

APPETIZERS

Salt Cod Fritters. pepita-serrano pesto, tomato relish, panko crusted ☼	12
Warm Curried Hummus. pine nut, tomato oil, grilled naan ☼	8
Southern Fried Chicken Wings. NoLo whiskey bbq, black pepper honey gastrique	11
Local Mushroom Tarts. local mushrooms, caramelized pearl onion, herb crème fraiche	11
Fried Dumpling. cantonese pork filling, wakami slaw	12
Pretzel Crusted Crab Cakes. mustard remoulade, seasonal salad, pretzel parm crisp	15
Beef Slider Trio. (i) pork belly, roquefort blue (ii) tomato arugula, lemon aioli (iii) mushroom gouda, NoLo bbq ☼	14
Wagyu Beef Tartare. dowie farm quail egg, whiskey smoked worcestershire, NoLo mustard, house potato chips ★	16
Crisped Brussels Sprouts. ground almonds, pickled apple, pancetta ★	11
Scallops and Pork Belly. house cured pork belly, brookdale farm corn pudding, delicata squash rounds ★	15
Cheese & Charcuterie Board. ask your server about today's selection of cheeses and meats	MKT

SOUPS & SALADS

New England Clam Chowder. smoky bacon, oyster cracker (cup / bowl)	8/ 12
Classic French Onion Soup. rye crouton, gruyere, chive (bowl)	9
The Stonehedge Caesar. white anchovies, brioche croutons ☼	14
House Salad. field greens, carrots, cucumber julienne, onion dressing ★	10
Southwestern Protein Bowl. quinoa basmati pilaf, corn, charred avocado, black bean puree ★	12
Tuna Niçoise Salad. rare seared tuna, lyonnaise potato, haricot vert, niçoise olives, blistered tomato, local egg, arugula	14
ADD chicken \$4 shrimp \$6 to any salad above salmon \$8 steak \$10	

Executive Chef Mark Filteau

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

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.

ENTREES

Mac & Cheese. house blend of cheeses topped with parmesan panko crust	16
ADD lobster 12 root vegetable 4 bacon & spicy tomato jam 6	
Root Vegetable Pot Pie. curried velouté, caramelized root vegetables, puff pastry	15
Winter Ravioli. caramelized onions, arugula, pecans, sage cream	24
New England Bouillabaisse. local cod, scallops, lobster, mussels, tomato fumet, caramelized onion, fingerling potato ☼	26
Pan Seared Salmon. white bean succotash, winter greens, tomato oil ★	28
Tahini Rubbed Tuna. soba noodle, maitake mushroom, pine nut puree, cucumber kimchi	30
Brick Chicken. creamed corn, glazed rainbow carrots, whipped potato ★	25
Pan Seared Duck Breast. roasted winter squash, red onion jam, peppercorn-port jus	28
NoLo Bolognese. lamb, pork and veal, san marzano tomato, papardelle pasta, ricotta ☼	24
Skillet Shepard's Pie. lamb, pork & veal, red wine demi, whipped yukon gold potato ★	21
NoLo Steak Tips. roasted cippolini onion, skillet potato, NoLo steak sauce ★	26
Braised Short Ribs. ginger ale cider braised, butternut risotto, roasted root vegetables ★	28
Steak Frites. 12oz wagyu strip steak, truffle parmesan frites, red wine demi-glace	32
Prime 18oz Bone-In Rib Eye bone marrow roasted mushrooms, twice baked potato au gratin, kale chimichurri ★	42

SIDES \$6 each

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

★ gluten free ☼ gluten free on request