

### LITE BITES

MARINATED AND FRIED CALAMARI, LEMON AIOLI,  
GREEN OLIVE TAPENADE AND ROMESCO CHANTILLY\* 11.

PAN FRIED NEW ENGLAND CRAB CAKE, APPLE AND  
CELERIAC SALAD, JALAPENO EMULSION\* 14.50

NEW ENGLAND CLAM CHOWDER 9.

BUTTERNUT SQUASH AND APPLE BISQUE 8.

### MORE SUBSTANTIAL

LEFT BANK 'CAESAR' SALAD WITH WHITE ANCHOVIES,  
TRUFFLE OIL CROUTONS, CLASSIC CAESAR DRESSING 11.

WITH GRILLED CHICKEN\* 14.

WITH JUMBO SHRIMP\* 16.

#### SCALLOP SALAD

PAN SEARED SCALLOPS, DRIED FIGS, GOAT CHEESE,  
TOASTED PISTACHIOS WITH FRESH ARUGULA,  
ROSE VINAIGRETTE\* 16.

ROASTED RAINBOW TROUT STUFFED WITH  
LEEK AND BABY SPINACH, CRISPY "POMME D'ARPHIN"\* 17.

#### DUCK CONFIT

SMOKED BACON BRAISED CABBAGE, FLANNEL HASH  
CAKE, CRISPY DUCK SKIN, FRESH CRANBERRY SAUCE 14.

#### PAN SEARED BREAST OF CHICKEN

PARISIAN STYLE GNOCCHI, ROASTED WINTER SQUASH,  
ROASTED SHALLOT, WINTER MUSHROOMS, FINE HERBS 17.

### SANDWICHES AT THE STONEHEDGE

HONEY DIJON GRILLED CHICKEN PANINI WITH GRUYERE,  
OVEN ROASTED TOMATOES AND SPINACH ON  
CIABATTA BREAD\* 12.

GRILLED CHEDDAR CHEESE, SMOKED BACON,  
CARAMELIZED ONIONS ON BRIOCHE\* 11.

8 OZ. ANGUS BEEF BURGER ON A  
BRIOCHE BUN WITH TRADITIONAL GARNISHES AND  
HOUSEMADE "SECRET" SAUCE\* 13.

NEW ENGLAND STYLE LOBSTER ROLL ON TOASTED  
BRIOCHE WITH BIBB LETTUCE AND SLICED TOMATOES 18.

ALL SANDWICHES SERVED WITH FRENCH FRIES OR MIXED GREENS

### DESSERTS

TRUFFLE CHOCOLATE CRÈME BRULÉE WITH  
SUGAR COOKIES 8.

EXOTIC FRUIT SABAYON GRATIN,  
YUZU SYRUP AND MANGO SORBET 8.

PUMPKIN CHEESECAKE WITH  
BOURBON CARAMEL AND CANDIED PECANS 8.

HONEY MOLTEN CHOCOLATE CAKE WITH  
VANILLA ICE CREAM AND CRÈME ANGLAISE 8.

HOMEMADE ICE CREAM OR SORBET 7.50

CHEF'S SELECTION OF FRESH BAKED COOKIES 8.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU  
HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM  
YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.