

EXECUTIVE CHEF
Kathryn Neidus



LUNCH MENU
WINTER

THE RUSTIC GRILL

at StoneWater

STARTERS

**KALE, SAUSAGE &
WHITE BEAN SOUP**
cup \$4 | bowl \$6

DAILY SEASONAL SOUP
cup \$4 | bowl \$6

**BAKED BROCCOLI CHEDDAR
& PARMESAN DIP \$10**
tortilla chips

**STUFFED ANAHEIM
PEPPER \$12**
sausage & beef stuffing, garlic
tomato sauce

**OHIO CITY YUKON TRUFFLE
PIEROGIS \$12**
apple cream & bacon onion
jam

**STICKY SESAME
CAULIFLOWER \$10**
crispy cauliflower bites

CALAMARI \$12
lightly breaded, sautéed
peppers, chimichurri, garlic
aioli

**SRIRACHA HONEY BRUSSEL
SPROUTS \$9**
oven roasted sprouts tossed
in a sriracha honey glaze,
sprinkled pecorino cheese

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

SALADS

add to your order: chicken \$5 | verlasso salmon \$8 | shrimp \$6 | flank steak \$9

MIXED GREENS \$6
cucumbers, tomatoes, mozzarella

CHOPPED AUTUMN SALAD \$9
chopped romaine, pears, spiced pecans, herbed
israeli couscous, roasted butternut squash, goat
cheese, roasted apple vinaigrette

STONEWATER COBB \$10
Romaine, oven roasted cherry tomatoes, hard
boiled egg, avocado, crumbled blue cheese,
sunflower seeds, chopped bacon, pickled red
onion, balsamic vinaigrette

GRILLED ROMAINE CAESAR \$9
grilled red onion, herb croutons, hard-boiled
egg, shaved parmesan, peppercorn caesar

KALE & QUINOA BOWL \$10
finely chopped kale, soft poached
egg, avocado, roasted chickpeas and
cauliflower, pickled red onions, goat
cheese, pepita seeds, lemon
vinaigrette

**CHOPPED BUFFALO
CHICKEN SALAD \$14**
romaine, fried chicken tossed in
buffalo sauce, cucumber, tomatoes,
bacon, cheddar, crispy shallots, blue
cheese dressing

STEAK SALAD \$17
flank steak, arugula, grilled red onion,
crumbled blue cheese, spiced pecans,
dried cranberries, roasted garlic
vinaigrette

CHEF de CUISINE
Temple Turner



THE RUSTIC GRILL
at StoneWater

SOUS CHEF
Ben David



THE RUSTIC GRILL
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ENTREES

CLASSIC GRILLED CHEESE ON SOURDOUGH \$8

served with house chips

add tomato \$1 | add avocado \$2 | add bacon \$2

HOUSE MADE TUNA OR CHICKEN SALAD \$9

served with house chips

choice of multigrain bread, flour or whole wheat wrap, or on a bed of greens

BLT \$10

served with house chips

Multigrain bread, bacon, cajun mayo, bibb lettuce, tomato, avocado

TURKEY BACON BBQ MELT \$12

served with house chips

caramelized onions, cheddar, crunchy purple cabbage slaw

GRILLED CHICKEN SAND "WEDGE" \$13

served with fries

bacon, garlic aioli, tomato, cheddar, avocado, brioche bun

STONEWATER FRIED CHICKEN SANDWICH \$14

served with fries

house pickles, slaw, bacon, mayo, cheddar, brioche bun

RUSTIC GRILL BURGER \$14

served with fries

Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli, brioche bun

may substitute cheese with American or gruyere

add a fried egg \$2

RUSTIC GRILL VEGGIE BURGER \$13

served with fries

homemade veggie patty, bibb lettuce, avocado, aged white cheddar and roasted red pepper aioli, brioche bun

may substitute cheese with American or gruyere

CAJUN TROUT SANDWICH \$13

served with chips

Sourdough bread, bibb lettuce, tomato, mayonnaise

STONEWATER "CLUB" \$11

served with house chips

turkey, bacon, cheddar, lettuce, tomato, garlic aioli on white or wheat

QUESADILLAS \$9

add pulled chicken \$4 add shrimp \$6

cheddar, caramelized onions, bacon, red peppers and avocado sour cream

DAILY FLATBREAD \$12

WINTER LUNCH SPECIAL

You Pick Two - \$9

Monday - Saturday | 11:30am - 3pm

MIXED GREENS

½ GRILLED ROMAINE CAESAR

CUP OF SOUP

½ CLASSIC GRILLED CHEESE

½ TUNA OR CHICKEN SALAD

½ BLT

All sandwiches come with chips

SIDES

BRUSSEL SPROUTS
W/ BACON \$7

FRUIT CUP \$5

TRUFFLE FRIES \$7

REGULAR FRIES \$5

HOUSE CHIPS \$3

Please notify us of any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food born illness.

20% gratuity charge added for parties of 8 or more