

**APPETIZERS**

<b>Curried Hummus.</b> pine nut, tomato oil, masala roasted chickpeas, grilled naan ☼	8
<b>B.L.T. Lettuce Wraps.</b> crispy pancetta, pickled red onion, tomato jam, pimento spread ★	12
<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>Grilled Portobello Mushroom "Carpaccio"</b> charred fennel-tomato relish, arugula, goat cheese	12
<b>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>Bruschetta.</b> grilled brioche, radish, local pea tendrils, sunflower-carrot pesto, grilled Japanese eggplant, smoked mozzarella	12

**SOUPS & SALADS**

<b>New England Clam Chowder.</b> smoky bacon, oyster cracker (cup / bowl)	8/ 12
<b>Seasonal Soup.</b> Ask your server for our chefs current soup selection	5/ 7
<b>The Stonehedge Caesar.</b> white anchovies, brioche croutons ☼	14
<b>House Salad.</b> field greens, carrot julienne, cucumber, cherry tomato onion dressing ★	10
<b>Southwestern Protein Bowl.</b> quinoa basmati pilaf, corn, charred avocado, black bean puree ★	12
<b>Lemon Lobster Salad.</b> grilled asparagus, pine nuts, speck ham crisps ,arugula, melon, grated parm, meyer lemon vinaigrette	16

**Dressings.** balsamic onion vinaigrette, caesar, ranch, blue cheese, roasted shallot vinaigrette, meyer lemon vinaigrette

**ADD** chicken \$4 shrimp \$6  
to any salad above salmon \$8 steak \$10

**SANDWICHES**

<b>NoLo Burger.</b> two griddled beef patties, bib lettuce, caramelized onion, tomato, gouda cheese, griddled bacon, NoLo sauce ☼	15
<b>Bistro Grilled Cheese.</b> smoked gouda, cheddar and tomato on thick cut brioche ☼	12
<b>Lobster Roll.</b> grilled lemon aioli, diced cucumber, dowie farm micro celery ☼	22
<b>Chicken Saltimbocca.</b> grilled chicken prosciutto, mozzarella, wild mushrooms, sherry crème ☼	14

Served with a choice of frites, potato chips, sweet potato fries, fried onion straws or a side salad.

<b>NoLo Steak Tips.</b> skillet potato, spring vegetable , NoLo steak sauce	26
<b>Mac &amp; Cheese.</b> house blend of cheeses topped with parmesan panko crust	16
<b>ADD</b> lobster 12 buffalo chicken 7 spring vegetables 6 bacon & truffle 8	
<b>Goat Cheese Ravioli.</b> caramelized onion, eggplant, pimento-fennel caponata	24
<b>Spring Chicken.</b> pancetta-yukon potato-brussels hash, grilled asparagus, mustard jus ★	25
<b>Grilled Salmon.</b> balsamic braised cippolini, crispy saffron risotto cake, tomato nage ★	28
<b>NoLo Bolognese.</b> lamb, pork and veal, san marzano tomato, pappardelle pasta, ricotta ☼	24
<b>Skillet Shepard's Pie.</b> lamb, pork & veal, red wine demi, whipped yukon gold potato ★	21

ENTREES

**SIDES \$6 each**

roasted seasonal vegetable ★	whipped yukon potatoes ★
creamed corn	brussels sprouts ★
local mushrooms	mac & cheese
sautéed greens ★	risotto cake ★
skillet potato ★	truffle fries ★

Executive Chef Mark Filteau

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

★ gluten free ☼ gluten free on request

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.

