



## THE RUSTIC GRILL

*at Stone Water*

### STARTERS

#### DAILY SEASONAL SOUP

cup \$4 | bowl \$6

#### MEXICAN SHRIMP COCKTAIL \$12

avocado, cucumber, roasted  
garlic tomato sauce,  
grilled crostini

#### ENGLISH PEA & PARSLEY HUMMUS \$10

crudite and pita bread

#### SRIRACHA HONEY BRUSSEL SPROUTS \$9

oven roasted sprouts tossed in a  
sriracha honey glaze, sprinkled  
pecorino cheese

#### BUTTERMILK FRIED OYSTERS \$16

roasted jalapeno tartar sauce

#### GRILLED MONGOLIAN PORK SATAY 6 per order \$12

sweet n spicy aioli, scallions

#### CHEESY PATATAS BRAVAS \$10

crispy potatoes, roasted tomato  
sauce, mozzarella

#### CALAMARI \$12

lightly breaded, chimichurri,  
arugula, preserved lemon

#### CHEESE & CHARCUTERIE BOARD \$15

local cheeses and artisanal meats

#### VIETNAMESE SHRIMP LETTUCE WRAPS \$14

6 wraps per order  
shaved radish, shredded carrot,  
cucumber, scallion, avocado,  
house apricot sweet n' sour sauce

#### FRIED MOZZARELLA \$8

marinara dipping sauce

#### STICKY SESAME CAULIFLOWER \$10

crispy cauliflower bites

#### DAILY FLATBREAD \$12

### SALADS

#### MIXED GREENS \$6

cucumbers, tomatoes, mozzarella

#### WALDORF SALAD \$9

bibb lettuce, grapes, red onion, walnuts,  
apples, creamy mayo vinaigrette

#### GREEK SALAD \$9

cucumber, tomato, feta, pickled red  
onion, kalamata olives, red pepper,  
green goddess dressing

#### SPRING SALAD \$9

gem romaine, shaved asparagus,  
watermelon radish, shaved parmesan,  
lemon vinaigrette, sunflower seeds

#### KALE & QUINOA BOWL \$10

finely chopped kale, soft poached  
egg, avocado, roasted chickpeas and  
cauliflower, pickled red onions, feta,  
pepita seeds, lemon vinaigrette

#### GRILLED ROMAINE CAESAR \$9

grilled red onion, herb croutons, hard-boiled  
egg, shaved parmesan, peppercorn caesar

add to your order: chicken \$5 | verlasso salmon \$8 | shrimp \$6



## MAINS

### BUCATINI \$16

add chicken \$5 | add shrimp \$6  
spring peas, guanciale, lemon cream sauce

### GNUDI \$14

add chicken \$5 | add shrimp \$6  
asparagus, mushroom ragout, roasted cauliflower,  
garlic parmesan

### SCALLOPS \$28

pan seared, zucchini noodles, heirloom tomatoes,  
asparagus, white wine pecorino sauce

### SALMON \$24

grilled, wild country rice pilaf with peas & carrots,  
arugula pesto

### HALIBUT \$27

seared, haricot vert, baby bok choy, roasted  
fingerling potatoes, mushroom champagne sauce

### AIRLINE CHICKEN \$22

spring onion zucchini cake, haricot vert

### PORK CHOP \$26

grilled, apples with grilled red onions and roasted  
heirloom fingerlings

### BONE IN VEAL CHOP \$34

chunky red skin mashed potatoes, grilled  
asparagus, caramelized cipollini onions

### 12oz STRIP STEAK \$32

center cut prime, blue cheese & roasted garlic  
crusted, crispy shoestring potatoes, royal trumpet  
mushrooms

### ASIAN BOWL \$16

add chicken \$5 | add shrimp \$6 | fried egg \$2  
jasmine rice, baby bok choy, carrots, spinach,  
mushrooms, sticky sesame & asian peanut sauce

### STEAK SALAD \$16

flank steak, arugula, grilled red onion, crumbled  
blue cheese, spiced pecans, dried cranberries,  
roasted garlic vinaigrette

### CHOPPED BUFFALO CHICKEN SALAD \$13

romaine, fried chicken tossed in buffalo sauce,  
cucumber, tomatoes, bacon, cheddar, crispy  
shallots, blue cheese dressing

### RUSTIC GRILL BURGER \$14

*served with truffle fries*  
Ohio beef burger, caramelized onions, house  
bacon, aged white cheddar, bibb lettuce and  
garlic aioli on brioche bun  
*may substitute cheese with American or gruyere*  
*add a fried egg \$2*

### RUSTIC GRILL VEGGIE BURGER \$13

*served with truffle fries*  
homemade veggie patty, bibb lettuce, avocado,  
aged white cheddar and roasted red pepper  
aioli on brioche bun  
*may substitute cheese with American or gruyere*

## ANYTIME FAVORITES

**CRISPY WINGS** 6 per order \$8 or 12 per order \$14  
dry cajun, hot buffalo, garlic parmesan or sriracha honey

**HALIBUT TACOS** 3 per order \$15

*served with house chips*  
seared halibut, pineapple salsa, house slaw, cilantro  
lime aioli

**ROOTBEER BRAISED PULLED PORK  
SANDWICH \$12**

*served with house chips*  
house slaw, pickles, crispy shallots, brioche bun

**STONEWATER FRIED CHICKEN  
SANDWICH \$13**

*served with fries*  
house pickles, slaw, bacon, mayo, cheddar, brioche bun

**QUESADILLAS \$9**

add pulled chicken \$4 add pulled pork \$4 add shrimp \$6  
cheddar, caramelized onions, bacon, red peppers and  
avocado sour cream

## SIDES

WILD COUNTRY RICE PILAF  
WITH PEAS & CARROTS \$7

GARLIC SESAME BABY  
BAK CHOY \$7

GRILLED ASPARAGUS \$7

TRUFFLE FRIES \$7

ROASTED FINGERLINGS \$6

REGULAR FRIES \$5