



COBBLESTONE



SHAREABLES

Herb Frites 7

Garlic Aioli V

Banana Nut Loaf 10

Graisse de Canard, Toasted Walnut,
Whipped Bourbon Butter

Cauli-Mac 13

Roasted Cauliflower-Sweet Onion Puree, Oak
Cask Sherry Vinegar, Casarecce Pasta, Romano V

*Beef Tartare 16

Violet Mustard, Grilled Pumpernickel, Egg Yolk

Cider Braised Pork Belly 14

Crisped Skin, Smoked Pink Lady Apple Sauce,
Rye Maple Glaze GF

Farro-Arugula Salad 10

Blistered Heirloom Tomato, Farro Crunch,
Fig Vinaigrette, Goat Cheese Croutons V

Grilled Romaine 10

Anchovy-Preserved Lemon Vinaigrette, Shaved
American Grana, Old Country Croutons V

SUPPER

*Mussels 18

White Wine, Garlic, Shallot, Tomato,
Chorizo Sauce

Fish & Frites 20

Cider Battered Icelandic Cod,
Herb Frites, House Tartar

Pan Roasted Half Chicken 23

Miller's Farm Chicken, Crushed New Potato,
Sautéed Spinach, Jus GF

Braised Short Rib 30

Sunday Gravy, Whipped Celery Root, Braised
Red Cabbage, Crispy Parsley GF

Grilled Shrimp 25

Tagliatelle, Toasted Pistachio-Mint Pesto,
Whipped Ricotta

*Bistro Burger 16

50/50 Ground Beef & Lamb,
Pepper Jelly, Drunken Goat, Arugula

SWEETS

Skillet Apple Crisp 9

House Made Cinnamon Ice Cream V

Warm Butterscotch Fudge Bar 9

Toasted Marshmallow Meringue, Cocoa Sauce V

* Consuming raw or undercooked shellfish, finfish, meat or eggs may create a higher risk of foodborne illness. Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server.

GF: Gluten Free

V: Vegetarian

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