

## BUTTERMILK BISCUITS

Seasonal Jam 4  
Sausage Gravy 4  
Honey Butter & Sea Salt 4



## MORNING PASTRIES

Croissant 4  
Savory Cheese Scone 4  
Blueberry Scone 4

## BRUNCH

Breakfast Sandwich ~ Two Fried Eggs & American Cheese 7  
(add on: croissant, bacon, sausage, avocado 2.50 ea.)  
Garden Vegetable Hash, Poached Eggs, Hollandaise 14  
Braised Pork Chili Verde, Cilantro, Lime & Fried Egg 16  
Steak & Eggs, Sunny Side Up, Home Fries, Hollandaise 30  
Classic Lobster Benedict with Braised Market Greens 24  
Chicken & Waffles, Fresno Lime Butter, Chili Maple Syrup 22  
Corned Beef Hash, Poached Eggs, Hollandaise 16

## SIDES

½ Avocado 3.5  
Fries 8  
Stoneacre Home Fries 8  
Maple Bourbon Glazed Bacon 10  
Sausage Patties 7  
Scrambled Eggs 7



# STONEACRE

— GARDEN —

## BRUNCH



## COCKTAILS 14

### Bloody Mary or Maria?

Vodka or Tequila, House Bloody Mix, Pickled Vegetables

### Passion Ginger Mimosa

Sparkling Wine, Passion Fruit, Ginger

### Berry Cooler

Vodka, Fresh Berries, Lemon Juice, Club Soda

### Elderflower Spritzer

Gin, Elderflower, Lemon, Thyme

### Espresso Martini

Vodka, Kahlua, Espresso

### Hoppy Ending

Gin, Cardemom, Pomepousse, Amber Ale

## FRESH JUICES

Navel Orange 6  
Ruby Grapefruit 6  
Lemonade 4



## SALADS

Market Greens, Garden Vegetables 12  
Kale Salad, Miso, Maitakes, Lemon & Parmesan 14  
Burrata Salad, Apples, Pickled Kohlrabi, Asian Pears, Marcona Almonds 16

~ add Poached Egg 2ea.//  
Grilled Chicken 6// Steak 15

## 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  
Crispy Glazed Chicken, Aioli & Cucumbers 16  
Stoneacre BLT, Maple Glazed Bacon, Local Lettuce, Heirloom Tomato 15  
Grass-Fed Beef Burger, Stoneacre Sauce, Vermont Cheddar 22

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SHELLFISH, SEAFOOD OR EGGS MAY INCREASE CHANCES  
OF FOOD BOURNE ILLNESS.**



### LET'S BRUNCH

Sat, Sun & Mon 10am – 4pm

### LET'S MEET FOR LUNCH

Tues- Fri 11am - 4pm

### DINNER

Thursday & Sunday 4pm – 9pm

Friday & Saturday 4pm – 10pm

## BOTTLED BEERS

Sapporo 8  
Stella Artois 6  
Bud Light 6  
Left Hand Milk Stout 8  
Guava Gose 8  
Peeptoad APA, Tilted Barn 9  
Farm Flor Cider, Graft 8

“PONIES” 7oz. 5

Miller High Life  
Coronita  
Budweiser



## DRAFT BEERS

10oz/16oz

Narragansett Lager 5/7  
Ragged Island Vienna Lager 6/8  
Whaler's Rise APA 6/8  
Radiant Pig IPA 6/8  
Lone Pine Oh-J DIPA 8/10  
Shacksbury Cider 6/8  
Guinness Stout 6/8  
Boochcraft Hard Kombucha 8/10  
Proclamation Fruit Sour 8/10  
Awashizuku Sparkling Sake 8



# STONEACRE

GARDEN

## COCKTAILS 14

### GRAPEFRUIT MARTINI

Infused Vodka, Grapefruit Juice, Vanilla & Sea Salt

### MEMOIRS OF A GEISHA

Japanese Whiskey, Cognac, Spiced Brown Sugar, Bitters

### HOPPY ENDING

Gin, Cardamom, Pamplemousse, Amber Ale

### PASSION PROJECT

White Rum, Passionfruit, Ginger, Lime

### DANTE'S INFERNO

Chili Infused Tequila, Blood Orange, Strawberry

### PINK NIMBUS

Gin, Italicus, Lemon, Raspberry, Bergamotto Crema

### PURPLE HAZE

Mezcal, Plum Wine, Hibiscus, Rhubarb, Egg whites

### DOWN THE RABBIT HOLE

Cognac, Amaro, Carrot Juice, Lemon, All Spice

### SCANDINAVIAN MULE

Aquavit, Ginger, Lemon, Tonic



## MOCKTAILS 8

### Passion-Ginger

passion fruit,  
ginger,  
club soda

### Lemon-Elderflower

lemon juice,  
elderflower tonic,  
thyme

### Seasonal Berry

fresh berries,  
lemon juice,  
club soda

### Shirley Ginger

fresh ginger,  
house grenadine,  
ginger ale

## SPARKLING

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



## 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, Fableist, Napa, CA 2018 15/60

## REDS

Pinot Noir, Stafford Hill, Willamette, OR 2018 15/60  
Cabernet Sauvignon, Laurent Vineyard, Chile 2019 14/56  
Tempranillo, La Capra Loca, Spain 2018 12/48  
Zweigelt, Paul Direeder, Austria 2018 10/40

## ROSE

Garnacha, Vina Zorzal, Spain 2019 10/40