



160 PAWTUCKET BOULEVARD
TYNGSBORO, MA 01879

WWW.STONEHEDGEINNANDSPA.COM

978-649-4400

LEFT BANK LUNCH

LITE BITES

SPANISH CAESAR SALAD,
BLACK OLIVE CROUTON,
MARINATED WHITE ANCHOVY AND
SHAVED MANCHEGO* 9.50
WITH GRILLED CHICKEN 14.
WITH JUMBO SHRIMP 16.

CRISPY CALAMARI, LEMON AIOLI,
SPICY TOMATO SAUCE AND
GREEN OLIVE TAPENADE 10.

SPINACH SOUP WITH YUKON GOLD POTATO
HASH, FRIED QUAIL EGG AND
WHITE TRUFFLE OIL 8.

GRILLED SHRIMP SALAD,
FINGERLING POTATOES, BABY SPINACH,
GRILLED LEMON AND
LEMON VINAIGRETTE* 13.

GRILLED THIN CRUST WHITE PIZZA WITH
ROASTED GARLIC AND THREE CHEESE,
MIXED GREENS AND
HERB VINAIGRETTE 11.

LUMP CRAB CAKE, CHICK PEAS,
SHAVED RED ONION,
MEYER LEMON, MINT AND
CORIANDER AIOLI* 14.

MORE SUBSTANTIAL

GRILLED CHICKEN PANINI,
PROSCIUTTO, BRIE, ARUGULA,
ROASTED PEPPERS AND PESTO, 12.
SERVED WITH CHOICE OF FRENCH FRIES,
HOUSE CHIPS OR MIXED GREENS

BUTTERNUT SQUASH RAVIOLI,
BRUSSEL SPROUTS, WILD MUSHROOMS,
ROASTED TOMATOES AND
BROWN SUGAR NAGE 13.

NEW ENGLAND STYLE LOBSTER ROLL ON A
TOASTED BRIOCHE BUN WITH
BIBB LETTUCE 16.50
SERVED WITH OLD BAY SEASONED HOUSE CHIPS

B.L.T. WITH AVOCADO IN A
TOMATO WRAP, ROASTED RED TOMATOES,
BIBB LETTUCE, APPLE SMOKED BACON 12.
SERVED WITH CHOICE OF FRENCH FRIES,
HOUSE CHIPS OR MIXED GREENS

PAN SEARED SCALLOPS WITH
FIELD GREENS, GRAPE TOMATOES,
GORGONZOLA, PISTACHIOS,
BALSAMIC VINAIGRETTE * 16.

8 OZ. ANGUS BEEF BURGER ON A
MILLTOWNE ROLL
WITH TRADITIONAL GARNISHES* 13.
SERVED WITH CHOICE OF FRENCH FRIES,
HOUSE CHIPS OR MIXED GREENS

PAN ROASTED ATLANTIC SALMON WITH
PEA PUREE, SPRING ONIONS,
CARROTS, ARTICHOKE AND
CABERNET WINE REDUCTION * 14.

EXECUTIVE CHEF ~ ALEX FACIO
EXECUTIVE SOUS CHEF ~
KLAUS RAFERZEDER-MOISON