



# STONEACRE

GARDEN

## DINNER

### SMALL PLATES

- General Tso's Cauliflower 14
- Tuna Poke Tacos, Wonton Crisp, Avocado Crema 18
- Yakitori Chicken Skewers, Scallions, Shiitake Mushrooms 14
- Bang Bang Crispy Lobster, Truffle Siracha Aioli, Sweet Soy 24
- Vegetable Bao Bun, Mushrooms, Carrots, Red Cabbage 14
- Lobster Rangoon, Cream Cheese, Scallions, Ginger 14
- PM Bento Box, Skewers, Rangoon, Tacos & Dumplings 28



### SOUPS & SALADS



- Mushroom Dashi Soup, Bok Choy, Toasted Sesame 8
- Red Lentil Coconut Soup with Lobster 10
- Market Greens, Local Vegetables, Carrot-Ginger Vinaigrette 12
- Burrata Salad, Pickled Kohlrabi, Asian Pears, Marcona Almonds 16
- Kale Salad, Miso-Dressing, Maitakes & Parmesan 14
- ~ add Poached Lobster 12
- Grilled Chicken 6 ~ Grilled Steak 15

### ENTREES

- Udon Noodles, Farmstand Vegetables, Mushroom Dashi 25 add Lobster 12
- Market Fish with Seasonal Vegetables MP
- Fried Chicken, Lime Yogurt, Mint, Chili Oil 28
- Sirloin Steak, Broccolini, Gochujang, Pickled Red Onions 34
- Grass-Fed Beef Burger, Stoneacre Sauce, Vermont Cheddar 22
- Chickpea Vegetable Burger, Curry Aioli, Yuzu Pickles, Grilled Naan Bread 17
- Crispy Cauliflower Sandwich ~ Asian Glaze, Brioche Bun 16

### SIDES 8



Crushed Potatoes



Fries



Brussels Sprouts



### Vegetarian Prix Fixe \$30

- Red Lentil Soup, Snap Peas, Chili Oil 10
- Yukhoe Beet Tartare, Sesame, Radish, Sweet Potato 12
- Vegetable Bao Bun, Mushrooms, Carrots, Red Cabbage 12

- Shiitake Mushroom Tacos, Corn Tortilla, Korean Chili 18
- Pad Thai, Carrots, Ginger, Cilantro, Bean Sprouts 24
- General Tso's Cauliflower, Green Onion, Sesame 22

Key Lime Pie in a Jar 10

### LET'S BRUNCH

Saturday, Sunday & Monday  
10am – 4pm

### LET'S MEET FOR LUNCH

Tuesday - Friday  
11am -4pm

### DINNER

Thursday & Sunday 4pm – 9pm  
Friday & Saturday 4pm – 10pm

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



# STONEACRE

GARDEN



## 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



## 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



## 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 (6oz.) 8

## MOCKTAILS 8

### Passion-Ginger

passion fruit juice,  
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

## ROSE

- Garnacha, Vina Zorzal, Spain 2019 10/40

## REDS

- Pinot Noir, Stafford Hill, Willamette, OR 2018 15/60
- Cabernet Sauvignon, Laurent Vineyards, Chile 2018 14/56
- Tempranillo, La Capra Loca, Spain 2018 12/48
- Zweigelt, Paul D. Wagram, Austria 2018 12/48

