



## LUNCH

### APPETIZERS

**Spicy Tuna Crunch Roll\*** / srirachi aioli  
cucumber, avocado 8

**Sauteed Spinach and Artichoke Dip** /  
goat cheese, pita chips 7

**Crispy Calamari** / roasted peppers, young  
arugula, toasted peanuts, soy aioli 8

**Rock Shrimp and Sweet Potato Fritters**  
nuoc cham 6

**Smoked Chicken Wings** / blue cheese &  
BBQ sauce 9

**Creole Tuna Sashimi\*** / ginger-lime vinaigrette  
wasabi cream 7

**Grilled Filet Mignon\*** / Truffled "tater tots"  
frisee, stilton blue cheese fondue 10

**Dynamite Roll** / tempura Maryland soft shell crab,  
avocado, cucumber, spicy aioli 11

**Chiang Mai Curried Noodles\*** / seared tenderloin  
coconut milk, crispy shallots 7

**Seasonal Soup du Jour** 5

### SALADS

**Baby Spinach and Frisee** /  
toasted pecans,  
golden raisins,  
grape tomatoes,  
Dijon vinaigrette 7

**Belgian Endive and Green  
Apple** candied walnuts, gor-  
gonzola, pomegranate  
vinaigrette 6

**Traditional Caesar**  
romaine hearts,  
parmesan, anchovies 7

### STONE PIES & SANDWICHES

All stone pies come with a small Caesar Salad

**Stone Pie** / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11

**Stone Pie** / baby portabella and fontina, caramelized red onion, white truffle oil 13

**Stone Pie** / Italian rapinni, sweet Italian sausage, roasted peppers, fresh mozzarella 12

**Grilled Angus Cheese Burger\*** / one all beef patty, special sauce, sesame seed bun...French fries 10

**Buffalo Chicken Wrap** / crispy chicken, crisp bacon, iceberg, blue cheese dressing...  
kettle chips 9

**BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles...  
sweet potato fries 10

**Grilled Chicken Sandwich** / chipotle aioli, chorizo, jack cheese ..... Pickled vegetables 10

### MAIN PLATES

**Fennel Crusted Tuna Nicoise Salad\*** / hard cooked egg, red potatoes, white balsamic vinaigrette 12

**Macaroni and Cheese** / country ham, cheddar cheese, haricot verts, herbed crumbs 9

**Garlic Sautéed Shrimp and Cheddar Grits** / red eye gravy, mushrooms, watercress salad 12

**Atlantic Salmon Veracruzana\*** / olives, capers, tomatoes, basmati rice, pea tendrils 12

**Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 10

**Smoked Chicken Cobb Salad** / avocado, apple wood bacon, hard cooked egg, creamy herbed dressing 10

**Grilled Herb Cured Chicken Breast** / sundried tomato sauce, garlic mashed potatoes, broccoli rabe 15

**Roasted Shrimp and Orzo Salad** / dill-Dijon vinaigrette, frisee, feta cheese, grape tomatoes 13

**Grilled Chicken Pad Thai** / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 11

**Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 12

**Red Wine Braised Short Ribs** / balsamic Cipollini onions, white cheddar soft polenta 11

### SIDES 5

Garlic Mashed Potatoes • Truffled Pommes Frites • Haricots Verts • Sautéed Garlic Spinach

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

"Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness"

860.493.7417

Christopher M. Torla Chef/Owner



**DINNER**

**APPETIZERS**

**Asian Lettuce Cups** / hoisin, peanut dipping sauce, hot and sour chili sauce  
Chicken 11 / Shrimp 15

**Seasonal Soup du Jour** 6

**Smoked Chicken Wings** / blue cheese, BBQ sauce 9

**Rock Shrimp and Sweet Potato Fritters**  
nuoc cham 7

**Grafton Village Cheddar Cheese and Bacon Fondue** / scallions, crisp potato wedges, sour cream 12

**Spicy Yellow Fin Tuna Crunch\*** / cucumber, crisp wontons 8

**Crispy Calamari**/ roasted peppers, young arugula, toasted peanuts, soy aioli 8

**Tartar of Pacific Tombo\*** / avocado, wonton chips, wasabi-yuzu dressing 10

**Crisp Maryland Crab Cake** / marinated cucumbers, orange aioli, soy-sesame glaze, crispy leeks 9

**Fresh Herb and Goat Cheese Fondue** / Ciabatta bread, broccoli, zucchini 12

**Dynamite Roll** / Maryland soft shell crab, avocado, spicy aioli, scallion 11

**Grilled Filet Mignon\*** / Truffled "tater tots", frisee, blue cheese fondue 10

**Volcano Roll\*** / shrimp tempura, tuna tartar, tobiko, spicy aioli 11

**Chiang Mai Curried Noodles\*** / seared tenderloin, coconut milk, crispy shallots 7

**Sautéed Spinach and Artichoke Dip**  
goat cheese, toasted pita chips 8

**SALADS**

**Roasted Ciogga Beet** / baby arugula, Blue cheese cream, pistachio vinaigrette 9

**Wooden Bowl Garden**/  
buttermilk ranch dressing 6

**Baby Spinach and Frisee** / toasted pecans, golden raisins, grape tomatoes, Dijon vinaigrette 7

**Traditional Caesar**/ romaine hearts, parmesan, anchovies 7

**STONE PIES, SANDWICHES**

**Stone Pie**/ baby portabella and fontina, caramelized red onion, white truffle oil 13

**Stone Pie**/ Italian rapinni, sweet Italian sausage, roasted peppers, fresh mozz 13

**Stone Pie**/ house-smoked fresh mozzarella, pepperoni, roasted tomatoes sweet garlic paste 12

**Grilled Chicken Sandwich**/ chorizo, chipotle aioli, jack cheese ... pickled vegetables 10

**Grilled Angus Cheese Burger\*** / one all beef patty, cheese special sauce on a sesame seed bun...French fries 10

**BBQ Pork Sandwich**/ house smoked pork, shaved red onion, bread and butter pickles...sweet potato fries 10

**MAIN PLATES**

**Sautéed Hawaiian Kona Snapper\*** / spicy cucumber-red onion salad, ginger basmati rice 24

**Herb Cured Brick Pressed Chicken** / winter vegetables, garlic whipped potatoes, lemon garlic sauce 18

**Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 22

**Orecchiette with Canadian Mussels & Shrimp** / basil, Andouille sausage, white wine 18

**Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 21

**Red Wine Braised Short Ribs** / white cheddar soft polenta, balsamic cipolline onions 24

**Shrimp Cobb Salad** / avocado, applewood smoked bacon, creamy herbed dressing 13

**Sautéed Atlantic Salmon\*** / steamed bamboo rice, spicy peanut green beans and shiitake mushrooms 19

**Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricot verts 16

**Porcini Crusted Pork Tenderloin\*** / broccoli rabe, garlic whipped potatoes, sundried tomato-basil 18

**Grilled New York Sirloin\*** / scalloped New potatoes, citrus date sauce, grilled asparagus 25

**SIDES 5**

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