

LIGHT BITES / SHARABLES

mmmm....bacon
Neuske bacon blocks. beekstake
tomatoes. dijon white wine vinaigrette
\$16

ahi tuna (g)
black sesame seared ahi tuna. strawberry
mango salsa. wasabi cream
\$16

shrimp cocktail (g)
chilled colossal U7 shrimp.
spicy housemade cocktail
\$20

blue crab cocktail (g)
chilled lump blue crab. horseradish aioli
\$17

loaded guac (v)
ripe avocado. lime. pink sea salt. cilantro.
fresh tomato. cotija. blue corn tortillas
\$12

wedge salad (v)(g)
iceberg. bacon lardons. beefsteak
tomatoes. crumbled gorgonzola.
gorgonzola cream
\$12

oysters on the half shell, freshly shucked (g)
\$18/half dozen ~ \$34/dozen
make them rock (Rockefeller, that is...)
\$22/half dozen ~ \$42/dozen
*species vary with season, ask your server

charcuterie (g)
meat. cheese. nuts. local honey. seasonal
pickled veggies. everything crackers
\$25

samurai peppers 獅子唐辛子 (v)(g)
blistered shisito peppers. horseradish aioli.
\$12

white cheddar jalapeño mac & cheese
creamy white cheddar. fresh jalapeño.
cavatappi pasta
\$10

mac & cheese flight
smoked gouda | white cheddar jalapeño |
cheddar bacon ranch
\$14

holy shiitake balls (v)
diced shiitake mushrooms. onion. garlic
arborio rice arancini. red sauce
\$15

peter, peter acorn eater (v)
stuffed acorn squash. apple chicken sage
sausage. cornbread stuffing.
\$12

big ass meatball
prime ground beef. lamb. pork. whole
hardboiled egg. san marzano tomato
sauce. chilled ricotta
\$15

red, white & bleu
blue corn tortillas. spicy pulled chicken.
gorgonzola cream & crumbles
\$12

duck, duck, no goose (g)
red skinned potato boats. duck confit.
fig compote. gorgonzola cream
\$15

creamed spinach (g)
grilled asparagus (v)(g)
white cheddar jalapeño mac & cheese
cheddar bacon ranch mac & cheese
cornbread stuffing

A LITTLE MORE SUSTENANCE

grilled swordfish kabob (g)
white wine & lemon marinated swordfish.
cippolini onion. fig. Neuske bacon.
cinnamon roasted sweet potato.
\$30

diver sea scallops (g)
***unprocessed TRUE U10 sea scallops**
shallot white wine. kalamata olives. sun-
dried tomatoes. greek tossed arugula. feta.
toasted pine nuts. creamed spinach
\$32

aeolian style black grouper
marinated artichokes. capers. garlic
white wine butter sauce. parmesan risotto
\$32

bourbon cowboy (g)
prime tenderloin tips. honey bourbon
glaze. loaded mashed
\$25

this little piggy
slow cooked pork butt. Jenna's BBQ sauce.
white cheddar jalapeño mac & cheese.
\$20

butter poached shrimp (g)
garlic herb butter. parmesan
risotto. grilled asparagus
\$24

loaded portobello (v)(g)
veggie risotto. asparagus. roasted
tomatoes. sweet corn. wilted spinach.
\$24

loaded mashed potato (g)
parmesan risotto
parmesan corn (g)
smoked gouda mac & cheese

8oz. center cut PRIME filet mignon (g)
hand cut by Ed Stearn's Dressed Meats.
loaded mashed
\$39
add gorgonzola crust +\$6
add veal demi glace +\$7
add surf to your turf
2 U7 shrimp \$10
2 U10 diver sea scallops \$13
6 oz. lobster tail \$27

grilled wild red snapper
spicy mango salsa. parmesan risotto
\$32

lobster mac & cheese
smoked gouda mac & cheese. cavatappi.
4 oz. cold water lobster meat.
grilled asparagus
\$34

the nautilus crab cake
lump blue crab. fresh seasoning & herbs.
lemon horseradish aioli. creamed spinach
\$25

chicken cordon bleu
organic chicken breast. smoked ham.
baby swiss. white wine dijon cream.
mac & cheese
\$19

grilled faroe island salmon (g)
apricot sriracha glaze. creamed spinach
\$25

braised short ribs (g)
red wine braised short ribs. parmesan
corn. mashed potatoes
\$25

SIDE BY SIDE \$5 PER

(v) = vegan or modified vegan
(g) = gluten free or modified gluten free

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
Imitation is the most sincere form of flattery, but there is only one Stave & Still

WHITE

chardonnay		
charles krug chardonnay, napa, 2019	\$16	\$62
simi, sonoma, 2018	\$14	\$54

sauvignon blanc		
kim crawford, marlborough, 2019	\$10	\$38
groth, napa, 2019	\$14	\$54
twomey, napa, 2019		\$49

pinot grigio		
angelini, veneto, 2019	\$10	\$38

ROSE'

	\$10	\$38
dourthe, bordeuax, 2018	\$14	\$54
belle glos, oeil de perdrix, sonoma 2019		

BUBBLES

valdo, prosecco, italy	\$10	\$38
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rosé, avissi, italy

RED

cabernet		
franciscan, monterey, 2018	\$14	\$54
precision, napa 2018	\$16	\$62
hall, napa, 2017	\$25	\$98
silver oak, alexander valley, 2015		\$148

pinot noir		
etude "lyric", santa barbara, 2018	\$12	\$46
chalk hill, sonoma coast, 2018	\$14	\$54
twomey, russian river, 2018		\$98

red blend		
marionette, spain, 2018	\$10	\$38
kuleto, frog prince, napa, 2017	\$12	\$46

SANGRIA

cranberry apple spice	\$12	\$45
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smoked old fashioned

*Stave & Still signature

buffalo trace bourbon or sazerac rye
bitters. orange. luxardo cherry. smoke

the queen mum

bitter truth pink gin. rosé bubbles.
sweet lemon

cherry vanilla whiskey sour

journeymen whiskey. cherry vanilla.
lemon. lime

the crowned Jule

empress gin. fresh strawberry. lemon.

the empress' new shoes

empress 1908 gin. pineapple.
lemon. oregat. pea blossom

hot & dirty

wheatley vodka. olive. chili.
pepperoncini. spicy lime.

strawberry rhubarb martini

wheatley vodka. fresh strawberry.
rhubarb shrub. sweet lemon

HANDCRAFTED COCKTAILS \$14

pork my peach

*Stave & Still signature

bacon infused buffalo trace bourbon.
peach. cinnamon. lime. ginger beer

"I'm not really a waitress..."

weller special reserve wheated bourbon.
chambord. pomegranate. lime.

willy wonka's fizzy lifting drink

wheatley vodka. bubbles. vanilla.
lemon. lime. luxardo

my tai. your tai

blackwell dark rum. malibu rum. 151.
pineapple. luxardo. oregat. lemon. lime

death & taxes

corazon blanco tequila. grand marnier
ambrosia. honey. fresh citrus.
black sea salt

raspberry basil margarita

corazon blanco tequila. fresh
raspberry. fresh basil. lemon. lime.
sweet

blackberry bourbon lemonade

*Stave & Still signature

buffalo trace bourbon. fresh
blackberry. sweet lemon

aphrodite's nightie

*Stave & Still signature

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

a bourbon apPEARition

buffalo trace bourbon. pear nectar.
sweet sage. ginger soda.

up all night

lavazza espresso. wheatley vodka.
kahlua. 3 espresso beans

hibiscus margarita

corazon blanco tequila. hibiscus
sweet tea. lemon. lime. pink sugar

raspberry fields forever

wheatley vodka. fresh raspberry
elderflower lemon. rosé bubbles

CRAFT BEER \$6

Lord Hobo, Hobo Life IPA, 4.5%
Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5%
Wormtown Brewing, Be Hoppy IPA, 6.5%
Mighty Squirrel, Cloud Candy IPA, 4.5%
Newport Craft Brewing, Rhode Trip IPA, 6.3%
Breckenridge Brewery, Strawberry Kolsch Ale, 4.8%
Anderson Valley, Framboise Rose Gose, 4.2%
Mikkeller Brewing, Raspberry Blush, 4%
Great Divide, Strawberry Rhubarb Sour Ale, 6.2%
Modelo, Especial, 4.4%

SPECIALTY / SEASONAL BEER \$8

Timberyard Brewing, Wolftree Chocolate Vanilla Stout, 7.4%
Newburyport Brewing, Plum Island Belgian White, 5.4%
Fat Tire, New Belgium Amber Ale, 5.2%
Timberyard Brewing Company, Oktoberfest Marzen Lager, 5/4%
Loophole Brewing, Orange House Kolsch Style Ale, 5%
Clown Shoes, Space Cake Double IPA, 9%
21st Amend. Brewery, Hell or HighWatermelon Wheat Beer, 4.9%
Bent Water Brewery, Premium Lager, 4.7%
Greater Good Brewery, Pulp IPA, 8%
Greater Good Brewery, Pulp Daddy IPA, 8%
Exhibit A, Cat's Meow IPA, 6.5%
Wormtown Brewing, Summer Ale, 4.8%
Boulevard Brewing Co., Tank 7 American Saison Ale, 8.5%
Sam Adams, Brick Red, 5.2%
Smithwicks, Red Ale, 4.5%