

APPETIZERS

Bluefin Tuna Poke. spiced sunflower seed, compressed watermelon, sea bean salad ★	14
Curried Hummus. pine nut, tomato oil, masala roasted chickpeas, grilled naan ☯	8
B.L.T. Lettuce Wraps. crispy pancetta, pickled red onion, tomato jam, pimento spread ★	12
Fried Dumpling. cantonese pork filling, wakami slaw	12
Pretzel Crusted Crab Cakes. mustard remoulade, seasonal salad, pretzel parm crisp ★	15
Grilled Portobello Mushroom "Carpaccio" charred fennel-tomato relish, arugula, goat cheese	12
Beef Tartare. dowie farm quail egg, whiskey smoked worcestershire, NoLo mustard, house potato chips ★	16
Crisped Brussels Sprouts. ground almonds, pickled apple, pancetta ★	11
Wild Game Trio. ★	20
(i) bison meatball, marinated feta, torn mint (ii) venison sausage, smoked onions, poblano (iii) wild boar ribs hoisin sauce, cucumber salad	
Bruschetta. grilled brioche, radish, local pea tendrils, sunflower-carrot pesto, grilled Japanese eggplant, smoked mozzarella	12

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. white anchovies, brioche croutons ☯	14
House Salad. field greens, carrot julienne, cucumber, cherry tomato onion dressing ★	10
Southwestern Protein Bowl. quinoa basmati pilaf, corn, charred avocado, black bean puree ★	12
Lemon Lobster Salad. grilled asparagus, pine nuts, speck ham crisps, arugula, melon, grated parm, meyer lemon vinaigrette	16
ADD chicken \$4 shrimp \$6 to any salad above salmon \$8 steak \$10	
Dressings. balsamic onion vinaigrette, caesar, ranch, blue cheese, roasted shallot vinaigrette, meyer lemon vinaigrette	

E N T R E E S

NoLo Steak Tips. skillet potato, spring vegetable, NoLo steak sauce	26
Mac & Cheese. house blend of cheeses topped with parmesan panko crust ADD lobster 12 buffalo chicken 7 spring vegetables 6 bacon & truffle 8	16
Goat Cheese Ravioli. caramelized onion, eggplant, pimento-fennel caponata	24
Lobster 2 Ways. seaweed steamed claws grilled tail, warm arugula-corn salad, new potato, meyer lemon vinaigrette ★	35
Tahini Tuna. chilled soba noodle salad, maitake mushroom, pine nuts, cucumber kimchi	30
Spring Chicken. pancetta-yukon potato-brussels hash, grilled asparagus, mustard jus ★	25
Grilled Salmon. balsamic braised cippolini, crispy saffron risotto cake, tomato nage ★	28
NoLo Bolognese. lamb, pork and veal, san marzano tomato, pappardelle pasta, ricotta ☯	24
Skillet Shepard's Pie. lamb, pork & veal, red wine demi, whipped yukon gold potato ★	21
Stuffed Veal Chop. prosciutto-smoked mozzarella, whipped potato, sherry wine sauce ★	40
Steak Frites. 12oz prime strip steak, truffle parmesan frites, red wine demi-glace ★	32
Prime 18oz Rib Eye. bone marrow mushrooms, potato au gratin, chimichurri ★	42

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 ★

★ gluten free ☯ gluten free on request

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.

