



### SALADS AND APPETIZERS

- Smoked Salmon Deviled Eggs 9
- Market Greens, Garden Vegetables 12
- Beets with Charred Goat Cheese, Pistachios 14
- Kale Salad, Miso, Maitakes, Lemon & Parmesan 14
- Crispy Calamari Salad, Frisee, Peppers, Soy & Lime 16
- Hoisin Glazed Chicken Wings 14
- Grilled Prawns ~ Thai Chili Dipping & Cashews 20
- Hillandale Farm Crudite, Smoked Eggplant, Grilled Naan 13
- Burrata Salad with Heirloom Tomatoes & Cucumbers 16
  - ~ add Poached Egg 2ea.//
  - Grilled Chicken 6// Steak 14

### BUTTERMILK BUSCUITS 4

- Seasonal Jam
- Ham & Cheddar
- Sausage Gravy
- Honey Butter & Sea Salt



### MORNING PASTRIES

- Croissant 4
- Pane au Chocolat 4
- Blueberry Scone 4
- Basket 12



### SIDES

- ½ Avocado 3.5
- Frites with Aioli 8
- Bacon or Sausage 7
- Corned Beef Hash 8
- Smoked Salmon 11



# STONEACRE BRUNCH



### COCKTAILS

#### Bloody Mary

The Classic

#### Passion Ginger Mimosa

Passion Fruit, Ginger, Sparkling Wine

#### Berry Cooler

Vodka, Muddled Seasonal Berries, Lemon Juice, Club Soda

#### Elderflower Spritzer

Gin, Elderflower, Lemon, Thyme

#### Espresso Martini

Vanilla Vodka, House Kahlua & Espresso

#### Cappuccino Martini

Vanilla Vodka, Espresso, House Kahlua & Baileys

### FRESH JUICES

- Navel Orange 6
- Ruby Grapefruit 6
- Lemonade 4



### BRUNCH ENTREES

- Breakfast Sandwich ~ Scrambled Eggs on Bolo 4.5  
(add on: croissant, bacon, sausage, ham, or avocado 2 ea.)
- Vanilla Yogurt Parfait with Seasonal Berries 9
- Soft Scrambled Eggs with Local Greens & Toast 9
- Seasonal Vegetable Hash, Fresh Herbs & Poached Eggs 14
- Braised Pork Chili Verde, Cilantro, Lime & Fried Egg 16
- Corned Beef Hash with Poached Eggs 16
- Steak Frites, Caramelized Onions & Sautéed Greens 32

### HOUSE SANDWICHES

- ~All Sandwiches served with Greens or sub Fries 2
- Avocado Toast, Heirloom Tomatoes, Radish, Jalapeno 14
- Smoked Salmon Toast, Cream Cheese, Everything Bagel Spice, Red Onions 16
- Chickpea Vegetable Burger, Curry Aioli, Pickled Vegetables, Naan Bread 17
- Crispy Cauliflower Sandwich ~ Asian Glaze, Brioche Bun 15
- Shrimp & Pork Bahn Mi ~ Mint, Carrots, Cilantro, Sracha Mayo 20
- Crispy Glazed Chicken, Aioli & Cucumbers 14
- Stoneacre BLT 14
- Grass-Fed Beef Burger, Stoneacre Sauce, Vermont Cheddar 20
- New England Lobster Roll with Lemon, Aioli & Tarragon 28



#### LET'S BRUNCH

Sat - Sun 11:00am - 4:00pm

#### LET'S MEET FOR LUNCH

Mon- Frid 11:00am - 4:00pm

#### WEEKDAY NIGHTS

Sun - Thurs 4:00pm - 10:00pm

#### WEEKEND DINNERS

Fri - Sat 4:00pm - 11:00pm