Stave & Still

thestaveandstill.com | @thestaveandstill

evening bites

charcuterie

meat. cheese. coarse ground mustard. house pickled veggies. artisinal crackers \$20

peter, peter, acorn eater!

acorn squash. cornbread stuffing.
apple sage chicken sausage
\$12

makin' bacon

thick slab neuske applewood bacon. red onion jam \$15

duck, duck, no goose

red skinned potato boats. duck confit. fig compote. gorgonzola cream \$14

shrimp cocktail

chilled jumbo shrimp, spicy house made cocktail \$12

big ass meatball

san marzano sauce. chilled ricotta \$12

pepper jack mac & cheese

zesty pepperjack. cavatappi pasta \$8

biscuit basket

pomegranate jalapeno jelly. truffle whipped honey. cinnamon butter \$9

la tour d'anjou

anjou pear. mixed greens. pecans. gorgonzola. honey date vinaigrette. \$11

truffle deviled eggs

farm fresh eggs. italian black truffle \$8

southern pimento cheese

butter crackers \$9

a little more sustenance

the nautilus crab cake

lump crab. fresh seasoning & herbs. no filler...lemon horseradish aioli. creamed spinach \$22

chicken cordon bleu

organic chicken breast. smoked ham. swiss. cordon bleu dijonaise. squash casserole \$16

bourbon cowboy

whiskey glazed tenderloin. black cherry reduction. loaded mashed. \$20

samurai salmon

ginger honey glaze. wasabi cream. japanese whiskey brussels \$19

rosemary pork tenderloin

cherry port reduction. butternut squash mash \$18

braised short ribs

red wine braised short ribs. mashed potatoes. roasted veggie \$19

chicken pot pie

classic southern recipe. buttermilk biscuit \$15

day boat diver sea scallops

shallot white wine sauce. blood orange carpaccio. fig honey citrus frisee. creamed spinach \$27

san francisco style cioppino (friday & saturday only)

spicy tomato broth. mussels. scallops. shrimp. white fish \$28

8oz. center cut prime filet

loaded mashed \$32 add gorgonzola crust +\$6 add surf to your turf +\$9

beef stroganoff (friday & saturday only)

tender beef medallions. cream sauce. english peas \$18

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Since we are a "scratch kitchen", side items may be substituted at the Chef's discretion.

	wine white shard arrange white			hand crafted \$14
7	chardonnay alexander valley vineyards, sonoma simi, sonoma, 2018	\$12		yellow rose whiskey. lemon. lime. egg white
	simi, sonoma, 2018 mer soleil, santa lucia highlands, 2018 chamisal stainless, central coast, 2019	\$14	\$54 \$45	pork my peach bacon infused buffalo trace bourbon. peach. cinnamon. lime. ginger beer
	sauvignon blanc kim crawford, marlborough, 2019 groth, napa, 2019 twomey, napa, 2019		\$38 \$54 \$49	the queen mum bitter truth pink gin. rosé bubbles. sweet lemon.
	pinot grigio villa marchesi, fruili, 2019 angelini, veneto, 2019 rosé	\$9 \$10	\$34 \$38	blackberry bourbon lemonade buffalo trace bourbon. fresh blackberry. sweet lemon
	maison saleya, provence, 2019 bubbles bartolomeo, prosecco, italy rosé, avissi, italy	\$10	\$46 \$38 \$38	smoked old fashioned buffalo trace bourbon or sagamore rye whiskey. bitters. orange. luxardo cherry. maple smoke
7	red cabernet franciscan, monterey, 2018 precision, napa 2018		\$54 \$62	liquid plumber bombay sapphire gin. tonic. lemon "light on the ice"
	hall, napa, 2017 silver oak, alexander valley, 2015 pinot noir	\$25 \$98 \$148	the wall street whistle pig "piggy back". chocolate bitters. cherry liqueur. dry vermouth	
7	etude "lyric", santa barbara, 2018 chemistry, willamette valley, 2017 chalk hill, sonoma coast, 2018 twomey, russian river, 2018	\$13	\$46 \$50 \$54 \$98	the apple doesn't fall liquid riot american single malt whiskey. berentzen's apple liqueur. cinnamon syrup. bitters. lemon
	red blend marionette, spain, 2018 murrietta's "the spur", livermore valley, 2		\$10 \$38 \$12 \$46	willy wonka's fizzy lifting drink wheatley vodka. bubbles. vanilla. lemon. lime. luxardo

local craft beer \$6

Jack's Abby, Blood Orange Wheat Radler, 4% Jack's Abby, Shipping Out of Boston Amber Lager, 5.3% Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5% Great Divide, Strawberry Rhubarb Sour Ale, 6.2% Wachusett, Blueberry Ale, 4.5% Jack's Abby, Copper Legend Octoberfest, 5.2% Lord Hobo, Hobo Life IPA, 4.5% Mighty Squirrel, Cloud Candy IPA, 6.5% Citizen Cider, Brosé, 6.1% Breckenridge Brewery, Strawberry Sky Kolsch Ale, 4.8% Wormtown Brewery, Mass Whole Lager, 4% Atlantic Brewing, Bar Harbour Blueberry Ale, 5/1% Newport Craft Brewing, Rhode Trip New England IPA, 6.3% Wormtown Brewing, Be Hoppy IPA, 6.5%

specialty/imported \$8

Wormtown Brewery, Fresh Patch Pumpkin Ale, 4.5% Breckenridge Brewery, Nitro Pumpkin Spice Latte, 5.5% Boulevard Brewing Co., Bourbon Barrel Quad, 12.2% Greater Good Imperial Brewing Co., Pulp IPA, 8% St. Bernardus, Whit Beir, 5.5% Bent Water Brewing Co., Equivalent Exchange Double IPA, 8% Bent Water Brewing Co., Peanut Butter& Chocolate Milk Stout, 8% yellow rose maple finished whiskey. Wormtown Brewery, Diner Car Double IPA, 8.2% Clown Shoes, Space Cake Double IPA, 9%

aphrodite's nightie

kleos masthia spirit. luxardo sour cherry gin. st. germain elderflower liqueur. sweet lemon. sparkling rosé

mezcal negroni

xicuaru mezcal. ambrosia. vermouth. sweet pomegranate

it's about thyme

drumshanbo gunpowder irish gin. fig tonic. thyme infused honey. sweet lemon

the kilt lifter

mossburn scotch. ginger liqueur. honey syrup

apple or pear?

eagle rare bourbon, saged honey. pear puree. local apple cider. prosecco.

campfire sling

high west campfire whiskey, grade A amber maple syrup. cocoa. flaming orange

not so hot toddy

lemon. cinnamon. nutmeg. honey syrup. aromatic bitters