your server about today's featured plates from our executive chef.

KIDS MENU

Served with french fries or fresh fried potato chips.

Buttermilk Chicken Tenders

Always freshly battered & deep fried. \$6

Mac n' Cheese

A delicious baked blend of cheddar-Parmesan-Colby cheeses and heavy cream in pasta. \$6

Mini BBQ Pork Sliders

Our house smoked bbq pork on slider roll with fried mac n' cheese. \$7

DESSERTS

Chef's "Just Right" Dessert Tray

Choose from an ever changing selection of parfait-sized desserts brought to the table by your server. Made fresh daily. \$3

BEVERAGES

(Limit to one refill per customer.)

Fountain drinks, \$1.75 | 20 oz. Powerade, \$2

