

## STARTERS

<b>Pan Fried Pork Dumpling.</b> house-made, served with jicama slaw and citrus dip	14	<b>Wild Maine Mussels.</b> beer-steamed, garlic chorizo, herbs, served with garlicky toast 🌟	14
<b>Adult Candy.</b> gorgonzola stuffed, bacon wrapped dates, wildflower honey drizzle ★	11	<b>Crab Cakes.</b> cape cod lump crab meat, old bay, buttered corn crumb	15
<b>Charcuterie Board.</b> house-made and imported meats and cheeses, house pickles, mustards, fruits and crostini 🌟	18	<b>Chef's Fried Chicken.</b> crispy fried 'secret recipe' boneless/skinless. Served with house-made ranch 🌟	13
<b>Tuna On Toast.</b> bluefin tuna in a citrus soy vinaigrette, on brioche toast with avocado cream and soy-pickled spring vegetables 🌟	16	<b>Salt &amp; Pepper Squid.</b> tempura-fried squid, toasted garlic, jalapeños, cilantro, yuzo vinaigrette ★	15

## SOUPS & SALADS

**Chef's Signature Clam Chowder.** native clams, sweet cream, smoky bacon (cup/bowl) ★ 7/12

### Spring Salads full 10 | half 6

**The Stonehedge Caesar.** baby gem lettuce, shaved parmesan, croutons, house-made caesar

**House Garden Vegetable Salad.** assorted local greens, shaved spring vegetables, roasted shallot vinaigrette ★

**Roasted Organic Beet Salad.** citrus and herb roasted beets, goat cheese, arugula, pistachios with a honey dijon vinaigrette ★

**Bibb & Rocket Salad.** boston bibb lettuce, baby arugula, cornbread croutons, toasted pepitas, buttermilk ranch drizzle with a mimolette crisp ★

ADD to any salad above chicken 6 shrimp 9 salmon 8 steak 12

**House-Made Dressings.** buttermilk ranch, blue cheese, balsamic onion, roasted shallot vinaigrette, citrus honey dijon, caesar

## A LA CARTE CHOPHOUSE

all cuts are grilled to your liking and served with red wine jus

<b>Filet of Beef</b> 8 oz	28	<b>Bone in Pork Chop</b> 10 oz	25
<b>Ribeye of Beef</b> 12 oz	26	<b>NoLo Tavern Steak</b> 8 oz	24

### CHOPHOUSE SIDES \$7 each

spring vegetable medley ★	truffle fries ★	house-cut fries ★	brussels sprouts ★
whipped potatoes ★	mac & cheese 🌟	asparagus ★	sautéed mushrooms ★

## ENTRÉES

<b>NoLo Burger.</b> 8oz hand formed patty, cheddar cheese, lettuce, tomato, red onion with house-cut fries and pickle ADD bacon and caramelized onion 3 🌟	15
<b>Southwestern Protein Bowl.</b> quinoa basmati pilaf, corn salsa, charred avocado, black bean purée chimichurri ★	14
<b>Bell &amp; Evans Organic Chicken.</b> pan roasted with herbs to order, atop parmesan and truffle grits, haricot vert, with roast chicken jus ★	28
<b>NoLo Pork Schnitzel.</b> crispy pork fillet, mustard and herb spätzle, pan seared petite green beans, lemon	26
<b>Pan Seared Atlantic Salmon.</b> citrus and garden herb farro, farm-grown baby rainbow carrots, peas, radish, spring vegetables with a preserved lemon vinaigrette 🌟	27
<b>Stonehedge Scallops.</b> pan roasted large scallops basted in sweet butter, over creamy spring vegetable risotto ★	28
<b>NoLo Bolognese.</b> traditional ragout of veal, pork, and chicken, over handmade strozzapreti, pecorino. Chef Brent and Dave's long running recipe! 🌟	24
<b>Spring Pasta ala NoLo.</b> house-made pasta of the day, peas, wild mushrooms, shaved reggiano, soft cooked organic egg ADD crispy pancetta 2 🌟	22
<b>House Smoked Brisket.</b> texas style beef brisket, slow smoked 24 hours, with a side of boston baked beans, coleslaw, zucchini pickles, Chef Dave's bbq sauce ★	26
<b>Chef's Weekly Seasonal Vegetarian Offering.</b> ask your server about today's selection 🌟	18

★ gluten free 🌟 gluten free on request



All dishes are made from scratch using local and quality ingredients. 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.

