



SMALL PLATES

- Spicy Tuna Crunch Roll*** / srirachi aioli cucumber, avocado 8
- Sautéed 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
- Soup of The Day** / seasonally inspired 5

BURGER BAR

- Grilled Angus Cheese Burger***
One all beef patty, special sauce
Sesame seed bun 11
- Black Jack Burger***
Cajun spice, jalapeno jack cheese, avocado
Honey chipotle onions, artisan roll 12
- “Rueben” Sliders**
Russian dressing, baby arugula 11
- Hilda’s Meatloaf Sliders**
Tomato aioli, California greens 11
- Pan Seared Yellow Fin Tuna Sliders**
Wasabi mayonnaise, pickled ginger 13

- Burger Wrap***
Angus sirloin, gorgonzola aioli, vintage cheddar
Cheese, shaved lettuce, tomato 11
- Griddled Veggie Burger**
Roasted tomato, pickled red onion, tomato basil Cabot cheddar
cheese 11
- Turkey Mushroom Burger**
Monterey jack cheese, smoked aioli, jicama slaw 11
- Choice of Sides**
French fries, truffle fries, sweet potato fries,
Caesar salad, tortilla chips, pickled vegetables,
balsamic dressed greens, or garlic whipped potatoes

SALADS

- Baby Spinach and Frisee**
toasted pecans, Dijon
vinaigrette, grape
tomatoes, raisins 6
- Three Greens**
toasted walnuts. Anjou
pears, Gorgonzola
cranberry 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** / Burrata, roasted garlic, pancetta, sundried tomatoes, parmesan 12
- Stone Pie** / Italian rapinni, sweet Italian sausage, roasted peppers, fresh mozzarella 12
- 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, Cabot jack cheese pickled vegetables 10

MAIN PLATES

- Miso Crusted Tuna Salad*** / California greens, marinated seaweed, creamy carrot dressing 12
- Macaroni and Cheese** / country ham, cheddar cheese, haricots verts, herbed crumbs 9
- Grilled Shrimp and Romaine Salad** / roasted peppers, grape tomatoes, classic vinaigrette 13
- Pan Roasted Atlantic Salmon*** / lemon olive oil roasted potatoes, Brussels sprouts, red wine vinaigrette 12
- Hilda’s Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 10
- Smoked Chicken Cobb Salad** / avocado, applewood bacon, hard cooked egg, creamy herbed dressing 10
- Chicken Souvlaki** / zucchini, hummus, teboule salad, warm pita bread 12
- Corn Crusted Tilapia Filet** / scallion rice, tomatillo salsa, fried corn 13
- 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

~ artisanal breads and house made spreads served upon request ~

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.”
It is important to bring any food allergy you may have to the attention of your server.
An 18% gratuity will be applied to parties of 10 or more
Christopher M. Torla Chef/Owner