

STARTERS

SOUP OF THE DAY	10	KOREAN BBQ WING	16
		Sweet & Tangy Glaze, Buffalo style or Mango Habanero Sauce	
CHIPS AND GUAC	16	CAJUN CHICKEN QUESADILLA	18
Homemade Guacamole, Cilantro, Serrano Pepper, Red Onions, Lime Juice		Monterey & Cheddar Cheese, Fire Roasted Salsa Sour Cream	
TRUFFLE RISOTTO BALLS	16	FRIED CALAMARI	18
4 Pieces of Risotto Balls, Fresh Marinated Sauce, and Parmesan Cheese		Sriracha Aioli or Tomato Marinade	

SALADS

ADD: Chicken +5 Shrimp +7 Steak +8 Salmon +9

CHOPPED ASIAN CHICKEN SALAD	22	CLASSIC CEASAR SALAD	18
Romaine, Cabbage, Crispy Wontons, Scallions, Peanuts, Carrots, Sesame-Ginger Dressing		Romaine, Garlic Croutons, Crispy Parmesan Cheese Caesar Dressing	

LUNCH

ENTREE

STEAK FRITES	28
Grilled Hanger Steak, French Fries House Salad, Steak Sauce	
STONE MAC & CHEESE	18
ADD: +\$5 Chicken Roasted Garlic Bechamel, New York Cheddar	

SIDES

FRENCH FRIES	9
SWEET POTATO FRIES	10
PARM-TRUFFLE FRIES	10

BURGERS & SANDWICHES

ADD: Sweet Potato Fries +2 Parmesan Truffle Fries +3

GRILLED PESTO CHICKEN SANDWICH	21
Marinated Natural Chicken Breast, Provolone Cheese, Caramelized White Onions, Pesto	
FRIED CHICKEN SANDWICH	21
Smoked Bacon, Sriracha Aioli, Pickles, Baby Arugula	
CLASSIC BURGER	22
Certified Angus Beef, Lettuce, Tomato, Onion, Pickles	
MAINE STYLE LOBSTER ROLLS	26
Fresh Lobster Meat and Pretzel Roll	
GRILLED PORTOBELLO MUSHROOMS	22
Grilled Red Onions, Sliced Avocado, Tomato, Arugula, Roasted Red Pepper Pesto	

BRUNCH

All Entrees Served With Salad And Home Fries
Upgrade: French Fries +1 Sweet Potato Fries +2 Parmesan- Truffle Fries +3

MAIN

TAVERN BRUNCH SANDWICH	17
Crispy bacon, Cheddar Cheese, Mayonnaise, Scrambled Eggs	
HONEY BUTTER PANCAKES	19
Banana, or Strawberries, Pancakes, and Whipped Cream	
FAJITA OMELLET	20
Sauteed Onions And Peppers, Chopped Tomato, Mozzarella Cheese	
AVOCADO TOAST AND POACHED EGGS	20
Sliced Avocado, Pickles Onions, Pepper Flakes, Sourdough Bread	
CHORIZO QUESADILLA	18
Scrambled Eggs, Chorizo, Shredded Mozzarella, And Sour Cream, Salsa	
FRIED CHICKEN & WAFFLES	16
Buttermilk Fried Chicken Breast, Crispy Bacon, House Pickles, Sriracha Aioli, Maple Syrup	
STONE STREET EGGS BENEDICT	16
Smoked Ham, Sauteed Spinach, Poached Eggs, Chipotle Hollandaise, Toasted English Muffin	
BRUNCH TAVERN BURGER	22
Aged Cheddar Cheese, Bacon, Chipotle Aioli, Baby Arugula, Brioche, Fried Egg	
BREAKFAST BURRITO	19
Scrambled Eggs, Black Beans, House Guacamole, Monterey Cheese	
STEAK & EGGS	23
6oz Hanger Steak, Fried Eggs, Pico De Gallo, Home Fries and Salad	

SIDES

TWO EGGS ANY STYLE	6	PARMESAN- TRUFFLE FRIES	10
FRENCH FRIES	9	AMERICAN BACON	6
SWEET POTATO FRIES	10		

*Notice: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness
*Because Every Ingredient Cannot Be Listed on The Menu, Please Advise Your Server of Any Allergies You May Have.

DRINKS

COCKTAILS

FALL IN A CUP 15	TAVERN HOT TODDY 15
Orange Gin Infused w/ Cinnamon. Simple Syrup, Lemon	American Honey Whiskey, Old Spice Simple Syrup, Lemon, Hot Water
FIG JAM 15	APPLE CIDER MULE 15
Bourbon, Fig Jam, Angostura Aromatic Bitters, Simple Syrup	Apple Jack Daniels, Lime, Apple Cider, Ginger Beer
WINTER RUBY 15	ESPRESSO MARTINI 17
Raspberry Vodka, Pomegranate, Triple Sec, Lime, Simple Syrup	Vanilla Vodka, Kahlua, Espresso, Simple Syrup
SMORETINI 15	SPICY LADY
Chocolate Marshmallow Whiskey , Vanilla Vodka, Nutella, Simple Syrup	Mezcal, Agave Syrup, Lime Juice, Blood Orange Juice, Fresh Jalapeños, Tajín Rim

MARGARITAS

CLASSIC MARGARITA15
Tequila, Triple Sec, Lime. Make it spicy with house jalapeño infused tequila
SADIA’S SMOKEY MARGARITA16
Mezcal, Triple Sec, Lime. Make It Spicy with House Jalapeno Infused Tequila

CLASSIC & PROHIBITION
STYLE

CLASSIC OLD FASHIONED 16
Bourbon or Rye, Simple Syrup, Angostura Aromatic Bitters, Orange Peel & Amarena Cherry
COLD BREW OLD FASHIONED16
Bourbon or Rye, Coffee Liquor, Angostura Aromatic Bitters, Amarena Cherry
CLASSIC MANHATTAN16
Bourbon or Rye, Sweet Vermouth, Angostura Aromatic Bitters, Amarena Cherry

WINE

RED	WHITE
Cabernet Sauvignon 13/45	Pinot Grigio 13/45
Pinot Noir 13/45	Chardonnay 14/47
Malbec 14/47	Sauvignon Blanc 14/47
ROSÉ	SPARKLING
Rosé 14/47	Prosecco 13/43



MOCKTAIL

DRY MOSCOW MULE8
Lime juice, Ginger Beer, Pineapple
HOUSE SHIRLY TEMPLE8
Lemon-Lime Soda, House Grenadine, Amarena Cherries

BRUNCH COCKTAILS

CLASSIC MIMOSA 14	CLASSIC GREY HOUND 15
Orange Juice, Sparkling Wine	Grapefruit Juice, Tito’s Vodka
CLASSIC BELLINI 14	CLASSIC FUZZY NAVEL 15
White Peach Purée, Sparkling Wine	Orange Juice, Tito’s Vodka, Peach Schnapps

BOTTOMLESS BRUNCH!

2 HOURS TO PARTY!
\$35 FOR ALL YOU CAN DRINK
Bloody Mary, Mimosa, or Stone Street Pilsner
per Person with the Purchase of Any Main
Must Order by 2:00pm