



THE RUSTIC GRILL

at StoneWater

STARTERS

DAILY SEASONAL SOUP

cup \$4 | bowl \$6

MUSSELS \$13

coconut milk, leeks, shishito peppers, cilantro with grilled bread

CALAMARI \$12

shishito peppers, feta and spicy aioli

LOBSTER & AVOCADO MANGO

TARTARE \$15

with orange cilantro vinaigrette

CRAB STUFFED SHISHITO

PEPPERS \$12

tempura battered with sweet and spicy aioli

STICKY SESAME CAULIFLOWER \$9

crispy cauliflower bites

CHEESE & CHARCUTERIE BOARD \$15

local cheeses and artisanal meats

STEAMED PORK BUNS \$10

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

FRIED MOZZARELLA \$8

marinara dipping sauce

FRICKELS \$8

tempura battered pickles with garlic aioli

SALADS

MIXED GREENS \$6

cucumbers, tomatoes, mozzarella

TOMATO SALAD \$9

heirloom tomatoes, cucumbers, feta cheese, grilled red onions, basil pesto

GRILLED ROMAINE CAESAR \$9

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

ARUGULA SALAD \$9

grilled watermelon, feta cheese, sliced red onions, lemon vinaigrette

CRAB CAKE SALAD \$15

mixed greens, grilled asparagus, cucumbers, shaved radish, roasted garlic vinaigrette, sweet & spicy aioli

KALE YEAH \$9

finely chopped salad, shaved parmesan, quinoa, apples and slivered almonds, lemon vinaigrette

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



MAINS

SUMMER CAPELLINI \$14

add chicken \$5 | add shrimp \$6
heirloom tomatoes, local zucchini, garlic, basil,
parmesan

ORECHIETTE \$13

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

AIRLINE CHICKEN \$20

shaved vegetable and potato hash with leek
soubise sauce

GRILLED BERKSHIRE PORK CHOP \$25

roasted red potatoes, sautéed kale, baby peppers,
cider dijon glaze

FLATIRON STEAK \$20

purple potato risotto, mushrooms, haricot verts,
sautéed arugula, cilantro smoked cumin butter

VERLASSO SALMON \$23

roasted red beets, snap peas, grilled scallions,
maro sauce

BARRAMUNDI \$24

baby potatoes, haricot verts, chimichuri

LOBSTER ROLL \$22

served with fries
fresh lobster, butter toasted bun

ASIAN BOWL \$15

add chicken \$5 | add shrimp \$6 | fried egg \$2
jasmine rice, spinach, carrots, mushrooms, 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 \$12

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

RUSTIC GRILL BURGER \$13

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

RUSTIC GRILL VEGGIE BURGER \$12

served with truffle fries
homemade veggie patty, watercress, avocado,
aged white cheddar and roasted red pepper
aioli on brioche
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

BAKED CUBAN SLIDERS \$12

served with house chips
caramelized onions, swiss cheese, ham, pulled pork,
pickles and dijon mustard and 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

CAJUN SALMONTACOS \$14

served with house chips
mango salsa, brussel sprout fennel slaw, crème fraiche

DAILY FLATBREAD \$12

SIDES

VEGETABLE & POTATO
HASH \$7

SAUTEED ARUGULA WITH
MUSHROOMS & HARICOT
VERTS \$7

SAUTEED SNAP PEAS WITH
GARLIC \$7

TRUFFLE FRIES \$7

BRUSSEL SPROUTS WITH
BACON \$7

REGULAR FRIES \$5