

NOLO

BISTRO & BAR

AT THE STONEHEDGE HOTEL & SPA

FIRST

APPETIZERS

Fried mac and cheese croquettes. spicy pimento cheese fondue	II
Chicken wings. sriracha honey glaze, cilantro-lime crème 🍷.....	I2
Hand cut onion rings. NoLo mustard, smoky horseradish cream	9
Fried dumpling. cantonese pork filling, wakami slaw...	I2
Pretzel crusted crab cakes. mustard remoulade, seasonal salad, crab parmesan crisp	I5
Charcuterie board. smoked pork rillettes, salami casalinga, cured spec ham, house pickles 🍷.....	I4
Braised pork poutine. pineland cheddar cheese curds, country gravy	I4
Crisped brussel sprouts. sweet chili, chopped peanuts, pickled ginger 🍷.....	I2
Scallops and grilled pork belly. seasonal slaw, bourbon glaze 🍷.....	I6

SOUPS & SALADS

New England clam chowder. smoky bacon, oyster cracker ...	I2
Caesar. white anchovies, brioche croutons	I4
Steak house wedge. roquefort, pork belly, tomato confit, pickled red onion, buttermilk bleu dressing 🍷..	I2
House salad. field greens, carrots, cucumber julienne, onion dressing ★.....	II
Southwestern protein bowl. quinoa basmati pilaf, corn, charred avocado, black bean puree, toasted cashew ★.....	I4

SANDWICHES

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

NoLo burger. two griddled beef patties, arugula, charred red onion, grilled tomato, gouda cheese, applewood bacon NoLo secret sauce 🍷.....	I5
The "Philly". shaved ribeye, cremini mushrooms, poblano peppers, caramelized onion, cheese whiz 🍷.....	I6
Bistro grilled cheese. Smoked gouda, cheddar and heirloom tomato on thick cut brioche	I5
Chicken saltimbocca. grilled chicken breast, prosciutto mozzarella, wild mushrooms, sherry aioli 🍷.....	I5
Lobster roll. grilled lemon aioli, diced cucumber, chive garnish 🍷.....	22

★ gluten free 🍷 gluten free on request

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

NoLo bolognese. lamb, pork and veal, san marzano tomato, papardelle pasta, ricotta	24
Skillet shepherds pie. red wine demi, whipped yukon gold potato ★.....	I8
Mac and cheese. house blend of cheeses topped with parmesan panko crust	I8
Lobster two ways. seaweed steamed claws, grilled tail, new potato, corn salad ★.....	36
Grilled salmon. sautéed greens, charred tomato buerre blanc ★.....	32
Pan seared scallops. baby carrots, kimchi fried quinoa, mizuna salad ★.....	34
Pan seared statler chicken. whipped yukon, spring asparagus mustard jus	28
Pork chop milanese. cheddar au gratin, cippolini mushroom ragout	26
Farmer's Market. Chef's seasonal vegetarian Special. Inquire with your server	I8
Steak frites. herb marinated hanger steak, truffle frites, chili flake, parmesan, chive-sea salt	28

ENTREE

STEAK HOUSE

NoLo steak tips	28
Filet mignon ~ 8 oz	36
Petit filet mignon ~ 6 oz	32
30 day aged prime bone in ribeye ~ I8 oz	42
28 day aged prime NY strip ~ I2 oz	38

SAUCES / RUBS

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

* served with your choice of two sides

SIDES

at \$8 each

- ~Truffle frites chili flake, parmesan, chive-sea salt 🍷
- ~Skillet new potatoes with caramelized onion ★
- ~Baby carrots ★
- ~Roasted foraged mushroom & shallot confit ★
- ~Mini mac and cheese, parmesan crust
- ~Aged cheddar potato au gratin, parmesan crust ★
- ~Whipped Yukon potatoes ★
- ~Grilled white and green asparagus ★

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.

Executive Chef - Mark Filteau

SPECIAL EVENTS

- Winemaker dinner series - third Monday of every month
 - Craft beer dinner series - middle Wednesday of every month
 - Wine tasting - first Monday of every month
- www.stonehedgeinnandspa.com/events