



COBBLESTONE

Z I O N S V I L L E

APPETIZERS

House Creamy Tomato Soup [GF]	Cup 4	Bowl 6
Chef's Seasonal Soup	Cup 5	Bowl 7
Charcuterie Board		19
Artisan Meats / Cultured Cheeses / Honeycomb / Housemade Mustard / Dried Fruit / Crostinis		
Chicken Wings		14
Anchor Sauce		
Spicy Shrimp		13
Lightly Breaded / Spicy Aioli / Scallion Corn Salad		
Duck Tacos		14
Marinated Gunthorp Duck Breast / Shogun Slaw / Duck Crackling		
Fish Street Tacos		13
Grilled Mahi / Shogun Slaw / Black Bean Salsa / Fire Roasted Corn / Diced Tomatoes / Scallion Grass		
Spinach Artichoke Dip		11
Pita Crisps		
Truffle Fries		9
Basil Aioli [V]		
Lobster and Crab Mac and Cheese Bites		12
Sriracha Ranch Dip		
Flatbread		11
Parmesan / Goat Cheese / Tomato / Mushroom / Caramelized Onion / Frisee [V]		
Chicken Club Flatbread		15
Grilled Chicken / Parmesan / Tomato / Frisee / Bacon / Buttermilk Dressing		

SALADS

Garden Salad	7
Mixed Greens / Tomato / Cucumber / Red Onion / Croutons / Garden Herb Dressing [V]	
Liz's Signature	8
Mixed Greens / Bleu Cheese / Red Onion / Spicy Pecans / Cherry Tomatoes / Raspberry Vinaigrette [GF][V]	
Wedge	9
Iceberg / Grape Tomatoes / Croutons / Bacon / Chives / Cucumber / Bleu Cheese Crumbles / Buttermilk Dressing	
Asian Salad	12
Mixed Greens / Red Cabbage / Edamame / Shredded Carrots / Red Pepper / Onion / Mandarin Orange / Fried Wonton Strips / Candied Cashew / Asian Dressing	
Beet Salad	10
Pickled / Roasted / Raw / Cucumber / Goat Cheese / Maple Hazelnut / Balsamic Vinaigrette [GF]	
Buddha Bowl	12
Quinoa / Watercress / Chili-Lime Carrot / Edamame Mash / Charred Kale / Beet Hummus / Garden Herb Dressing [GF][V]	
Cobb Salad	12
Mixed Greens / Tomato / Cucumber / Bleu Cheese / Egg / Bacon / Red Onion / Shredded Carrots / Buttermilk Dressing	

Grilled Ora King salmon, steak, shrimp or chicken may be added to all salad selections

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

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

ENTRÉES

Fischer Farms* New York Strip	42
16 Ounces / Herb Butter / Twice Baked Potato [GF]	
Fischer Farms* Filet	6 ounces 32 8 ounces 38
Shallot Herb Butter / Whipped Potatoes / Chef's Vegetable [GF]	
Fischer Farms* Flat Iron	27
10 Ounces / Barrel Aged Worcestershire Glaze / Truffle Fingerling Potatoes / Chef's Vegetable [GF]	
Ora King Salmon	33
Basil Pesto Potato Croquette / Creamed Spinach / Asparagus	
Sea Scallops	32
Parmesan Mushroom Risotto / Chef's Vegetable [GF]	
Crab Cake	30
Fire Roasted Corn / Grilled Squash Succotash / Shishito Peppers / Southwestern Cream Sauce [GF]	
Mahi	27
Grilled Mahi / Szechuan Glaze / Shrimp Curry Fried Rice Lemongrass Cream Sauce	
Country Fried Chicken	22
Breast Cutlets / Whipped Potatoes / Chef's Vegetable Choice of: Parmesan with Sicilian Sauce or Cream Sauce	
Pork Tenderloin	25
Whipped Potatoes / Citrus Rum Demiglace / Chef's Vegetable [GF]	
Pasta Mediterranean	16
Spinach / Sundried Tomatoes / Pine Nuts / Garlic / Olive Oil / Parmesan / Feta [V]	
Shrimp Primavera	26
Spinach Fettuccini / Parmesan Cream Sauce or Sicilian Sauce / Jumbo Shrimp / Peppers / Onion / Mushrooms	

SANDWICHES

Creekstone Black Angus Burger	12
Choice of Two: Cheddar / Swiss / Bleu / Provolone / Sautéed Mushrooms / Caramelized Onion	
	Add Bacon 2
	Add Guacamole 1
Crispy Whitefish Filet	11
Lightly Breaded / Housemade Tartar Sauce	
Blackened Chicken	12
Guacamole / Basil Aioli / Provolone	
Smoked Pulled Pork	12
Gunthorp Farms / Buttermilk Slaw / House BBQ	
Smoked Corned Beef	14
In-House 10 Day Brine and 12 Hour Pecan Hickory Smoke / Garlic Ginger Kraut / Gruyere / Remoulade / Pumpernickel	

All sandwiches are served with your choice of ancho spiced sweet potato chips or cole slaw

À LA CARTE SIDES

Chef's Vegetable	4	Truffle Fries	5
Truffle Fingerling Potato	4	Twice Baked Potato	5
Whipped Potatoes	4	Edamame Mash	5
Creamed Spinach	4	Shishito Peppers	5
Sautéed Mushrooms	4	Ancho Spiced Sweet	
Parmesan Mushroom Risotto	4	Potato Chips	3
Hand Cut Fries	4	Buttermilk Slaw	3
Fresh Fruit	4	Crostinis	2
Pita Crisps	4		

**Fischer Farms produces all-natural, premium Black Angus beef processed locally. Raised on the pastures of Jasper, Indiana, it contains no hormones or antibiotics.*

WELCOME TO COBBLESTONE

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**



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