

BRUNCH MENU

EYE OPENERS

SEAFOOD SCRAMBLE	\$9.95
CRAB AND SHRIMP WITH TOMATO AND CHEESE BLEND	
GARDEN SCRAMBLE	\$7.95
MUSHROOMS, ONION, PEPPERS, BROCCOLI, TOMATOES AND SPINACH WITH CHEESE BLEND	
CLUB SCRAMBLE	\$8.25
TURKEY, HAM, BACON, TOMATO AND CHEESE BLEND TOPPED WITH HOLLANDAISE SAUCE	
DEUCE*	\$6.95
TWO EGGS PREPARED TO ORDER ACCOMPANIED BY BACON OR SAUSAGE	
ABOVE SERVED WITH TOAST (SOURDOUGH OR WHOLE WHEAT) AND YOUR CHOICE OF HASH BROWNS OR CORN CASSEROLE	
BENEDICTS*: SPLIT ENGLISH MUFFIN WITH POACHED EGGS, HOLLANDAISE SAUCE AND YOUR CHOICE:	
COBBLESTONE CRAB CAKES	\$12.95
CLASSIC WITH CANADIAN BACON	\$8.25
VEGGIE WITH SAUTÉED TOMATO AND ASPARAGUS	\$7.95
BENEDICTS SERVED WITH HASH BROWNS OR CORN CASSEROLE	
BREAKFAST SANDWICH	\$5.25
BACON OR SAUSAGE WITH EGG AND CHEDDAR ON A TOASTED ENGLISH MUFFIN SERVED WITH HASH BROWNS OR CORN CASSEROLE	
BUTTERMILK PANCAKES	\$5.25
STACK OF THREE SERVED WITH WARM SYRUP	
PANCAKES PLUS*	\$8.25
TWO PANCAKES, TWO EGGS, BACON OR SAUSAGE, HASH BROWNS OR CORN CASSEROLE	
FRENCH TOAST	\$4.95
MADE WITH CINNAMON SWIRL BREAD AND SERVED WITH WARM SYRUP	
ADD BACON OR SAUSAGE TO PANCAKES OR FRENCH TOAST	\$2.25
SAUSAGE GRAVY & BISCUITS	\$6.25
SERVED WITH HASH BROWNS	
	HALF ORDER \$4.25
COUNTRY BREAKFAST	\$8.95
A BOWL LAYERED WITH A BISCUIT, BACON OR SAUSAGE, HASH BROWNS, SAUSAGE GRAVY AND CHEESE TOPPED WITH TWO EGGS	
QUICHE OF THE DAY	\$8.25
SERVED WITH FRESH FRUIT AND A HOMEMADE MUFFIN	

STARTERS AND SALADS

<i>CHEF'S SOUP DU JOUR</i>	<i>CUP \$3</i>	<i>BOWL \$4</i>
<i>COBBLESTONE CRAB CAKES WITH CREOLE AIOLI</i>		\$12
<i>LIZ'S SIGNATURE SALAD</i>		\$6
MIXED GREENS, RED ONION, TOMATOES, SPICED PECANS AND BLEU CHEESE CRUMBLES IN OUR HOUSEMADE RASPBERRY VINAIGRETTE		
<i>LETTUCE WEDGE</i>		\$5
ICEBERG WEDGE SERVED WITH TOMATOES, CUCUMBER, BLEU CHEESE CRUMBLES AND HOMEMADE BLEU CHEESE DRESSING		

ENTRÉES

-		
<i>HALF POUND BURGER*</i>		\$8
	GRILLED TO	
ORDER WITH YOUR CHOICE OF TWO: SWISS, CHEDDAR, PROVOLONE, BACON, SAUTÉED MUSHROOMS, ONIONS OR PEPPERS		
<i>OPEN-FACED TURKEY</i>		\$8
MARBLE RYE GENTLY GRILLED WITH TURKEY, BACON, HOMEMADE GUACAMOLE, RED ONION, TOMATO AND PROVOLONE		
<i>CRISPY WHITEFISH FILET</i>		\$8
LIGHTLY BREADED AND FRIED, SERVED WITH CHIPOTLE TARTAR SAUCE		
<i>ABOVE SERVED WITH YOUR CHOICE OF FRIES, SOUTHWESTERN CORN CASSEROLE, FRESH FRUIT, BROCCOLI SALAD OR DILLED RED POTATO SALAD</i>		
<i>PASTA MEDITERRANEAN</i>		\$10
SPINACH, SUN-DRIED TOMATOES, PINE NUTS, FETA CHEESE, PARMESAN, GARLIC AND OLIVE OIL TOSSED WITH PENNE		
<i>STRAWBERRY SPINACH SALAD</i>		\$9
SPINACH, FRESH STRAWBERRIES, ALMONDS, MUSHROOMS, FETA CHEESE, RED ONION AND BALSAMIC VINAIGRETTE		
	ADD CHICKEN	
\$11		
<i>SALMON GARDEN SALAD*</i>		\$13
GRILLED SALMON FILET ATOP MIXED GREENS WITH CUCUMBER, TOMATO, ONION, SEASONED CROUTONS AND HONEY MUSTARD DRESSING		

*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.

ALL DESSERTS MADE IN HOUSE
SEE THIS SEASON'S SELECTIONS ON THE DESSERT MENU

A GRATUITY OF 20% MAY BE ADDED TO PARTIES OF EIGHT OR MORE

COBBLESTONE GRILL
160 S MAIN, ZIONSVILLE
317.873.4745
COBBLESTONEGRILL.COM

**KENT & LIZ ESRA, PROPRIETORS
EXECUTIVE CHEF**

MATT WAGNER,