

BUTTERMILK BISCUITS

Seasonal Jam 4
Sausage Gravy 4
Honey Butter & Sea Salt 4



MORNING PASTRIES

Croissant 4
Savory Cheese Scone 4
Blueberry Scone 4

BRUNCH

Breakfast Sandwich ~ Scrambled Eggs & American Cheese 7
(add on: croissant, bacon, sausage, avocado 2.50 ea.)
Garden Vegetable Hash, Poached Eggs, Hollandaise 14
Braised Pork Chili Verde, Cilantro, Lime & Fried Egg 16
Steak & Eggs, Sunny Side Up, Home Fries, Hollandaise 30
Classic Lobster Benedict with Braised Market Greens 24
Chicken & Waffles, Fresno Lime Butter, Chili Maple Syrup 22
Corned Beef Hash, Poached Eggs, Hollandaise 16

SIDES

½ Avocado 3.5
Fries 8
Stoneacre Home Fries 8
Maple Bourbon Glazed Bacon 10
Sausage Patties 7
Scrambled Eggs 7



STONEACRE

— GARDEN —

BRUNCH



COCKTAILS 14

Bloody Mary

The Classic

Passion Ginger Mimosa

Passion Fruit, Ginger, Sparkling Wine

Berry Cooler

Vodka, Muddled Seasonal Berries, Lemon Juice, Club Soda

Elderflower Spritzer

Gin, Elderflower, Lemon, Thyme

Espresso Martini

Vanilla Vodka, House Kahlua & Espresso

Cappuccino Martini

Vanilla Vodka, Espresso, House Kahlua & Baileys

FRESH JUICES

Navel Orange 6
Ruby Grapefruit 6
Lemonade 4



SALADS & SMALL PLATES

Market Greens, Garden Vegetables 12
Kale Salad, Miso, Maitakes, Lemon & Parmesan 14
Burrata Salad, Apples, Fennel, Marcona Almonds, Pomegranate 16

~ add Poached Egg 2ea.//

Grilled Chicken 6// Steak 14

HOUSE SANDWICHES

~All Sandwiches served with Greens or sub Fries 2
Avocado Toast, Heirloom Tomatoes, Radish, Jalapeno 14
Smoked Salmon Toast, Cream Cheese, Everything Bagel Spice, Red Onions 16
Crispy Glazed Chicken, Aioli & Cucumbers 14
Stoneacre BLT, Maple Glazed Bacon, Local Lettuce, Heirloom Tomato 15
Grass-Fed Beef Burger, Stoneacre Sauce, Vermont Cheddar 20
New England Lobster Roll with Lemon, Aioli & Tarragon 28



LET'S BRUNCH

Sat - Sun 11:00am – 4:00pm

LET'S MEET FOR LUNCH

Mon - Fri 12:00pm - 3:00pm

DINNER

Thursday 5:00pm – 8:00pm

Fri - Sat 5:00pm – 9:00pm