



STONEACRE

GARDEN

DINNER

SMALL PLATES

- Steamed Mussels, Garlic, White Wine & Herbs 15
- Smoked Salmon Deviled Eggs 9
- Hillandale Farm Crudite, Smoked Eggplant, Grilled Naan 13
- Hoisin Glazed Chicken Wings, Fresno Jam 15
- Grilled Prawns, Thai Chili Slaw & Cashews 20
- Crispy Glazed Cauliflower & Scallions 14
- Ahi Tuna Tacos, Wonton Crisp, Avocado Crema 16
- Baja Shrimp Ceviche, Tomato, Horseradish, Avocado 15
- Bang Bang Crispy Lobster, Truffle Siracha Aioli, Sweet Soy 21



SOUPS & SALADS



- Daily Soup M/P
- Market Greens, Garden Vegetables 12
- Burrata Salad, Heirloom Tomatoes, Cucumbers, Gremolata 16
- Crispy Calamari Salad, Frisee, Peppers, Soy & Lime 16
- Kale Salad, Miso-Dressing, Maitakes & Parmesan 14
- Beets, Goat Cheese, Pistachios 14
- ~ add Shrimp 3ea
- Grilled Chicken 6 // Steak 14

ENTREES

- Udon Noodles, Maine Lobster, Farmstand Vegetables, Dashi 35
- Market Fish with Seasonal Vegetables 28
- Roasted Organic Chicken, Summer Succotash, Herb Salad 28
- Steak Frites with Caramelized Onions & Sauteed Greens 34
- Grass-Fed Beef Burger, Stoneacre Sauce, Vermont Cheddar 20
- Pomegranate Glazed Eggplant, Tofu, Cilantro, Crushed Chili 21
- Chickpea Vegetable Burger, Curry Aioli, Pickled Vegetables, Naan Bread 17
- New England Lobster Roll with Lemon, Aioli & Tarragon 28
- Crispy Cauliflower Sandwich ~ Asian Glaze, Brioch Bun 15



SIDES 8



Crushed Potatoes



Market Greens



Fries



Street Corn



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 - 11:00pm



STONEACRE

GARDEN

BOTTLED BEERS

- Narragansett Fresh Catch 6
- Imperial Lager 6
- Stella Artois 6
- Bud Light 5
- Miller High Life "pony" 5
- Michelob Ultra 5
- Left Hand Milk Stout 8
- Loyal 9 Lemonade 6
- White Claw 6
- Guava Gose 8



COCKTAILS 14



GRAPEFRUIT MARTINI

Infused Vodka, Grapefruit Juice, Vanilla & Sea Salt

PART-TIME LOVER

Tequila, Aperol, Elderflower, Citrus

BASIL JULEP

Cognac, Triple Sec, Lemon & Sugar

PASSION PROJECT

White Rum, Passionfruit, Ginger, Lime

PINK NIMBUS

Gin, Italicus, Lemon, Raspberry, Bergamotto Crema

ALCOHOLIC POPSCICLE

Ask your server or bartender about daily flavors



DRAFT BEERS

10oz/16oz

- Narragansett Lager 5/7
- Whaler's Rise APA 6/8
- Proclamation Pilsner 6/8
- Radiant Pig IPA 6/8
- Captain's Daughter DIPA 8/10
- Shacksbury Rose Cider 6/8
- Japas Cevejeria Sawa Plum 8/10
- Schoffenhofer 8/9
- Guinness 6/8
- Luna Bay Kambucha 8/10

MOCKTAILS 8

Passion-Ginger

passion fruit juice,
ginger,
club soda

Lemon-Elderflower

lemon juice,
elderflower tonic

Seasonal Berry

muddled berries,
lemon juice,
club soda

Shirley Ginger

ginger ale,
house grenadine,
lime

WHITES

- Picpoul, Caves a Pomerol, France 2019 10/40
- 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 15/60

REDS

- Pinot Noir, Stafford Hill, Willamette, OR 2018 15/60
- Cabernet Sauvignon, Sharecropper's, WA 2018 14/56
- Cotes Du Rhone, Lumieres, France 2018 12/48
- Chianti, Meme, Petrogano, Italy 2018, 10/40
- Malbec, Alfredo Roca, Argentina 2017 11/44

ROSE

- Peyrassol, Croix des Templiers, ProvanceFrance 2019 10/40

SPARKLING

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



CIDERS

- Shacksbury, Rose 8
- Shacksbury, Dry 8
- Graft, Farm Flor 8

