



SMALL PLATES

- Spicy Tuna Crunch Roll*** / srirachi aioli
cucumber, avocado 8
- Sautéed Spinach and Artichoke Dip**
goat cheese, pita chips 7
- Crispy Calamari** / sweet potatoes,
sugar snap peas, cherry pepper aioli 8
- Rock Shrimp and Sweet Potato Fritters**
nuoc cham 6
- Smoked Chicken Wings** / blue cheese dressing,
BBQ sauce 9

- Panko Shrimp Roll*** / srirachi aioli, spicy yellow fin tuna,
avocado, scallion, cucumber 10
- Grilled Filet Mignon*** / Truffled “tater tots”
frisee, Stilton blue cheese fondue 10
- Stonington Scallop Crudo** / orange, jalapeno
ginger, fresh mint 10
- Chiang Mai Curried Noodles*** / seared tenderloin
coconut milk, crispy shallots 7
- Soup of The Day** / seasonally inspired 6

BURGER BAR

- Grilled Angus Cheese Burger***
One all beef patty, special sauce, vintage cheddar
Sesame seed bun 12
- Black Jack Burger***
Cajun spice, jalapeno jack cheese, avocado
Honey chipotle onions, artisan roll 13
- Turkey Mushroom Burger**
Monterey jack cheese, smoked aioli, jicama slaw 11
- Lemon Grass Chicken Banh Mi**
Pickled carrots, cucumber, cilantro 11
- Truffled Angus Burger**
grilled mushrooms, truffle aioli, brie cheese 13

- Bourbon Burger***
Angus sirloin, barbequed bacon, caramelized onions
garden tomatoes 12
- Griddled Veggie Burger**
Roasted tomato, pickled red onion, tomato basil Cabot
cheddar cheese 11
- Roasted Chicken Tacos**
Pepper puree, lime, kimchi fried rice 11
- Choice of Sides**
French fries, truffle fries, sweet potato fries,
Caesar salad, tortilla chips, pickled vegetables,
Balsamic dressed greens, garlic whipped potatoes

STONE PIES & SANDWICHES

All stone pies come with a small Caesar Salad

SALADS

- Shaved Brussels Sprouts**
local apples, golden
raisins, cider vinaigrette
Sonoma goat cheese 8
- Baby Kale and Spinach**
toasted hazelnuts, spicy
anchovy dressing, aged
gouda cheese 8
- Traditional Caesar**
romaine hearts,
parmesan, anchovies 7

- Stone Pie** / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11
- Stone Pie** / grilled zucchini, hazelnut crema, caramelized onions, fresh herbs 12
- Stone Pie** / maple grilled fresh bacon, caramelized onions, farm egg, fresh mozzarella 13
- Buffalo Chicken Wrap** / crispy chicken, crisp bacon, iceberg, blue cheese dressing... kettle chips 11
- BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles...
sweet potato fries 12
- Grilled Chicken Sandwich** / oven roasted tomatoes, caper artichoke aioli, spinach leaves...
kettle chips 11
- House Smoked Brisket Sandwich** / stout onions, sriracha brown sugar aioli, gouda cheese 13

MAIN PLATES

- Herb Grilled Mahi Mahi*** / tuscan greens, tomato - scallion vinaigrette, jicama 15
- Grilled Chicken and Local Apple Salad** / pumpkin seeds, honey - yogurt dressing 13
- Adobo Steak Quesadilla** / black bean sauce, tomatillo salsa, rajas 13
- Warm Shrimp Salad** / red rice, fresh chilis, tarragon, french beans, baby greens 14
- Brown Derby Cobb Salad** / roasted turkey, pumpernickel croutons, sherry mustard vinaigrette 13
- Grilled Beef Tenderloin Salad*** / red wine balsamic vinaigrette, onion straws, gorgonzola 15
- Spiced Atlantic Salmon*** / roasted Brussels sprouts, mustard vinaigrette, quinoa 13
- Hilda’s Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 11
- Harvest Macaroni and Cheese** / Grafton cheddar, chicken confit, pumpkin, mushrooms 11
- Chicken Pad Thai** / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 12
- Grilled Marinated Hanger Steak*** / shiitake mushrooms, soy caramel sauce, broccolini, French fries 17

~ artisanal breads and house made spreads served upon request ~

SIDES 5

- Kimchi Fried Rice • 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.”
It is important to bring any food allergy you may have to the attention of your server.
Christopher M. Torla Chef/Owner