



# STONEACRE

GARDEN

## DINNER

### HORS D'OEUVRES

- Roasted Olives & Almonds, Citrus & Rosemary 9
- Smoked Trout Deviled Eggs 9
- Country Pate with Pickled Vegetables 12
- Steamed Mussels, Garlic, White Wine & Herbs 14
- Meatballs Pomodoro with Basil & Parmesan 14
- Mushroom Arancini with Mornay 12
- Spicy Honey-Glazed Chicken Wings 14
- Sugar Cane Shrimp ~ Thai Chili Dipping & Cashews 21



### SOUPS & SALADS



- Daily Soup M/P
- French Onion Soup, Garlic Crouton & Gruyere 9
- Market Greens, Bayley Hazen Blue & Croutons 12
- Baby Burrata Salad, Cherry Tomatoes & Cucumbers 16
- Crispy Calamari Salad, Frisee, Peppers, Soy & Lime 16
- Kale Salad, Miso-Dressing, Maitakes & Parmesan 14
- Beets, Goat Cheese, Pistachios, Apricot & Greens 14
- ~ add Poached Egg 2ea // Shrimp 3ea
- Grilled Chicken 6 // Steak 14



### ENTREES

- Ricotta Cavatelli, Local Mushrooms, English Peas & Parmesan 28
- Roasted 'Daily Catch' Provencal with Fingerling Potatoes 28
- Baked Stuffed Lobster with Broccoli Rabe 48
- Roasted Chicken, Creamy Polenta, Broccoli Rabe & Baby Carrots 28
- Steak Frites with Caramelized Shallots & Sauteed Greens 34
- Grass-Fed Beef Burger, Smoked Carrot, Cheddar, Crispy Shallots 20
- Croque Monsieur ~ Ham, Gruyere, Parmesan & Chives 18
- Croque Madame ~ Ham, Gruyere, Parmesan, Chives & Fried Egg 20
- Croque Forestier ~ Local Mushrooms, Gruyere, Parmesan 18
- New England Lobster Roll with Lemon, Aioli & Tarragon 28



### SIDES



Crushed Potatoes 9



Broccoli Rabe 9



Frites with Aioli 8



Creamy Polenta 9



Street Corn 7



### LET'S BRUNCH

Saturday - Sunday 11:00am - 4:00pm

### LET'S MEET FOR LUNCH

Monday - Friday 11:00am - 4:00pm

### WEEKDAY NIGHTS

Sunday - Thursday 4:00pm - 10:00pm

### WEEKEND DINNERS

Friday - Saturday 4:00pm - 10:00pm



# STONEACRE

GARDEN

## BOTTLED BEERS

- Narragansett Fresh Catch 6
- Imperial Lager 6
- Stella Artois 6
- Bud Light 5
- Miller High Life 5
- Guinness 8
- Heineken Zero 5
- Local 9 Lemonade 6
- White Claw Lime 6
- White Claw Black Cherry 6



## COCKTAILS 14



### GRAPEFRUIT MARTINI

Infused Vodka, Grapefruit Juice, Vanilla & Sea Salt

### PART-TIME LOVER

Tequila, Aperol, Elderflower, Citrus & Bitters

### SIDECAR

Cognac, Triple Sec, Lemon & Sugar

### THE JANE PICKENS

Newport Gin, Aperol, Elderflower, Citrus & Bubbles

### DARK & STORMY

Rum, Ginger, Lime, Soda, Bitters

### THE STONEACRE MANHATTAN

Rye, Vermouth, House Bitters



## DRAFT BEERS

10oz/16oz

- Narragansett Lager 5/7
- Whaler's Rise APA 6/8
- Radiant Pig IPA 6/8
- Lagunitas IPA 6/8
- Shacksbury Rose Cider 6/8
- Dogfishhead Seaquench Ale 8/10
- Schoffenhofer 8/10
- Guinness 6/8

## MOCKTAILS

### G & T

Seedlip Garden 108  
Tonic & Lime  
12

### MARGARITER

Seedlip Grove 42  
Lime, Orange & Salt  
12

### LEMON ELDERFLOWER SPRITZER

8

### GINGER SPRITZER

8

### SHIRLEY GINGER

Ginger Ale, House  
Grenadine & Lime  
5

## WHITES

- Picpoul, Caves a Pomerol, France 2019 10/38
- Pinot Grigio, Ca' Stele, Italy 2019 9/36
- Sauvignon Blanc, Chapiniere, France 2019 11/44
- Chardonnay, Owen Roe, WA 2018 12/48
- Chardonnay, Fableist, Napa, Ca 2018 15/56

## REDS

- Pinot Noir, Stafford Hill, Willamette, OR 2018 15/58
- Cotes du Rhone, Lumieres, France 2018 12/48
- Chianti, Meme, Petrogano, Italy 2018 10/38
- Cabernet Sauvignon, Sharecropper's, WA 2018 14/56
- Malbec, Alfredo Roca, Argentina 2017 11/44

## ROSE

- Peyrassol, Croix des Templiers, Provence 2019 11/44

## SPARKLING

- Cava Brut, Bohigas, NV 12
- Cava Rose, Pere Mata, NV 14



## CIDERS

- Shacksbury, Rose 8
- Shacksbury, Dry 8
- Graft, Farm Flor 8
- Kinkiz, Cornouaille 750ml 24
- Fuchshof Most 750ml 24
- CBD Canning, Sour Tangie n/a 10
- CBD Canning, OG Apple n/a 10

