

## SHAREABLE PLATES

<b>Italian Nachos.</b> fried lasagna noodles, bolognese, mozzarella, red onion, roma tomatoes, cherry peppers and ricotta	12
<b>House-Made Fried Dumpling.</b> cantonese pork filling, jicama slaw	12
<b>Charcuterie.</b> imported and domestic meats and cheeses ☻	17
<b>Bruschetta.</b> roma tomatoes, roasted garlic marinated artichoke, fresh basil leaves, red onion, mozzarella, herbed crostini	12
<b>Fried Brussels Sprouts.</b> bacon, balsamic brown sugar, apple chutney, pickled cabbage ★	11
<b>Quesadilla.</b> served with house salsa and crema	
Beef: marinated steak, caramelized onion, mexican cheese	12
Vegetarian: goat cheese, pickled red onion, roasted tomato, zucchini	10
<b>Shrimp Aglio e Olio.</b> sautéed shrimp, evoo, fresh garlic, red pepper flakes ☻	12
<b>Hummus.</b> chickpea, garlic, tahini, fresh lime, hint of sriracha, naan (bread)	9
<b>Adult Candy.</b> gorgonzola stuffed dates wrapped in bacon scented with wildflower honey ★	11
<b>Crab Cakes.</b> jumbo lump crabmeat, grainy mustarda crème sauce	13

## PASTA

<b>NoLo Bolognese.</b> beef, pork and veal, san marzano tomato, fettuccini pasta	24
<b>Mushroom Ravioli.</b> wild mushroom ravioli, fried arugula, bell pepper, roasted corn cream	21
<b>Shrimp Pesto.</b> sauteed shrimp, fettuccini, roma tomatoes, pesto cream	22
<b>Chicken Penne.</b> grilled chicken, evoo, roasted garlic, artichoke, wild mushrooms, chile flakes and parmesan crisp	21
<b>Mac'n Cheese.</b> house blend of cheeses topped with parmesan panko	12

## SOUPS & SALADS

<b>New England Clam Chowder.</b> smoky bacon, oyster cracker (cup / bowl)	8/ 12
<b>Seasonal Soup.</b> ask your server for our chef's current soup selection (cup / bowl)	5/ 7
<b>The Stonehedge Caesar.</b> crisp romaine, shaved parmesan, brioche croutons tossed in our homemade caesar dressing ☻	9
<b>House Salad.</b> field greens, carrot and cucumber julienne, tomato, roasted shallot vinaigrette ★	7
<b>Southwestern Protein Bowl.</b> quinoa basmati pilaf, corn salsa, charred avocado, black bean cake chimichurri ★	12
<b>Wedge.</b> iceberg, crispy pancetta, toasted walnuts, vine ripened tomato, red onion, house made gorgonzola dressing ★	9
<b>Beet Salad.</b> fresh beets, goat cheese, roasted pistachios, citrus honey dijon over arugula ★	9
<b>ADD</b> chicken \$4 shrimp \$6 to any salad above salmon \$8 steak \$10	
<b>dressings.</b> ranch, blue cheese or homemade: balsamic onion, roasted shallot vinaigrette, citrus honey dijon or caesar	

## ENTREES

<b>Filet Mignon.</b> pan seared filet, garlic mash, roasted winter vegetable, truffle compound butter ☻	31
<b>Ribeye.</b> certified angus ribeye, garlic mashed potato, winter vegetables, pan jus ★	29
<b>Braised Short Rib.</b> cabernet braised, mushroom demi, winter risotto ★	27
<b>Soy Mirin Salmon.</b> faroe island salmon, soy mirin glaze, over basmati rice ★	24
<b>Stonehedge Scallops.</b> pan seared, cranberry risotto, caramelized honey brown butter, winter vegetables	27
<b>Chicken Pot Pie.</b> all-natural chicken, fingerling potatoes, root vegetables and supreme sauce ★	19
<b>NoLo Cordon Bleu.</b> a twist on the classic lightly breaded and fried free range chicken stuffed with capicola and fontina served with mashed potato and sauce supreme.	24

## SIDES \$6 each

creamed corn ★	truffle fries ★	roasted seasonal vegetable ★
roasted potatoes ★	mac & cheese	garlic mashed potatoes ★

★ 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.