



COBBLE HILL

EATERY & DISPENSARY

DINNER

FIRST THINGS FIRST

"CUBAN" GNOCCHI.....	11
Pickle braised lamb, mustard, herb gremolata	
BLACKFIN TUNA CRUDO.....	11
Avocado, radish, tomatillo, chocolate consommé, cilantro	
DUCK LIVER MOUSSE.....	11
Rhubarb chutney, wild watercress, pickled ramps, toasted brioche	
CHILLED ASPARAGUS SOUP.....	7
Hard boiled egg yolk, yuzu, shaved asparagus, chives	
"SHRIMP & GRITS"	12
Gulf shrimp, popcorn grits, nduja sausage, spiced popcorn	
SPRING SALAD.....	9
Field greens, scotch olives, shaved asparagus, poached egg, favas	
GRASS RUN FARMS BEEF CARPACCIO.....	11
Spring garlic and peas, miso, puffed sesame rice, mint	

ENTREES

SALT FORK FARMS CHICKEN.....	24
White beans, piquillo pepper sauce, baby kale, orange, shaved red onion	
SLOW-POACHED ARCTIC CHAR.....	24
Warm dill broth, lime beets, local asparagus, fava beans	
HOUSE PAPPARDELLE PASTA.....	22
Ramps, morel mushrooms, snap peas, herbs	
ROAST LOIN OF LAMB.....	27
Green garbanzo hummus, green garlic, peas, watercress, mole spices	
NIMAN RANCH FLAT IRON STEAK.....	26
Calamari, Thai peanut sauce, radish, pea shoots, cilantro	

DRY SODA: Rhubarb, Lavender, Blood Orange, Wild lime, Juniper berry, Cucumber, Apple.....	3
SPRECHER SODA (16 OZ): Root Beer, Puma Kola, Orange Dream, Cherry Cola, Cream Soda, Ginger Ale.....	3
MINT LEMONADE.....	3
SEASONAL ICED TEA.....	3
SAN PELLEGRINO SPARKLING WATER.....	4

COBBLE HILL SELECTS OUR FOOD WISELY, INCORPORATING LOCAL GROWERS AND SUPPLIERS FOR OUR MENU. PLEASE INFORM YOUR SERVER WITH ANY DIETARY RESTRICTIONS, AS MENU ITEMS CONTAIN UNLISTED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

20% GRATUITY ADDED TO PARTIES OF EIGHT GUESTS OR MORE.



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DESSERTS

“THE ELVIS”.....	8
Banana parfait, peanut donuts, bacon jam, banana citrus sorbet	
CITRUS WITH SWEET RICOTTA.....	8
Pistachio, blood orange sorbet, tarragon, crispy orange, extra virgin olive oil	
SPICED BLUEBERRY SORBET.....	8
Buttermilk-pine foam, crispy blueberry meringue, almond-sourdough crumble	
VANILLA CRÈME FRAICHE CAKE.....	8
Marinated stone fruits, rhubarb, root beer float ice cream	

AFTER DRINKS

WARM

KICKAPOO COFFEE ROASTERS through Brewed Café (organic selections)

DRIP-Regular-The Rooster.....	2
Decaf-Breakfast Blend.....	2

FRENCH PRESS - Columbia

12oz.....	3
32oz.....	5

FRONTIER LOOSE LEAF TEAS (organic selections)

German Chamomile, Warming Crimson Berry, Darjeeling, Sencha.....3

“WARMER”

NIEPOORT PORT

Tawny.....	7
Ruby.....	7

OREMUS TOKAJI LATE HARVEST 2008.....10

HOUSE-MADE “Iowa-ish” CREAM.....8

SALIZA AMARETTO.....10

IAWA COFFEE COMPANY LIQUEUR.....10

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