

APPETIZERS

Warm Curried Hummus. pine nut, tomato oil, grilled naan ☼	8
Local Mushroom Tarts. local mushrooms, caramelized pearl onion, herb crème fraiche	11
Salt Cod Fritters. pepita-serrano pesto, tomato relish, panko crusted ☼	12
Pretzel Crusted Crab Cakes. mustard remoulade, seasonal salad, pretzel parm crisp	15
Southern Fried Chicken Wings. NoLo whiskey bbq, black pepper honey gastrique ☼	11
Crisped Brussels Sprouts. ground almonds, pickled apple, pancetta ★	9
Scallops and Pork Belly. house cured pork belly, brookdale farm corn pudding, delicata squash rounds ★	15
Duck Confit Flatbread. cranberry stilton, grilled apple, oasis farms arugula	15
Wagyu Beef Tartare. dowie farm quail egg, whiskey smoked worcestershire, NoLo mustard, house potato chips ★	16

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 ☼	10
House Salad. field greens, carrots, cucumber julienne, onion dressing ★	9
Southwestern Protein Bowl. quinoa basmati pilaf, corn, charred avocado, black bean puree ★	14
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

SIDES \$5 each

roasted seasonal vegetable ★	whipped yukon potatoes ★
creamed corn ★	truffle fries ★
skillet potato ★	onion rings
	side salad ★

★ gluten free ☼ gluten free on request

SANDWICHES

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

Bistro Grilled Cheese. smoked gouda, cheddar and tomato on thick cut brioche ☼	12
The Vegan Wrap. quinoa-basmati pilaf, hummus, marinated veggies, cilantro ☼	12
Fish Taco. smoked paprika rubbed cod, pickled cabbage, pico de gallo, cotija cheese, fried avocado ☼	18
Chicken Saltimbocca. grilled chicken breast, prosciutto, mozzarella, wild mushrooms, sherry aioli ☼	14
Turkey Club. oven roasted turkey, apple wood bacon, hot house tomato, bib lettuce, chipotle mayo ☼	12
NoLo Burger. two griddled beef patties, arugula, caramelized onion, tomato, gouda cheese, applewood bacon, NoLo sauce ☼	15
The Reuben. thick cut rye, local corned beef, house sauerkraut, gruyere, 1000 island ☼	17
The Philly. shaved ribeye, cremini mushrooms, poblano peppers, caramelized onion, cheez whiz ☼	15

Mac & Cheese. house blend of cheeses topped with parmesan panko crust	13
ADD lobster 12 root vegetable 4 bacon & spicy tomato jam 6	
Root Vegetable Pot Pie. curried velouté, caramelized root vegetables, puff pastry	12
Pan Seared Salmon. white bean succotash, winter greens, tomato oil ★	23
Statler Chicken. creamed corn, glazed rainbow carrots, skillet potato ★	20
NoLo Bolognese. lamb, pork and veal, san marzano tomato, papardelle pasta, ricotta ☼	22
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

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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.