

# NOLO

BISTRO & BAR

## APPETIZERS

<b>Butternut Squash Arancini.</b> roasted celery root puree, fennel tomato relish.....	9
<b>Southern Fried Chicken Wings.</b> NoLo whiskey bbq, black pepper honey gastrique.....	11
<b>Fall Mushroom Tarts.</b> local mushrooms, caramelized pearl onion, herb crème fraiche.....	11
<b>Fried Dumpling.</b> cantonese pork filling, wakami slaw.....	12
<b>Pretzel Crusted Crab Cakes.</b> mustard remoulade, seasonal salad, pretzel parm crisp....	15
<b>Moules Frites.</b> braised leeks, sherried lobster broth, fennel, blistered tomato, house frites ☼....	14
<b>Wagyu Beef Tartare.</b> Dowie Farm quail egg, whiskey smoked worcestershire, NoLo mustard, house potato chips ★.....	16
<b>Crisped Brussels Sprouts.</b> ground almonds, pickled apple, pancetta ★.....	11
<b>Scallops and Pork Belly.</b> house cured pork belly, Brookdale Farm corn pudding, delicata squash rounds ★.....	15

## SOUPS & SALADS

<b>New England Clam Chowder.</b> smoky bacon, oyster cracker (cup/bowl).....	8/12
<b>Smoky Chipotle Squash Soup.</b> pumpkin seed, sage-par snip gremolata ★ (cup/bowl)...	7/10
<b>The Stonehedge Caesar.</b> white anchovies, brioche croutons ☼.....	14
<b>House Salad.</b> field greens, carrots, cucumber julienne, onion dressing ★.....	10
<b>Southwestern Protein Bowl.</b> quinoa basmati pilaf, corn, charred avocado, black bean puree ★.....	12
<b>Autumn Panzanella.</b> rye croutons, roasted cauliflower, Oasis Farm arugula, shaved fennel, beets, fall pesto ☼.....	11

## SANDWICHES

*Served with a choice of frites, potato chips, sweet potato fries, panko breaded onion rings or a side salad.*

<b>Nolo Burger.</b> two griddled beef patties, arugula, caramelized onion, tomato, gouda cheese, applewood bacon, NoLo secret sauce ☼..	15
<b>The Philly.</b> shaved ribeye, cremini mushrooms, poblano peppers, caramelized onion, cheez whiz ☼.....	15
<b>Bistro Grilled Cheese.</b> smoked gouda, cheddar and tomato on thick cut brioche ☼.....	12
<b>Chicken Saltimbocca.</b> grilled chicken breast, prosciutto, mozzarella, wild mushrooms, sherry aioli ☼.....	15
<b>Lobster Roll.</b> grilled lemon aioli, diced cucumber, chive garnish ☼.....	22

<b>NoLo Bolognese.</b> lamb, pork and veal, san marzano tomato, papardelle pasta, ricotta ☼.....	24
<b>New England Bouillabaisse.</b> local cod, scallops, lobster, mussels, tomato fumet, caramelized onion, fingerling potato ☼....	26
<b>Brick Chicken.</b> creamed corn, glazed rainbow carrots, whipped potato ★.....	25
<b>Skillet Shepards Pie.</b> red wine demi, whipped yukon gold potato ★.....	21
<b>Mac &amp; Cheese.</b> house blend of cheeses topped with parmesan panko crust .....	16
<b>ADD</b> lobster...12 root vegetable...4 bacon and spicy tomato jam...6	
<b>Pumpkin Gnocchi.</b> mustard greens, pecorino-cauliflower, beurre noisette.....	26
<b>Stuffed Delicata Squash.</b> lentil pilaf, seasonal kale, port soaked cranberries, grilled local apple ★.....	22
<b>Steak Frites.</b> 14oz wagyu strip steak, polenta frites, red wine demi-glace.....	32
<b>Braised Short Ribs.</b> ginger ale cider braised, butternut risotto, roasted root vegetables ★.....	28

E  
N  
T  
R  
E  
E  
S

## STEAK HOUSE\*

<b>NoLo Steak Tips</b> ★.....	26
<b>Tenderloin 8oz</b> ★.....	32
<b>28-Day Aged Sirloin 12 oz</b> ★.....	38
<b>30-Day Aged Prime Bone-In Rib Eye 18oz</b> ★.....	42

### SAUCES / RUBS

red wine demi-glace ★    spicy coffee rub ★  
NoLo steak sauce ★    garlic paprika ★  
blue cheese crust

\* served with your choice of two sides

### SIDES

\$8 each

roasted seasonal vegetable ★	whipped Yukon potatoes ★
creamed corn ★	brussels sprouts ★
local mushrooms	mac & cheese
sautéed greens ★	butternut risotto ★
skillet potato ★	truffle fries ★
polenta fries	onion rings

★ gluten free    ☼ gluten free on request

"Come unto me, all ye who labor in the stomach, and I will restore you"

Executive Chef Mark Filteau

### SPECIAL EVENTS

Wine Dinners - Craft Beer Dinners - Wine Tastings  
www.thestonehedgehotel.com/events

All dishes are cooked from scratch using fresh, locally sourced ingredients wherever possible. Please let your server know if you have any special dietary requirements or allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.