

SMALL PLATES

Pesto Meatballs. grilled tomato, mozzarella, fresh basil and pesto cream ★	9
Charcuterie. imported and domestic meats and cheeses ☼	17
Bruschetta. roma tomatoes, roasted garlic marinated artichoke, fresh basil leaves, red onion, mozzarella, herbed crostini	12
Roasted Brussels Sprouts. bacon, balsamic brown sugar, apple chutney, pickled cabbage ★	11
Shrimp Aglio e Olio. sautéed shrimp, evoo, fresh garlic, red pepper flakes ☼	12
Hummus. chickpea, garlic, tahini, fresh lime, hint of sriracha, naan bread	9
Adult Candy. gorgonzola stuffed dates wrapped in bacon scented with wildflower honey ★	11
Crab Cake. jumbo lump crabmeat, grainy mustard crême sauce	13

SOUPS & SALADS

New England Clam Chowder. smoky bacon, oyster cracker (cup / bowl)	8/ 12
Seasonal Soup. ask your server for our chef's current soup selection	5/ 7
The Stonehedge Caesar. crisp romaine, shaved parmesan, red onion, brioche croutons tossed in our homemade caesar dressing ☼	9
House Salad. field greens, carrot and cucumber julienne, tomato, roasted shallot vinaigrette ★	7
Southwestern Protein Bowl. quinoa basmati pilaf, corn salsa, charred avocado, black bean cake chimichurri ★	12
Wedge. iceberg, crispy pancetta, toasted walnuts, vine ripened tomato, red onion, house made gorgonzola dressing ★	9
Beet Salad. 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

ENTREES

Filet Mignon. pan seared filet, garlic mash, roasted winter vegetable, gorgonzola onion ring, bourbon demi ☼	31
Ribeye. certified angus ribeye, garlic mashed potato, roasted root vegetables, pan jus ★	29
Braised Short Rib. cabernet braised, mirepoix, tomato, winter risotto, brussels sprouts ★	27
Soy Mirin Salmon. faroe island salmon, soy mirin glaze, basmati and brussels sprouts ★	24
Scallops. pan seared, cranberry risotto, caramelized honey brown butter, baby carrots	27
Chicken Pot Pie. all-natural chicken, fingerling potatoes, root vegetables and supreme sauce ★	19
White Farms Pork Chop. filbert crusted, fingerling potatoes, root vegetables, wild mushroom demi ★	24
Chicken Saltimbocca. pan seared chicken breast with prosciutto, spinach and fontina with a brandied mushroom demi over pappardelle pasta	24

PASTA

NoLo Bolognese. beef, pork and veal, san marzano tomato, pappardelle pasta	24
Mushroom Ravioli. wild mushroom ravioli, wilted arugula, bell pepper, roasted corn cream	21
Shrimp Pesto. sauteed shrimp, pappardelle, roma tomatoes, pesto cream	22
Chicken Penne. grilled chicken, evoo, roasted garlic, oven-roasted tomato, artichoke, woodland mushrooms, chile flakes and parmesan crisp	21
Lobster Mac'n Cheese. house blend of cheeses topped with parmesan panko	28

SIDES \$6 each

creamed corn ★	brussels sprouts ★	roasted seasonal vegetable ★
sautéed greens ★	mac & cheese	garlic mashed potatoes ★
truffle fries ★	roasted potato ★	

★ 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.

