

SMALL PLATES

Pesto Meatballs. grilled tomato, mozzarella, fresh basil and pesto cream ★	9
Asian Nachos. fried wontons, beggoggi chicken, paneer, shishito and peanut coconut sauce	12
Charcuterie. imported and domestic meats and cheeses ☉	17
House-Made Fried Dumpling. cantonese pork filling, wakami slaw	12
Bruschetta. roma tomatoes, roasted garlic marinated artichoke, fresh basil leaves, red onion, mozzarella, herbed crostini	12
Fire-Grilled Wings. chipotle barbeque sauce or chimichurri sauce ★	13
Bacon Wrapped Shishito. stuffed with chive cream cheese ★	9
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
Braised Short Rib. cabernet demi ★	14
Crab Cake. jumbo lump crabmeat, grainy mustarda crème sauce	13

SOUPS & SALADS

New England Glam 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

M A I N S

Soy Mirin Salmon. faroe island salmon, soy mirin glaze, basmati and brussels sprouts ★ 24

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

PASTA

Mushroom Ravioli. wild mushroom ravioli, wilted arugula, bell pepper, roasted corn cream 21

Shrimp Pesto. sauteed shrimp, roma tomatoes, pappardelle, 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

FLATBREADS

Margherita. fresh tomato, basil, mozzarella and evoo 13

Prosciutto and Dates. caramelized onions, goat cheese and balsamic glaze 14

SANDWICHES

Chimichurri Steak Sandwich. beef tender, sauteed woodland mushrooms, provolone cheese, caramelized onions, ciabatta roll 13

Classic Burger. angus beef, american cheese, brioche butter bun 12

NoLo Burger. angus beef patty, apple wood bacon, caramelized onions, port salut 15

Chicken Saltimbocca. seared chicken breast, prosciutto, fresh sage and fontina 12

Muffuletta Sandwich. capicola, mortadella, salami, provolone, tapenade 12

SIDES \$6 each

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

★ 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.

