



SMALL PLATES

Spicy Tuna Crunch Roll* / srirachi aioli
cucumber, avocado 9
Sautéed Spinach and Artichoke Dip
goat cheese, pita chips 10
Crispy Calamari / curried aioli, green cabbage
slaw, pickled red onions 11
Rock Shrimp and Sweet Potato Fritters
nuoc cham 9

Panko Shrimp Roll* / srirachi aioli, spicy yellow fin tuna
avocado, scallion, cucumber 12
Grilled Filet Mignon* / truffled "tater tots"
frisee, Stilton blue cheese fondue 12
Chiang Mai Curried Noodles* / seared tenderloin
coconut milk, crispy shallots 8
Smoked Chicken Wings / blue cheese dressing
BBQ sauce 10

BURGER BAR

Grilled Angus Cheese Burger*
one all beef patty, special sauce, vintage cheddar
Sesame seed bun 14
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 12
Lemon Grass Chicken Banh Mi
pickled carrots, cucumber, cilantro 12
Bruschetta Burger*
fresh mozzarella, aged provolone, basil pesto 15

Bourbon Burger*
Angus sirloin, barbequed bacon sauce, caramelized onions
cheddar, arugula, garden tomatoes 14
Griddled Veggie Burger
roasted tomato, pickled red onion, Monterey jack
HBC oat roll 11
Vermont Burger
Grafton cheddar, red onion, maple roasted bacon 14
Choice of Sides
french fries, truffle fries, sweet potato fries,
Caesar salad, kettle chips, kimchi fried rice,
Balsamic dressed greens, garlic whipped potatoes

STONE PIES & SANDWICHES

All stone pies come with a small Caesar salad

SALADS

Salt Baked Candy
Striped beet
goat cheese crema
toasted pistachio 9
Baby Kale and Spinach
toasted pecans, spicy
anchovy dressing, aged
gouda cheese 8
Traditional Caesar
romaine hearts
parmesan, anchovies 7

Stone Pie / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 14
Stone Pie / shaved asparagus, herb puree, ricotta cheese, summer squash, parmesan 13
Stone Pie / chipotle shrimp, caramelized Vidalia onion, tomatillo sauce, coriander 16
Buffalo Chicken Wrap / crispy chicken, cheddar cheese, bacon, iceberg, blue cheese dressing
... kettle chips 12
BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles
... sweet potato fries 13
Buttermilk Fried Chicken Sandwich / lemon dill aioli, watercress, white cheddar whipped
potatoes, black pepper gravy 13

MAIN PLATES

Grilled Chicken Salad / wheat berries, dried fruit, toasted hazelnuts, sherry vinaigrette 15
Smoked Chicken Tacos / pepper puree, lime, kimchi fried rice, Thai cucumber salad 13
Torta Cubana / smoked pork loin, bacon, black beans, chipotle mustard, telera roll 15
Peppercorn Seared Beef Tenderloin / warm spinach, portabella mushrooms, bacon whipped potatoes 17
Brown Derby Cobb Salad / roasted turkey, pumpernickel croutons, sherry mustard vinaigrette 16
Pan Roasted Atlantic Salmon* / spinach, shiitake mushrooms, garlic potato puree, red wine syrup 17
Hilda's Meatloaf / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 14
Toasted Fennel Shrimp Pasta / sundried tomatoes, local squash, Fusilli Corti, sweet onions 16
Chicken Pad Thai / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 15
Grilled Marinated Hanger Steak* / shiitake mushrooms, soy caramel sauce, broccolini, french fries 18

~ artisanal breads and house made spreads served upon request ~

SIDES 6

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 / Steve Lundgren Sous Chef