



**WINTER COCKTAILS**

**Sazerac** / Templeton Rye Whiskey, St. George Absinthe, Simple Sugar, Peychauds Bitters 11  
**Coco Snow Ball** / Stoli Vanilla, Malibu Rum, Coconut, Blue Curaco 10.5  
**Cranberry Lemonade** / Infused Cranberry Vodka, Splash of Sour Mix, Cranberry Juice 8  
**Moscow Mule** / Russian Standard Vodka, Ginger Beer, Lime Juice 9  
**Hot Chocolate** / Hot Cocoa, Jameson, Guinness Stout, Bruleed Marshmallows 7.5  
**Painkiller** Plantation Rum, Coconut, Pineapple Juice Orange Juice 10

**Pineapple Cosmo** / Infused Tito's Vodka, St. Germain, Pineapple Juice, Lime Juice 10  
**Hot Maple Cider** / Cabin Fever Maple Whiskey, Fresh Apple Cider, Whipped Cream 10.5  
**Bloody Mary** Russian Standard Vodka, Ripe San Marzano Bloody Mary, Make It Hot or Not So Hot! 9  
**Havana** / Gosling's Black Seal Rum, Orange Liqueur, Lime and Orange Juices 9  
**Winter Daiquiri** / Plantation Rum, Lime Juice, Demerara Syrup 9.5

**APPETIZERS**

**Soup of the Day** / seasonally inspired 6  
**Royal Thai Chicken Wings** / garlic, Jalapeno, sweet chili sauce 10  
**Rock Shrimp & Sweet Potato Fritters** / Nuoc chám 8  
**Quebec Vintage Cheddar & Bacon Fondue** / scallions, crisp potato wedges, sour cream 12  
**Crisp Maryland Crab Cake** / Old Bay aioli, asparagus salad 10

**Port Wine and Stilton Cheese Fondue** / meatballs, caramelized cauliflower, zatar bread, carrots 12  
**Asian Lettuce Cups** / hoisin, peanut dipping sauce, hot and sour chili sauce Chicken 11 / Shrimp 15  
**Dragon Roll** / Eel, avocado, shrimp tempura, kabayaki sauce 11  
**Crispy Calamari** / cherry pepper aioli marinara, baby arugula 8  
**California Crunch roll** / crabmeat, wonton, avocado, cucumber, masago 10

**Steamed Pork Buns** / smoked pork belly cilantro-cucumber salad dragon sauce 9  
**Grilled Filet Mignon\*** / truffled "tater tots" frisée , blue cheese fondue 12  
**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**

**Shaved Brussels Sprouts** / local apples, golden raisins, cider vinaigrette, Sonoma goat cheese 8  
**Kale and Baby Spinach** / aged gouda cheese, hazelnuts spicy anchovy dressing 8  
**Traditional Caesar** / romaine hearts, parmesan, anchovies 7  
**Shrimp Cobb Salad** / avocado, apple wood smoked bacon, creamy herbed dressing 13

**STONE PIES & SANDWICHES**

**Stone Pie** / maple grilled fresh bacon, caramelized onion, soft egg, cracked pepper 12  
**Stone Pie** / grilled local squash, hazelnut crema, caramelized onions, Sonoma goat cheese 12  
**Stone Pie** / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, sweet garlic paste 12  
**Grilled Chicken Sandwich** / oven roasted tomatoes, caper artichoke aioli, spinach leaves ... kettle chips 11  
**Grilled Angus Cheese Burger\*** / one all beef patty, cheese, special sauce, sesame seed bun ... French fries 12  
**BBQ Pork Sandwich** / house smoked pork, shaved red onion, bread and butter pickles ... sweet potato fries 11

**MAIN PLATES**

**Herb Cured Brick Pressed Chicken** / garlic whipped potatoes, winter vegetables, lemon garlic sauce 19  
**Grilled Marinated Hanger Steak\*** / shiitake mushrooms, soy caramel sauce, broccolini, French fries 26  
**"Kalbi" Style Beef Short Ribs** / shaved Asian pear, sticky rice, red endive, brown sugar braise 24  
**Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 23  
**Coriander and Black Pepper Crusted Tuna\*** / basmati, piparade, garlic - anchovy essence 26  
**Duck "Three Ways"\*** / breast, confit leg, prosciutto, Cortland passata, spiced hazelnuts, watercress 23  
**Grilled Angus Filet Mignon\*** / Spanish potatoes, chorizo, zucchini - pepper relish, cilantro 28  
**Spice Roasted Atlantic Salmon\*** / gingered beets, preserved lemon basmati rice, mustard sauce 21  
**Hilda's Meatloaf** / garlic mashed potatoes, roasted shallot-garlic sauce, green beans 16  
**Pan Roasted Stonington Scallops\*** / Bagott family Farms squash and Maine lobster risotto 27

**SIDES 5**

Garlic Mashed Potatoes • Truffled Parmesan Fries • Haricots Verts • Sautéed Garlic Spinach

DINNER MENU

\*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