

LIMESTONE Grille

Soups

Soup of the day 5

creative daily preparations

Four Cheese French Onion 7

sweet onions simmered in a Guinness beef stock,
baked with smoked gouda, parmesan,
mozzarella, & Asiago cheeses

Small Plates & Appetizers

Crispy Artichokes 11

tempura fried, prosciutto, lemon aioli

Crab and Boursin Dip 16

lump crab, three cheeses, grilled baguette

Beef Short Rib Sliders 11

mini brioche buns, crispy onions, mango barbecue sauce

Craftsman Cheese Board 16

four artisanal cheeses, berry compote,
grilled crostinis, candied nuts (V)

Fried Goat Cheese 10

panko breaded and fried goat cheese croquette,
house made tomato sauce, grilled baguette (V)

Calamari 13

fried Rhode Island style—pepperoni, cherry peppers
& lemons served with kimchi ketchup

Fish Tacos 12

grilled Atlantic white fish, charred pineapple slaw,
avocado, chipotle mayo, pico de gallo, pickled jalapenos

Salads

Traditional Caesar 8

crisp romaine tossed with Caesar dressing,
sourdough croutons and asiago cheese (V)

Limestone Salad 6

artisan greens, pickled onions,
heirloom tomatoes, English cucumber,
orange-thyme balsamic vinaigrette (G)(VG)

Asparagus and White Bean Salad 8

herb roasted local mushrooms, fresh shaved
Parmigiano Reggiano, lemon vinaigrette (G)(V)

Fall Kale Salad 9

red wine poached pears, candied pistachios,
dried fruit, roasted shallot vinaigrette (G)(VG)

Baby Beet Salad 9

honey whipped goat cheese,
buckwheat mache, beet meringue (G)

Add to a salad or entree for an additional:

6 oz chicken breast 6

4 oz grilled beef tenderloin 9

4 oz grilled salmon 9

Sides

Mashed Potatoes 4

Truffle Fries 6

Brussels Sprouts 6

Seasonal Vegetable 4

Parmesan Risotto 5

Entrees

Soup du Jour \$2.50, House Salad \$3,
Caesar Salad \$4 with an entree

Alaskan Halibut 32

pan seared and served with fennel-potato au gratin,
and classic beurre rouge (G)

U-10 Scallops 30

pan seared jumbo scallops, herbed-jalapeno mashed
potatoes, ratatouille, and crispy pancetta (G)

Atlantic Salmon 26

sautéed spinach, tomato jam, and wild rice (G)

Warm Lentil Stew 17

marinated tofu, chickpeas, and
herbed mushroom 'scallops' (G)(VG)

Orecchiette Carbonara 19

bacon lardons, English peas, Parmigiano Reggiano

Butternut Squash Risotto 17

buratta cheese, roasted fennel, crispy parmesan (G)(V)

Chicken Pot Pie 19

oven roasted chicken breast, baby vegetables,
and bone marrow baked in a puff pastry shell

Braised Short Rib Pappardelle 26

sautéed mushrooms, braising liquid,
crispy parsnips, and mushroom powder

8oz Filet Mignon 34

Maître d'Hotel compound butter,
roasted garlic mashed potatoes,
red pepper coulis, crispy potato strings (G)

Grilled Flat Iron Steak 24

potato croquettes, grilled vegetables,
and brandy cream sauce

Bone-in Pork Chop 22

apple cider glaze, corn fried crimini mushrooms, herb
roasted tri-color fingerling potatoes

Items marked with (G) are prepared gluten-free, (V) are vegetarian, and (VG) are vegan.

Please inform your service staff of any dietary restrictions and/or allergies you may have prior to ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Seasonal Cocktails

\$10

Salted Caramel Mocha

Absolut Vanilia, Godiva liqueur, Frangelico, and a salted caramel rim

Modern Royale

Chopin vodka, St. Germaine, grapefruit, lemon, and lime juice

About Fig 'n Thyme

Redemption Rye, Nardini Amaro, fig-thyme simple syrup, black walnut bitters

Manzarita

blanco tequila, muddled lemon and cinnamon, St. Germaine, apple cider

Cran-Apple Mule

Deep Eddy Cranberry, local apple cider, Goslings ginger beer

Sage Advice

Buffalo Trace Bourbon, honey-sage syrup, orange peel

Signature Cocktails

\$10

Old Fashion Redemption

Redemption Rye whiskey, amaro, burnt orange, brandied cherries

LIMESTONE Cosmo

Absolut Lime, Cointreau, cranberry juice

NY, Negroni

Prohibition Distillery Bootlegger 21 NY Gin, Campari, sweet vermouth

Martinez

the grandfather of martini & manhattan—barrel aged gin, maraschino liqueur, sweet vermouth, angostura bitters

Jalapeno Margarita

Tanteo jalapeno tequila, agave nectar, fresh squeezed lime juice, triple sec

Hazy Mojito

Rumhaven coconut rum, muddled blackberries and mint, vanilla simple syrup, soda

Mocktails

\$5

Grapefruit-Basil Smash

ruby red grapefruit juice, smashed basil, and Goslings ginger beer

Blackberry Spritzer

blackberries, raspberries, lemon juice, fresh thyme, splash of soda

Mango Mule

mango puree, fresh cucumber, lime, agave syrup, ginger beer

Wines by the Glass

Sparkling

Segura Viudas Cava Brut 7

Barcelona, Spain

LaMarca Prosecco 11

Veneto, Italy

Whites

Barone Fini Pinot Grigio 6

Alto Adige, Italy

Martin Codax Albarino 9

Rias Baixas, Spain

Argiolas Costamilino Vermentino 8

Sardinia, Italy

Brancott Estate Sauvignon Blanc 7

Marlborough, New Zealand

Lakewood Semi Dry Riesling 7

Finger Lakes, NY

Hosmer Dry Riesling 8

Cayuga Lake, NY

Kendall Jackson Chardonnay 9

California

Pinks

Lamoreaux Landing Dry Rose 8

Seneca Lake, NY

Domaine Gueissard Rose 6

Côtes de Provence, France

Reds

Castle Rock Pinot Noir 7

Willamette, Oregon

Columbia Crest Merlot 8

Columbia Valley, Washington

Kermit Lynch Cotes du Rhone 7

Côtes du Rhône, France

High Note Malbec 7

Mendoza, Argentina

Ravines Cabernet Franc 11

Finger Lakes, NY

Josh Cellars Craftsman Collection

Cabernet Sauvignon 8

North Coast, California

Happy Hour

Mon—Fri 4:00pm—6:30pm, 9:00pm—close

Every Day Specials

Signature Cocktails \$6.00

Board Wines 1/2 price

Domestic Bottled Beer \$2.50

Craft Draft Beers \$4.00

Domestic Draft Beers \$2.50

Manic Monday

\$6 Margaritas, Martinis, and Manhattans

Taco Tuesday

\$1 tacos—beef, chicken, pork, fish

\$3 Coronas, \$5 Margaritas

Wine Crush Wednesday

Half price bottles of wine

Throwback Thursday

\$4 sours and sparkling cocktails

First Come Friday

Receive BOGO on first round of drinks during

Happy Hour (Tavern only)

Live Music! Raw Bar!