

STILLWATER & STONE

SMALL BITES

Grilled Marinated Jumbo Prawns	\$18
Charred lemon, organic horseradish, Tajin spiced cocktail sauce	
Maryland Style Lump Crab Cake	\$18
Avocado sweet corn relish, pickled radish, Old Bay Aioli	
Stillwater Wings 	\$18
Choice of buffalo, honey bbq, or Old Bay dry rub	
American Wagyu Sliders*	\$17
Sharp American cheese, caramelized onions, whole grain mustard aioli, sesame seed bun	
Edamame Hummus	\$14
Grilled pita, olive salad, endive spears	

SHAREABLES

Artisan Charcuterie Board	\$20
Selection of cured meats & cheeses, accompaniments	
Dip Trio 	\$18
Spinach Artichoke Dip, Buffalo Chicken Dip, Queso Fundido, grilled bread and tortilla chips	

SALADS & GRAIN BOWLS

Kale Caesar	\$18/13
Baby kale, hearts of romaine, grilled garlic focaccia, Parmesan, crispy capers, white anchovies	
Honey Harissa Chicken Bowl	\$21/18
Grilled organic chicken breast, couscous, roasted corn, tomato, avocado, cucumber, pickled red onion, frisée, radicchio, honey harissa vinaigrette	
Berry Mesclun Green Salad	\$19/14
Blueberry, blackberry, strawberry, toasted pine nuts, crispy garbanzo beans, mesclun mixed greens, Manchego, red onions, sherry vinaigrette	

ADD PROTEIN TO ANY SALAD

Chicken +7 | Shrimp +9 | Salmon +12 | Steak +16

SIDES

Truffle Parmesan Fries	\$10
Whipped Potatoes	\$10
Charred Broccolini	\$10
Crispy Brussels Sprouts	\$10

HANDHELDS

sandwiches served with hand-cut fries or side salad

Prime Blended Stillwater Burger* 	\$23
Aged white cheddar, green leaf, vine-ripened tomato, caramelized red onion, pickles, signature sauce, brioche bun	
Grilled or Fried Chicken Sandwich*	\$21
Red pepper aioli, fresh mozzarella, spinach and arugula, ciabatta, balsamic glaze	
Smoked Salmon Sandwich*	\$22
Dill & caper sour cream remoulade, bacon, watercress, avocado, vine ripe tomato, pumpernickel roll	

FLATBREADS

Classic Margherita	\$18
Fresh Mozzarella cheese, sun-dried tomato sauce, Pecorino Romano, Roma tomatoes, basil, garlic oil	
Chicken Florentine	\$19
Grilled chicken, spinach, artichoke hearts, pesto alfredo, caramelized onions, chili oil, smoked mozzarella, garlic oil	

ENTRÉES

Steak Frites* 	\$45/32
NY Strip Steak, chimichurri, house seasoned fries	
Classic Fish & Chips	\$28
Beer-battered Atlantic cod, hand-cut fried potato, lemon, smashed peas, tartar sauce	
Pan-Seared Norwegian Salmon	\$36/24
Herbed ancient grains, charred broccolini, lemon oil, balsamic glaze	
Roasted Stuffed Jidori Chicken Breast Wrapped in Bacon*	\$30
Spinach artichoke stuffing, roasted fingerling potatoes, sautéed spinach, garlic pan jus	
Mushroom Ravioli & Roasted Vegetables	\$24/\$18
Roasted baby squash, wild mushrooms, vegetable jus	

DESSERTS

Warm Butter Cake	\$12
Chocolate Torte	\$12
Basque Style Cheesecake	\$12
Affogato	\$12

Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions. Items marked as gluten-free/vegetarian/vegan are prepared in a shared kitchen and may come into contact with non-vegetarian/gluten-free ingredients.