

Dim Sum, Tapas & Small Plates

- Maryland Crab Cake “Corn Dogs”/ spicy mayonnaise \$7
Spicy Tuna Crunch Roll/ srirachi aioli, cucumber \$8
Grilled Filet Mignon/ truffled “tater tots”, frisee,
stilton blue cheese fondue \$10
Volcano Roll/ shrimp tempura, tuna tartar, tobiko, spicy aioli \$11
Smoked Chicken Wings/ blue cheese & BBQ sauce \$9
Rock Shrimp and Sweet Potato Fritters/ nuoc cham \$6
Crispy Calamari/ jicama cole slaw, sweet garlic, curried aioli \$9
Chang Mai Curried Noodles/ seared tenderloin, coconut milk \$7
Creole Tuna Sashimi/ ginger-lime vinaigrette, wasabi cream \$7
Seasonal Soup du Jour \$5

Salads

- Wooden Bowl Garden/ buttermilk ranch dressing \$6
Traditional Caesar/ romaine hearts, parmesan, anchovies \$7
Smoked Chicken Cobb Salad/ avocado, apple wood smoked
bacon, hard cooked egg, creamy herbed dressing \$9

Stone Pies, Sandwiches

- Stone Pie/ smoked mozzarella, roasted tomatoes, pepperoni \$12
Stone Pie/ spicy spinach, feta cheese, grape tomatoes, roasted onions \$12
Grilled Angus Cheese Burger/ one all beef patty, special sauce, sesame
seed bun...kettle chips \$10
BBQ Pork Sandwich/ house smoked pork, shaved red onion, with
bread and butter pickles...sweet potato fries \$10
Crispy Chicken Sandwich/ lemon aioli, artichoke relish...kettle chips \$10
Blackened Redfish Tacos/ jicama slaw, citrus black beans...red rice \$12

Sides \$5

- Garlic Spinach Truffled Pommes Frites Haricots Verts
Garlic Mashed Potatoes

Wines by the glass

Pinot Grigio/Gris

Canaletto, 2006, Della Venezie	7.50
Ponzi, Pinot Gris, 2005 OR	11.00
Ca' Montini, 2005, Trentino	13.00

White and Rose

Loimer "Lois", Gruner Veltliner, 2006, Austria	9.00
Bastianich, Rosato, 2007, Friuli	9.00

Riesling

Montinore, 2006, Willamette Valley	8.00
Dr. Loosen "Dr. L", 2007, Germany	10.00

Sauvignon Blanc

Windsor Sonoma, 2006, Russian River Valley	12.00
Cairnbrae "The Stones", NZ, 2006	9.00

Chardonnay

Estancia, 2005, Monterey	8.00
Hess, 2006, Monterey	10.00
Sonoma Cutrer, 2005, Russian River	15.00

Pinot Noir

Hob Nob, 2006, France	8.50
Acacia "A", 2006, CA	14.00

Merlot

Tunnel of Elms, 2006, CA	7.50
Coppola "Diamond Series", 2005, CA	10.00

Syrah/Shiraz

Rutherglen "Red", 2005, Australia	9.50
Robert Hall, 2005, Paso Robles	13.50

Cabernet Sauvignon & Blends

14 Hands, 2005, WA	7.50
Graham Beck, 2005, South Africa	10.00
Max Family Cuvee, 2005, Napa	12.50

Zinfandel

Ravenswood, Vintners Blend, 2005, CA	8.00
--------------------------------------	------

Red Varietals

Cortijo III, Tempranillo, 2006, Rioja, Spain	7.00
Familia Mayol, Malbec, 2005, Mendoza	9.00
Morgante, Nero D' Avola, 2006, Sicily	11.00

Sake

Kaguyahime, Junmai, Kyoto	5.00
Kaori, Ginjyo, Yamaguchi	6.00
Flight of Ozeki Dry, Kaori & Kaguyahime	9.00
Ozeki Dry Sake	7.00

Sparkling & Champagne

Gruet, Blanc de Noirs, Albuquerque	10.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50
Veuve Cliquot, Brut NV, Reims, France	13.00

Draught Beers

Amstel Light	4.50
Sam Adams Boston Lager	4.50
Peroni	5.50
Stella Artois	5.00
Guinness Stout	5.50
Blue Moon Belgian White	4.50
Spaten Hefe-Weiss	5.50
Bass Ale	4.50
Dogfish Head 60 Minute IPA	4.50
Opa-Opa Red Rock Amber	4.50
Trumbull Kitchen Seasonal	4.50
Sam Adams Seasonal	4.50

Bottled Beers

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	3.75
Coors Light	3.75
Michelob Ultra	3.75
Heineken	4.75
Dos Equis Amber	4.50
Smirnoff Ice	4.50
Miller Light	3.75
Buckler	4.50
Newcastle [18.7 oz.]	6.50
Sapporo (22 oz cans)	7.00