



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 PAPPADELLE 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.

