



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
Lobster and Crab Mac and Cheese Bites	12
Sriracha Ranch Dip	
Spicy Shrimp	13
Lightly Breaded / Spicy Aioli / Scallion Corn Salad	
Chicken Wings	14
Anchor Sauce	
Spinach Artichoke Dip	11
Pita Crisps	
Truffle Fries	9
Basil Aioli [V]	
Chicken Club Flatbread	15
Grilled Chicken / Parmesan / Tomato / Frisee / Bacon / Buttermilk Dressing	
Flatbread	11
Parmesan / Goat Cheese / Tomato / Mushroom / Carmelized Onion / Frisee [V]	

COMBINATIONS

The Childhood	11
Classic Grilled Cheese + Creamy Tomato Soup	
The Hipster	12
Half BLT + Creamy Tomato Soup	
The Southern	12
Fried Chicken Sandwich + Small Wedge	
The Hoosier	11
Snack Burger + Liz's Signature Salad	
Soup & Salad	12
Creamy Tomato Soup + Liz's Signature Salad	

SALADS

Garden Salad	7
Mixed Greens / Tomato / Cucumber / Croutons / Red Onion / 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	
Buddha Bowl	12
Quinoa / Watercress / Chili-Lime Carrot / Beet Hummus / Edamame Mash / Charred Kale / Garden Herb Dressing [GF][V]	
Asian Salad	12
Mixed Greens / Red Cabbage / Edamame / Shredded Carrots / Red Pepper / Mandarin Orange / Onion / Fried Wonton Strips / Candied Cashews / Asian Dressing	
Beet Salad	10
Pickled / Roasted / Raw / Cucumber / Goat Cheese / Maple Hazelnut / Balsamic Vinaigrette [GF]	
Cobb Salad	12
Mixed Greens / Tomato / Cucumber / Bleu Cheese / Egg / Bacon / Red Onion / Shredded Carrots / Buttermilk Dressing	
Crispy Chicken Salad	14
Mixed Greens / Tomato / Bleu Cheese / Red Onion / Crispy Chicken / Balsamic Vinaigrette	

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

Cobblestone proudly supports local farms.



COBBLESTONE
Z I O N S V I L L E

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



SANDWICHES

Creekstone Black Angus Burger	12
Choice of Two: Cheddar / Swiss / Bleu / Provolone / Sautéed Mushrooms / Caramelized Onion	
Add Bacon	2
Add Guacamole	1
Meatball Sandwich	14
Housemade Beef and Pork Meatballs / Sicilian Sauce / Provolone / Ciabatta	
Crispy Whitefish Filet	11
Lightly Breaded / Housemade Tartar Sauce	
Smoked Corned Beef	14
Fischer Farms / In-House 10 Day Brine and 12 Hour Pecan Hickory Smoke / Garlic Ginger Kraut / Gruyere / Remoulade / Pumpernickel	
Rachel	14
Fischer Farms / In-House 10 Day Brine and 12 Hour Pecan Hickory Smoke / Smoked Corned Beef / Cole Slaw / Gruyere / Remoulade / Pumpernickel	
Smoked Pulled Pork	12
Gunthorp Farms / Buttermilk Slaw / House BBQ	
Fried Chicken	12
Shogun Slaw	
Blackened Chicken	12
Guacamole / Basil Aioli / Provolone	
Grilled Chicken	11
Lettuce / Tomato / Onion / Brioche Bun	
BLT	11
Bacon / Bibb Lettuce / Tomato / Basil Aioli / Ciabatta	
Quartet Grilled Cheese	10
Parmesan / Cheddar / Gruyere / Goat [V]	
Shrimp Po'Boy	13
Fried Shrimp / Shogun Slaw / Red Onion / Tomato / Pickle / Basil Aioli / Remoulade / French Bread	

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

ENTRÉES

Vegetarian Tacos	9
Grilled Veggies / Black Bean Salsa / Parmesan / Lime Crema [V]	
Duck Tacos	14
Marinated Gunthorp Duck Breast / Shogun Slaw / Duck Crackling	
Smoked Pork Tacos	12
Gunthorp Farms / Radish / Black Bean Salsa / Lime Crema	
Quiche	12
Spinach / Feta / Sundried Tomato / Fresh Fruit	
Fish Street Tacos	13
Grilled Mahi / Shogun Slaw / Fire Roasted Corn / Black Bean Salsa / Diced Tomatoes / Scallion Grass	

À LA CARTE SIDES

Hand Cut Fries	4
Truffle Fries	5
Ancho Spiced Sweet Potato Chips	3
Buttermilk Slaw	3
Fresh Fruit	4
Chef's Vegetable	4
Cup of House or Seasonal Soup	4
Sautéed Mushrooms	4
Crostinis	2
Pita Crisps	4

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**