

Appetizers

Berkeley Crab Bisque / 5/9

Sherry-infused Chesapeake Bay blue crab bisque garnished with lump crab
A Cobblestone Specialty!

Fried Green Tomatoes / 9

Golden fried with green tomatoes, sweet bourbon bacon jam and boursin cheese

Oysters Cobblestone / 13

Hand breaded, & fried, served with crispy ham, spinach-roasted garlic aioli, parmesan & burnt lemon gastrique

Deviled Eggs / 9

Five southern style deviled eggs with garnishes **GF**

Cobblestone Salad / 8

Field greens, cucumbers, tomatoes, carrots, pickled red onions, watermelon radishes with a grilled tomato vinaigrette **GF**

Just Breakfast

Rise & Shine / 9

House-made granola with yogurt, berries & local honey

Classic Berkeley Breakfast / 10

Two eggs any style, buttermilk biscuit or toast with choice of creamy grits, fresh fruit or fried potatoes

Add three silver dollar pancakes /15

Belgian Waffle / 12

Hot off the iron with Fresh Berries with whipped cream and syrup

***Omelettes / 12**

Three egg omelette made with your choice of four of the following, country ham, sausage, bacon, swiss, cheddar cheese, feta cheese, onions, potatoes, asparagus, spinach, tomatoes & mushrooms, served with choice of fried potatoes, creamy grits or fresh fruit

Additional Ingredients / 1

Add Shrimp or Crab / 4

Traditional Breakfast entrees include choice of country sausage, applewood smoked bacon or turkey sausage

Sandwiches

Cobblestone She Crab Melt / 14

CBG signature Chesapeake crab cake, boursin and cheddar cheese, sourdough

CBG Burger / 13

House ground beef, local lettuce, tomato, pickled red onion, dill pickle aioli, pimento cheese & sweet bourbon bacon jam served on a brioche roll

Byrd & Berry / 12

Sliced roasted turkey, field greens, local tomatoes, creamy brie & strawberry-dijon sauce, served on a fresh baked waffle

Kitchen Creations

Quinoa Scramble/ 13

Two eggs & quinoa scrambled with spinach, mushrooms, tomatoes & feta cheese with wheat toast

Corned Beef Hash & Eggs / 14

House cooked corned beef brisket with fried potatoes, asparagus tips, onions, sunny side eggs, griddled buttermilk biscuit & hollandaise sauce **GF**

Chesapeake Bay Quiche / 13

Chesapeake lump crab meat & roasted asparagus quiche, Cobblestone garden salad with grilled tomato vinaigrette

Shrimp & Grits / 17

Sautéed jumbo shrimp, spinach, country ham with "Nola" butter sauce & cheddar grits
A Cobblestone Specialty!

Chicken & Waffles / 13

Herb marinated fried chicken breast, pickled Jalapenos, okra, fresh baked waffle & maple sweet tea syrup

Breakfast Beverages

Espresso / 4

Espresso Macchiato / 6

Cappuccino / 6

Café Latte / 6

Juice / 3

(Orange, Cranberry, Apple, Tomato)

** 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. The chefs 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.*