

## STARTERS

**Cast Iron Cornbread**  
sriracha-agave butter 6

**Sweet Potato Fries**  
brie, mozzarella, candied bacon, bourbon maple  
glaze 8 GF

**Deviled Eggs** variety of garnishes 8 GF V

**Fried Green Tomatoes**  
pickled onions, boursin cheese, bacon jam, come-  
back sauce 12

**Chicken Fried Oysters**  
Roasted corn & fennel, mumbo aioli, spinach pesto  
15

## SOUP & SALADS

**She Crab Bisque** fresh lump crab meat 5/9

**Seasonal Greens Salad**  
cucumbers, tomatoes, pickled onions, tomato vin-  
aigrette 10 GF V

**Cobblestone Caesar**  
butter lettuce, croutons, shaved Parmesan, white  
anchovies, Parmesan dressing 11

**Spinach Salad**  
goat cheese, radishes, walnuts, strawberries, bal-  
samic vinaigrette 13 GF V

*\*Salad Enhancements\* Grilled Chicken 5 Roasted Salmon 6  
Seared Crab cake 7 GF*

## HALF SANDWICH SPECIAL

Enjoy half of our Sandwich Special along with a cup of our She Crab Bisque or  
Soup of the Day & a House Salad  
*Ask your server for details* 11

## HANDHELDS & MAINS

*All handhelds includes choice of seasonal fruit, fries, side salad or sweet potato fries*

**Black & Blue Chicken** blackened chicken, local Bibb, tomatoes, blue cheese dressing, bri-  
oche bun 11

**Byrd & Berry** roasted turkey, seasonal greens, tomatoes, creamy brie, strawberry-Dijon,  
freshly baked waffle 11

**Oyster Po' Boy Wrap** lettuce, tomato, pickled onion, house tartar sauce, flour tortilla 12

**She Crab Melt** Chesapeake bay crab meat, boursin cheese, pimento cheese, sourdough 14

**\*Cobblestone Burger** house ground short rib & chuck beef, lettuce, tomato, pickled onion,  
dill pickle aioli, pimento cheese, bourbon bacon jam, brioche roll 13

**Tempura Shrimp Tacos** red cabbage, cilantro puree, chipotle sauce, refried black-eyed peas  
15

**Cajun Shrimp Pasta** shrimp, spinach, tomatoes, fettucine pasta, cajun lemon-garlic sauce 22

**Pepper Rubbed Salmon** twice fried potatoes, asparagus, basil-lemon tea glaze 24 GF

## SIDES 5

Twice Fried Potatoes GF  
Sautéed Spinach GF

Asparagus GF  
Seasonal Diced Fruit GF

*The Culinary and Service staff would like to thank you for dining with us. If you have any dietary needs or restriction please make us aware so we can take the  
time and make you experience even more memorable.*

*\* These items prepared raw or undercooked; consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,  
especially if you have a medical condition.*