



THE RUSTIC GRILL
at StoneWater

MAIN PLATES

STONEWATER CIOPPINO CAPELLINI \$18

shrimp, mussels, fennel and tomato garlic broth with grilled bread

HOUSE-MADE GNUDI \$18

seared with braised short rib, honey roasted sweet potato with truffle parmesan and fried sage

GRILLED BERKSHIRE PORK CHOP \$25

brussel sprouts, butternut squash and roasted apples, pancetta cream sauce

8oz RIBEYE \$30

mushroom ragout and twice baked truffle butter potato

AIRLINE CHICKEN \$18

crispy fingerling potato and asparagus hash, with rosemary and sundried tomato pan sauce

PISTACHIO CRUSTED TROUT \$25

sautéed mushrooms and radicchio, lemon and caper cream sauce

ASIAN BOWL \$15

add chicken \$5 | add shrimp \$6

jasmin rice, spinach, carrots, mushrooms, asian peanut sauce

add fried egg \$2

SALMON \$22

sautéed arugula, asparagus, tomatoes with sauce Provencal

STEAK SALAD \$16

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

CHOPPED BUFFALO CHICKEN SALAD \$12

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

RUSTIC GRILL BURGER \$13

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

RUSTIC GRILL VEGGIE BURGER \$11

homemade veggie patty, watercress, avocado, aged white cheddar and roasted red pepper aioli on brioche with truffle fries.
may substitute cheese with American or gruyere

STARTERS

DAILY SEASONAL SOUP

cup \$4 | bowl \$6

CLASSIC BEEF CHILI

cup \$4 | bowl \$6

CRAB STUFFED SHISHITO PEPPERS \$12

tempura battered with sweet and spicy mayo

MUSSELS \$12

white wine, garlic parmesan broth served with grilled bread

CHEESE AND CHARCUTERIE BOARD \$15

2 cheeses, 2 charcuteries, crostini's, jam & accoutrements

LAMB MEATBALLS \$13

garlic tomato sauce

HOUSE-MADE MUSHROOM RAVIOLI \$10

sage, ricotta cheese and brown butter sauce

STEAMED PORK BUNS \$10

crispy hoisin glazed pork belly, pickled carrots, fennel, scallions, cilantro and sweet & spicy mayo

HOUSE NAAN BREAD \$8

roasted red pepper aioli and cucumber raita dip

FRIED MOZZARELLA \$8

marinara dipping sauce

FRICKELS \$7

tempura battered pickles with garlic aioli

SIDES

FINGERLING POTATO &
ASPARAGUS HASH \$7

SAUTEED ARUGULA, TOMATO AND
ASPARAGUS \$6

BRUSSEL SPROUTS WITH BACON \$7

TRUFFLE FRIES \$7

REGULAR FRIES \$5

ROASTED BUTTERNUT
SQUASH & APPLES \$7

SALADS

add chicken \$5 | add faroe island salmon \$8

MIXED GREENS \$6

cucumber, tomatoes, mozzarella

ARUGULA SALAD \$8

arugula, bibb lettuce, shaved fennel, orange segments, crushed pistachios, citrus crème fresh dressing

GRILLED ROMAINE CAESAR \$9

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

SPINACH & QUINOA BACON SALAD \$8

bacon, grilled red onion, hard-boiled egg, sunflower seeds, dijon mustard vinaigrette

ANYTIME FAVORITES

CRISPY WINGS 6 per order \$8 or 12 per order \$14

dry cajun, hot buffalo, garlic parmesan or sriracha honey

HOUSE PRETZEL BITES \$7

beer cheese and mustard dips

BAKED HAM 'N CHEESE SLIDERS \$11

served with house chips
caramelized onions with dijon mustard and black sesame seed marinade

STONEWATER FRIED CHICKEN SANDWICH \$13

served with fries
challah bun, house pickles, slaw, bacon, mayo and cheddar

QUESADILLAS \$9 add grilled chicken \$3 | add shrimp \$6
cheddar, caramelized onions, red peppers and avocado sour cream

BRAISED SHORT RIB TACOS \$14

served with house chips
cheddar cheese, apple fennel slaw, crème fraiche

DAILY FLATBREAD \$12

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.