



STONEACRE

GARDEN

DINNER

SMALL PLATES

- General Tso's Cauliflower 14
- Ahi Tuna Tacos, Wonton Crisp, Avocado Crema 16
- Yakitori Chicken Skewers, Scallions, Shiitake Mushrooms 12
- Bang Bang Crispy Lobster, Truffle Siracha Aioli, Sweet Soy 21
- Vegetable Bao Bun, Avocado, Carrots, Red Cabbage 12
- Lobster Rangoon, Cream Cheese, Scallions, Ginger 14



SOUPS & SALADS



- Mushroom Dashi, Bok Choy, Toasted Sesame 8
- Lobster Bisque, Yuzu Cream 10
- Market Greens, Garden Vegetables 12
- Burrata Salad, Apples, Fennel, Marcona Almonds, Pomegranate 16
- Kale Salad, Miso-Dressing, Maitakes & Parmesan 14
- Soba Noodles, Thai Chili, Pulled Chicken, Peanuts, Sesame-Ginger 16
- ~ add Poached Lobster 10
- Grilled Chicken 6 ~ Grilled Steak 14

ENTREES

- Udon Noodles, Farmstand Vegetables, Mushroom Dashi 25 add Lobster 10
- Market Fish with Seasonal Vegetables 28
- Fried Chicken, Lime Yogurt, Mint, Chili Oil 28
- Hanger Steak, Celery Root Puree, Potato Pave, Brown Butter Reduction 34
- Grass-Fed Beef Burger, Stoneacre Sauce, Vermont Cheddar 20
- Chickpea Vegetable Burger, Curry Aioli, Pickled Vegetables, Naan Bread 17
- New England Lobster Roll with Lemon, Aioli & Tarragon 28
- Crispy Cauliflower Sandwich ~ Asian Glaze, Brioche Bun 15



SIDES 8



Crushed Potatoes



Fries



Brussels Sprouts



LET'S BRUNCH

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

LET'S MEET FOR "BENTO BOX" LUNCH

Monday - Friday 12:00PM - 3:00pm

DINNER

Thursday 5:00pm - 8:00pm

Friday - Saturday 5:00pm - 9:00pm



STONEACRE

GARDEN

BOTTLED BEERS

- Narragansett Fresh Catch 6
- Sapporo 8
- San Miguel Pale Lager 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
- NEIGHBOR ISN'T HOME**
Tequila, Orange Liqueur, Chartreuse, Beets, Lime
- MEMOIRS OF A GEISHA**
Japanese Whiskey, Cognac, Spiced Brown Sugar, Bitters
- PASSION PROJECT**
White Rum, Passionfruit, Ginger, Lime
- PINK NIMBUS**
Gin, Italicus, Lemon, Raspberry, Bergamotto Crema
- SHERRY MARTINEZ**
Sherry, Gin, Sweet Vermouth, Luxardo Maraschino
- DOWN THE RABBIT HOLE**
Cognac, Amaro, Carrot Juice, Lemon, All Spice
- STOCKHOLM SYNDROME**
Aquavit, Ginger, Lemon, Tonic
- ROMAN HOLIDAY**
Campari, Amaro, Sweet Vermouth



DRAFT BEERS

10oz/16oz

- Narragansett Lager 5/7
- Proclamation Pilsner 6/8
- Whaler's Rise APA 6/8
- Radiant Pig IPA 6/8
- Ragged Island DIPA 8/10
- Hittachino Nest White Ale 6/8
- Shacksbury Deer Snacks 6/8
- Schoffenhofer Grapefruit 8/10
- Guinness 6/8
- Luna Bay Kambucha 8/10
- Awashizuku Saprklng Sake (6oz.) 8

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
- Tempranillo, La Capra Loca, Spain 2018 12/48
- Chianti, Meme, Petrogano, Italy 2018, 10/40
- Malbec, Aguijon de Abeja, Argentina 2018 11/44

SPARKLING

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



ROSE

- Peyrassol, Croix des Templiers, Provance France 2019 10/40

CIDERS

- Shacksbury, Dry 8
- Graft, Farm Flor 8

