



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
- Fiesta Roll** / chili spiced salmon tempura, avocado
Cilantro, poblanos 7
- 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, 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
- Pan Seared Shrimp Burger**
Baby arugula, roasted jalapeno aioli 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

- Watercress**
verjus vinaigrette, green
grapes, toasted almonds
endives 7
- Hearts of Palm**
butter lettuce, frisee
red wine vinaigrette 8
- Traditional Caesar**
romaine hearts,
parmesan, anchovies 7

- Stone Pie** / house-smoked fresh mozzarella, roasted tomatoes, pepperoni 11
- Stone Pie** / meatballs, sweet piquillo peppers, caramelized onions, mozzarella 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** / chick peas, roasted peppers, preserved lemon pickled vegetables 11
- House Smoked Brisket Sandwich** / stout onions, sriracha brown sugar aioli, gouda cheese 13

MAIN PLATES

- Seared Local Scallops*** / spring “panzanella” salad, asparagus, baby artichokes, hard cooked egg 15
- Herb Grilled Chicken Salad** / baby greens, cider vinaigrette, Sonoma goat cheese 12
- Picadillo Beef Quesadilla** / charred tomato salsa, arroz verde, jalapeno relleno 13
- Yukatan Style Shrimp Salad** / marinated green cabbage, pineapple, papaya, chipotle 14
- Smoked Chicken Cobb Salad** / avocado, apple wood bacon, hard cooked egg, creamy herbed dressing 11
- Grilled Beef Tenderloin Salad*** / red wine balsamic vinaigrette, onion straws, gorgonzola 15
- Pan Roasted Atlantic Salmon*** / ginger - mint sticky rice, spicy lobster essence, bok choy 13
- Hilda’s Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 10
- Truffled Pasta and Cheese** / gemelli, wild mushrooms, sweet onions, baby arugula 10
- 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.

An 18% gratuity will be applied to parties of 10 or more

Christopher M. Torla Chef/Owner