



LUNCH

APPETIZERS

- Spicy Tuna Crunch Roll*** / srirachi aioli
cucumber, avocado 8
- Sauteed 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

- 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

SALADS

- Apple Gorgonzola**
frisee, toasted walnuts, cider,
red onions 7
- Hearts of Palm**
Butter lettuce, frisee
Red wine vinaigrette 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** / portabella mushroom, fontinella, truffle oil, arugula, mascarpone cheese 12
- Stone Pie** / sweet Italian sausage, thyme cream, caramelized onions 12
- Grilled Angus Cheese Burger*** / one all beef patty, special sauce, sesame seed bun... French fries 10
- 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, jack cheese Pickled vegetables 10

MAIN PLATES

- Ancho Seared Scallop Salad*** / black beans, lime tarragon vinaigrette, green cabbage, tortillas 15
- Herb Grilled Chicken Salad** / baby greens, cider vinaigrette, Sonoma goat cheese 12
- Spicy Madeira Steamed Mussels** / chorizo sausage, sweet potatoes, jicama 12
- Pan Roasted Shrimp Salad** / pepperoncini, olives, creamy oregano vinaigrette, feta cheese 14
- Smoked Chicken Cobb Salad** / avocado, apple wood bacon, hard cooked egg, creamy herbed dressing 11
- Coffee and Brown Sugar Beef Tenderloin*** / arugula, horseradish vinaigrette, parmesan 14
- Pan Roasted Atlantic Salmon*** / forbidden rice salad, sambal teriyaki, bok choy 12
- Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, haricots verts 10
- Macaroni and Cheese** / country ham, cheddar cheese, haricots verts, herbed crumbs 9
- Chicken Pad Thai** / rice noodles, snap peas, sweet peppers, lime-chili sauce, roasted peanuts 12
- Grilled Marinated Hanger Steak*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 14

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"

860.493.7417

Christopher M. Torla Chef/Owner



DINNER

APPETIZERS

Smoked Chicken Ramen / soft poached Egg, bacon broth, nori 8

Soup of the Day / seasonally inspired 6

Smoked Chicken Wings / blue cheese, BBQ sauce 10

Rock Shrimp & Sweet Potato Fritters / Nước chấm dipping sauce 8

Quebec Vintage Cheddar & Bacon Fondue / scallions, crisp potato wedges, sour cream 12

Crisp Maryland Crab Cake / Old Bay aioli, asparagus salad 10

Dancing Scallop Roll* / wontons, Kani, srirachi mayonnaise 10

Crispy Calamari / cherry pepper aioli marinara, baby arugula 8

Asian Lettuce Cups / hoisin, peanut dipping sauce, hot and sour chili sauce

Chicken 11 / Shrimp 15

Maple Glazed Pork Belly Saam / House smoked, sticky rice, Vidalia Onions, butter lettuce 8

Fiery Tuna Nori / cucumber, masago, Sambal teriyaki sauce 10

Tuna Tataki Napoleon / avocado, wontons, Pappadew peppers, 10

Beef Tenderloin Skewer / brown sugar srirachi glaze, cucumber salad, crushed cashews 9

Grilled Filet Mignon* / truffled “tater tots”, frisée, blue cheese fondue 11

Panko Shrimp Roll / srirachi aioli, spicy Yellow fin tuna, avocado 10

Chiang Mai Curried Noodles* / seared tenderloin, coconut milk, shallots 7

Sautéed Spinach & Artichoke Dip / goat cheese, toasted pita chips 8

SALADS

Apple Gorgonzola / Frisée, toasted walnuts, cider, Red onions 7

Grilled Hearts of Palm / butter lettuce, frisée lettuce Red wine vinaigrette 7

Traditional Caesar / romaine hearts, parmesan, anchovies 7

Shrimp Cobb Salad / avocado, applewood smoked Bacon 13

STONE PIES, SANDWICHES

Stone Pie / roasted butternut squash, sage pesto, walnuts, Brussels sprouts, ricotta cheese 12

Stone Pie / sweet Italian sausage, caramelized Bermuda onions, piquillo peppers 12

Stone Pie / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, weet garlic paste 12

Grilled Chicken Sandwich / chorizo, chipotle aioli, jack cheese ... pickled vegetables 10

Grilled Angus Cheese Burger* / one all beef patty, cheese, special sauce on a sesame seed bun...French fries 10

BBQ Pork Sandwich / house smoked pork, shaved red onion, bread and butter pickles...sweet potato fries 10

MAIN PLATES

- Pan Roasted Sea Scallops*** / gemelli pasta, butternut squash, apple wood bacon, cider sauce 23
- Herb Cured Brick Pressed Chicken** / garlic whipped potatoes, autumn vegetables, lemon garlic sauce 19
- Grilled Marinated Hanger Steak*** / shiitake mushrooms, soy caramel sauce, asparagus, French fries 24
- Angus Beef Short Ribs** / red wine sauce, white cheddar mashed potatoes, roasted fennel 25
- Seafood Pad Thai*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 22
- Pan Roasted Ecuadorian Mahi Filet*** / warm orzo salad, Puttanesca sauce, balsamic 21
- Crackling Pork Shank** / crimini mushroom whipped potatoes, three chile braise, watercress 19
- Pan Seared Atlantic Salmon*** / Chinese wild rice, asian pear salad, yogurt sauce 19
- Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, green beans 16
- Rosemary and Garlic Crusted Rib Eye Steak*** / fingerling potatoes, local savory applesauce 27

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