

## SHAREABLE PLATES

<b>Pesto Meatballs.</b> grilled tomato, mozzarella, fresh basil and pesto cream ★	9
<b>Asian Nachos.</b> fried wontons, bulgogi chicken, paneer, shishito and peanut coconut sauce	12
<b>Charcuterie.</b> imported and domestic meats and cheeses ☻	17
<b>House-Made Fried Dumpling.</b> cantonese pork filling, wakami slaw	12
<b>Bruschetta.</b> roma tomatoes, roasted garlic marinated artichoke, fresh basil leaves, red onion, mozzarella, herbed crostini	12
<b>Bacon Wrapped Shishito.</b> stuffed with chive cream cheese with a rice wine reduction ★	9
<b>Fire Grilled Wings.</b> Chipotle barbeque sauce or chimichurri sauce ★	13
<b>Fried Brussels Sprouts.</b> bacon, balsamic brown sugar, apple chutney, pickled cabbage ★	11
<b>Shrimp Aglio e Olio.</b> sautéed shrimp, evoo, fresh garlic, red pepper flakes ☻	12
<b>Hummus.</b> chickpea, garlic, tahini, fresh lime, hint of sriracha, naan bread	9
<b>Adult Candy.</b> gorgonzola stuffed dates wrapped in bacon scented with wildflower honey ★	11
<b>Braised Short Rib.</b> cabernet demi ★	14
<b>Crab Cake.</b> jumbo lump crabmeat, grainy mustard, crème sauce	13

## FLATBREADS

<b>Margherita.</b> fresh tomato, basil, mozzarella and evoo	13
<b>Prosciutto and Dates.</b> caramelized onions, goat cheese and balsamic glaze	14

## SANDWICHES

<b>Chimichurri Steak Sandwich.</b> beef tender, sauteed woodland mushrooms, provolone cheese, caramelized onions, ciabatta roll	13
<b>Classic Burger.</b> angus beef, american cheese brioche butter bun	12
<b>NoLo Burger.</b> angus beef patty, apple-wood bacon, caramelized onions, port salut	15
<b>Chicken Saltimbocca.</b> seared chicken breast, prosciutto, fresh sage and fontina	12
<b>Muffuletta Sandwich.</b> capicola, mortadella, salami, provolone, tapenade	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 chef's current soup selection	5/7
<b>The Stonehedge Caesar.</b> crisp romaine, shaved parmesan, red onion, brioche croutons tossed in our homemade caesar ☻	9
<b>House Salad.</b> field greens, carrot and cucumber julienne, tomato, roasted shallot vinaigrette ★	7
<b>Southwestern Protein Bowl.</b> quinoa and basmati rice pilaf, corn salsa, charred avocado, black bean cake, chimichurri ★	12
<b>Wedge.</b> iceberg, crispy pancetta, toasted walnuts, vine ripened tomato, red onion, house made gorgonzola dressing ★	9
<b>Beet Salad.</b> fresh beets, goat cheese, roasted pistachios, citrus honey dijon over arugula ★	9

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

**Dressings.** homemade balsamic onion or roasted shallot vinaigrette, homemade citrus honey dijon, homemade caesar, ranch or blue cheese

## MAINS

<b>Soy Mirin Salmon.</b> faroe island salmon, soy mirin glaze on top of basmati rice ★	24
<b>Chicken Pot Pie.</b> all-natural chicken, fingerling potatoes, root vegetables and supreme sauce	19
<b>White Marble Farms Pork Chop.</b> filbert crusted, fingerling potatoes, root vegetables, wild mushroom demi ★	24

## PASTA

<b>Mushroom Ravioli.</b> wild mushroom ravioli, wilted arugula, bell pepper, roasted corn cream	21
<b>Shrimp Pesto.</b> sautéed shrimp, roma tomatoes, pappardelle, pesto cream	22
<b>Chicken Penne.</b> grilled chicken, evoo, roasted garlic, oven-roasted tomato, artichoke, woodland mushrooms, chile flakes and parmesan crisp	21
<b>Mac'n Cheese.</b> house blend of cheeses topped with parmesan panko	16

## SIDES \$6 each

creamed corn ★	truffle fries ★	roasted seasonal vegetable ★
roasted potatoes ★	mac & cheese	garlic mashed potatoes ★

★ 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.

