



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
Local Strawberry and Melon Soup 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 11
Italian Sausage and Jalapeno Sliders
Vietnamese BBQ, mozzarella, roasted peppers 10
Pesto Beef Burger*
Slow roasted tomato, smoked mozzarella
Griddled Vidalia onions 11
Moroccan Grilled Mushroom Sliders
Baby arugula, harissa - tomato jam 10

Burger Wrap*
Angus sirloin, gorgonzola aioli, vintage cheddar
Cheese, shaved lettuce, tomato 10
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
Summer Vegetable
English peas, fava beans
verjus - chardonnay
vinaigrette, asparagus 7
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 / baby portabella and fontina, caramelized red onion, white truffle oil 13
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

Furikake Spiced Tuna Salad / crispy noodles, asian pears, edamame, wasabi vinaigrette 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
Atlantic Salmon Veracruzana* / olives, capers, tomatoes, basmati rice, pea tendrils 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 1
Grilled Chicken Shashlik / green onion rice, yogurt walnut drizzle, grilled tomato sauce 12
Corn Crusted Tilapia Filet / scallion rice, tomatillo salsa, fried corn 13
Grilled 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
Picadillo Steak Sandwich / toasted cumin aioli, pepperjack, crispy onions 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