



# STONEACRE

GARDEN

## LUNCH

### SMALL PLATES

- Vegetable Bao Buns, Shiitake Mushrooms, Carrots 14
- Yakitori Chicken Skewers, Scallions, Shiitake Mushrooms 14
- Tuna Poke Tacos, Wonton Crisp, Avocado Crema 18
- General Tso's Cauliflower, Thai Chili, Sesame 14



### SOUPS & SALADS



- Mushroom Dashi Soup, Bok Choy, Toasted Sesame 8
- Red Lentil Coconut Soup with Lobster 10
- Market Greens, Spring Vegetables, Carrot-Ginger Vinaigrette 12
- Burrata Salad, Pickled Kohlrabi, Asian Pears, Marcona Almonds 16
- Beet Tartare, Tamari and Jicama 14
- Kale Salad, Miso-Dressing, Maitakes & Parmesan 14
- ~ add Poached Egg 2ea // Lobster 12
- Grilled Chicken 6 // Steak 15

### ENTREES

- Tuna Poke Bowl, Edamame, Red Cabbage, Carrots, Seaweed Salad, Jasmine Rice 20
- Crispy Glazed Chicken or Cauliflower Sandwich, Aioli & Cucumbers 16
- Stoneacre BLT, Bourbon Glazed Thick Cut Bacon, Local Lettuce, Heirloom Tomato 15
- Custom Blend Beef Burger, Stoneacre Sauce, Vermont Cheddar 22
- Chickpea Vegetable Burger, Curry Aioli, Yuzu Pickles, Grilled Naan Bread 17
- Pan Roasted Market Fish with Seasonal Vegetables MP
- Bento Box, Mushroom Dashi, Lobster Rangoon, General Tso's Chicken or Cauliflower 18

### SIDES



½ Avocado 3.5



Fries 8



Tamari Glazed Broccolini 10



### LET'S BRUNCH

Saturday, Sunday & Monday!

10am - 4pm

### LET'S MEET FOR LUNCH

Tuesday - Friday 11:00am - 4:00pm

### DINNER

Thursday & Sunday 4pm - 9pm

Friday & Saturday 4pm - 10pm

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD 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



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