



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 14
Stone Pie / grilled zucchini, hazelnut crema, caramelized onions, fresh herbs 13
Stone Pie / Prosciutto de Parma, marinara, sweet garlic paste, Genovese basil 15
Buffalo Chicken Wrap / crisp chicken, crunchy 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 Toscana / rustic olive salad, cauliflower steak, capers, toasted crumbs 14
Adobo Steak Quesadilla / black bean sauce, tomatillo salsa, rajas 13
Seared Shrimp and Mixed Grain Salad / wheatberries, farro, baby kale, sherry mustard seed vinaigrette 16
Brown Derby Cobb Salad / roasted turkey, pumpernickel croutons, sherry mustard vinaigrette 13
Spiced Beef Tenderloin Salad* / jicama, tomato - chipotle dressing, tortillas, scallions 16
Pan Roasted Atlantic Salmon* / forbidden rice, grilled pineapple salsa, yuzu aioli 15
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 13
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