

APPETIZERS

Curried Hummus. pine nut, tomato oil, masala roasted chickpeas, grilled naan 🍷	8
Grilled Portobello Mushroom "Carpaccio" charred fennel-tomato relish, arugula, goat cheese	11
B.L.T. Lettuce Wraps. smoked salmon belly, pickled red onion, tomato jam, pimento spread ★	12
Pretzel Crusted Crab Cakes. mustard remoulade, seasonal salad, pretzel parm crisp ★	15
Crisped Brussels Sprouts. ground almonds, pickled apple, pancetta ★	11
Beef Tartare. dowie farm quail egg, whiskey smoked worcestershire, NoLo mustard, house potato chips ★	16
Fried Dumpling. cantonese pork filling, wakami slaw	12
Bruschetta. grilled brioche, shaved 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, carrots, cucumber julienne, 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
Dressings. balsamic onion vinaigrette, caesar, ranch, blue cheese, roasted shallot vinaigrette, meyer lemon vinaigrette	

ADD chicken \$4 shrimp \$6 salmon \$8 steak \$10

SIDES \$5 each

roasted seasonal vegetable ★	truffle fries ★
side caesar ★	onion strings
skillet potato ★	side salad ★

★ gluten free 🍷 gluten free on request

SANDWICHES

Served with a choice of frites, potato chips, sweet potato fries, fried onion straws 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
Tuna Taco. bluefin tuna tartare, pickled cabbage, pico de gallo, cotija cheese, fried avocado 🍷	18
Chicken Saltimbocca. grilled chicken breast, prosciutto, mozzarella, wild mushrooms, sherry crème 🍷	14
Turkey Club. oven roasted turkey, apple wood bacon, hot house tomato, bib lettuce, chipotle mayo 🍷	12
NoLo Burger. two griddled beef patties, bib lettuce, caramelized onion, tomato, gouda cheese, griddled bacon, NoLo sauce 🍷	15
"Hot Pocket". pita pocket, shaved lamb, marinated cucumber, red pepper tzatziki, pickled red onion, feta	15
Lobster Roll. grilled lemon aioli, diced cucumber, dowie farm micro celery 🍷	22

ENTREES

Goat Cheese Ravioli. caramelized onion, eggplant, pimento-fennel caponata	24
Grilled Salmon. balsamic braised cippolini, crispy saffron risotto cake, tomato nage ★	28
Spring Chicken. pancetta Yukon potato brussels hash, grilled asparagus mustard jus ★	25
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. skillet potato, spring vegetable, NoLo steak sauce	26
Mac & Cheese. house blend of cheeses topped with parmesan panko crust	16
ADD lobster 12 buffalo chicken 7 spring vegetables 6 bacon & truffle 8	

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.