



Summer

SHAREABLES

Herb Frites 8

Garlic Aioli

Cider Braised Pork Belly 15

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

Seared Porcini Spaetzle 16

Foraged Mushrooms, Heirloom Cider Jaeger, Aged
Parmesan

Cauli-Mac 14

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

Beef Tartare 18

Violet Mustard, Grilled Pumpernickel, Egg Yolk

Farro-Arugula Salad 13

Blistered Cherry Tomatoes, Farro Crunch,
Fig Vinaigrette, Goat Cheese Croutons

Grilled Romaine 13

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

Langos 14

Czech Flatbread, Herbed Crème Fraiche, Pickled
Shallot, Parmesan

Soy Glazed Brussels 14

Lardon, Pomegranate

Cheese Board 12

Lemon Thyme Chevre, Manchego, Cornichon, Grain
Mustard

SUPPERS

Grilled Pork Loin 24

Seasonal Succotash, Chimichurri, Radish

Mussels 21

White Wine, Garlic, Shallot, Tomato,
Chorizo Sauce

Fish & Frites 21

Cider Battered Icelandic Cod,
Herb Frites, House Tartar

Pan Roasted Half Chicken 25

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

Braised Short Rib 31

Sunday Gravy, Whipped Celery Root, Braised Red
Cabbage, Crisped Parsley

Grilled Salmon 27

Herbed Spring Peas, Shallot, Dill Beurre Blanc

Bistro Burger 18

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

Summer Shrimp Roll 20

Grilled Shrimp, Old Bay Chips, New England Brioche

Insta: @cobblestone_chicago

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Ask our staff about Gluten Free, Vegetarian, or Vegan Option.
Please notify your server or tender of any allergies or dietary restrictions.