



# COBBLESTONE

Z I O N S V I L L E

## BREAKFAST

<b>Veggie Omelette*</b>	10
Spinach / Mushroom / Roasted Red Pepper / Onion / Tomato / Goat Cheese / Toast [V]	
<b>3 Li'l Pigs Omelette*</b>	12
Bacon / Sausage / Canadian Bacon / Cheddar / Toast	
<b>Classic Benedict*</b>	13
Fischer Farms Canadian Bacon / Hollandaise	
<b>Veggie Benedict*</b>	11
Spinach / Tomato / Mushrooms / Hollandaise	
<b>Biscuits and Sausage Gravy</b>	10
Gunthorp Farms Sausage / Breakfast Potatoes	
<b>Belgian Waffle</b>	9
Macerated Berries / Local Syrup [V]	
<b>Farm Breakfast</b>	12
Biscuit / Bacon or Sausage / Sausage Gravy / Breakfast Potatoes / Two Eggs / Cheddar	
<b>Country Fried Chicken and Biscuit</b>	14
Split Chicken Breast / Two Eggs / Hollandaise	
<b>Quiche</b>	12
Spinach / Feta / Sundried Tomato / Fruit	
<b>Bourbon French Toast</b>	10
Banana Cream / Foster Sauce [V]	
<b>Shrimp &amp; Grits</b>	16
Tasso Ham Etouffee / Jumbo Argentine Shrimp	
<b>Chorizo Breakfast Burrito</b>	12
Scrambled Eggs / Cheddar / Guacamole / Lime Crema / Black Bean Salsa	
<b>Country Fried Chicken + Waffle</b>	14
Honey Butter / Local Syrup	
<b>Farmstead Flatbread</b>	12
Scrambled Eggs / Sausage Gravy / Breakfast Potatoes / Canadian Bacon / Cheddar	
<b>Steak &amp; Eggs</b>	25
4 oz Fischer Farms Filet / Two Eggs / Hollandaise	

\* Served with breakfast potatoes or corn pudding

## À LA CARTE SIDES

<b>Bacon</b>	4
<b>Gunthorp Farms Sausage</b>	3
<b>Breakfast Potatoes</b>	3
<b>Hand Cut Fries</b>	4
<b>Fresh Fruit</b>	4
<b>Sweet Potato Chips</b>	3
<b>Buttermilk Slaw</b>	3
<b>Pita Crisps</b>	4
<b>Corn Pudding</b>	3
<b>Country Grits</b>	3
<b>Smoked Corned Beef Hash</b>	5

Cobblestone proudly supports local farms.  
Mimosas, Bloody Marys and Full Bar Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

[V] - Vegetarian [Vg] - Vegan [GF] - Gluten Free

## STARTERS

<b>House Creamy Tomato Soup [GF]</b>	Cup 4	Bowl 6
<b>Spicy Shrimp</b>		13
Lightly Breaded / Spicy Aioli / Scallion Corn Salad		
<b>Chicken Wings</b>		14
Anchor Sauce		
<b>Liz's Signature Salad</b>		8
Mixed Greens / Bleu Cheese / Red Onion / Spicy Pecans / Cherry Tomatoes / Raspberry Vinaigrette [GF] [V]		
<b>Wedge Salad</b>		9
Iceberg / Grape Tomatoes / Croutons / Bacon / Chives / Cucumber / Bleu Cheese Crumbles / Buttermilk Dressing		
<b>Spinach Artichoke Dip</b>		11
Pita Crisps		
<b>Loaded Breakfast Potato Skins</b>		12
Sausage Gravy / Bacon / Sausage / Cheddar / Scallions		
<b>Lobster and Crab Mac and Cheese Bites</b>		12
Sriracha Ranch Dip		
<b>Biscuits + Supplements</b>		8
Strawberry Jam / Honeycomb / Honey Butter / Apple Butter [V]		
<b>Ricotta Beignets</b>		9
Lemon-Cardamom Sugar [V]		

## LUNCH

<b>Creekstone Black Angus Burger</b>		12
Choice of Two: Cheddar / Swiss / Bleu / Provolone / Sautéed Mushrooms / Caramelized Onion		
	<b>Add Bacon</b>	2
	<b>Add Guacamole</b>	1
<b>Smoked Corned Beef</b>		14
Fischer Farms / In-House 10 Day Brine and 12 Hour Pecan Hickory Smoke / Garlic Ginger Kraut / Gruyere / Remoulade / Pumpnickel		
<b>Crispy Whitefish Filet</b>		11
Lightly Breaded / Housemade Tartar Sauce		
<b>Blackened Chicken</b>		12
Guacamole / Basil Aioli / Provolone		
<b>Smoked Pulled Pork</b>		12
Gunthorp Farms / Buttermilk Slaw / House BBQ		
<b>BLT</b>		12
Bacon / Bibb Lettuce / Tomato / Basil Aioli / Ciabatta		
<b>Buddha Bowl</b>		12
Quinoa / Edamame Mash / Watercress / Charred Kale / Beet Hummus / Kale / Garden Herb Dressing [GF] [V]		
<b>Duck Tacos</b>		14
Marinated Gunthorp Farms Duck Breast / Shogun Slaw / Duck Crackling		
<b>Smoked Pork Tacos</b>		12
Gunthorp Farms / Radish / Black Bean Salsa / Lime Crema		
<b>Fish Street Tacos</b>		13
Grilled Mahi / Shogun Slaw / Fire Roasted Corn / Black Bean Salsa / Diced Tomatoes / Scallion Grass		
<b>Asian Salad</b>		12
Mixed Greens / Red Cabbage / Edamame / Shredded Carrots / Red Pepper / Mandarin Orange / Onion / Fried Wonton Strips / Candied Cashews / Asian Dressing		

All sandwiches are served with your choice of buttermilk slaw or sweet potato chips



## WELCOME TO COBBLESTONE

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We first opened in 2000 as Cobblestone Grill. After undergoing a total renovation in 2017, we've updated our name to simply Cobblestone. We continually strive to offer our guests a relaxed and contemporary dining experience with a focus on American cuisine, featuring the freshest farm to table, locally sourced seasonal ingredients available.

*On behalf of the entire Cobblestone staff, we thank you for visiting our restaurant.  
Please let us know anything we can do to make your visit an exceptional one.*

Liz and Kent Esra, **Owners** | Tim Cheek, **General Manager**

Chuck Davis, **Executive Chef**



160 SOUTH MAIN ST. | ZIONSVILLE, IN 46077  
317.873.4745 | COBBLESTONEZ.COM

