

LIGHT BITES

shrimp cocktail (g)

chilled U8 shrimp. spicy house made cocktail sauce.
\$20

charcuterie (g)

seasonal meats & artisanal cheeses. almonds. fresh jam. seasonal fruit. everything crackers.
\$26

blue crab dip

warm lump blue crab. cream cheese. old bay. jalapeños. blue corn tortillas.
\$19

bacon steak (g)

Neuske bacon blocks. grilled beef steak tomatoes. dijon white wine vinaigrette.
\$17

wedge salad (g)

iceberg. bacon lardons. beefsteak tomatoes. crumbled gorgonzola. gorgonzola cream.
\$14

caprese salad (g)

beef steak tomatoes. fresh basil. buffalo mozzarella. balsamic vinegar. EVOO. maldon salt.
\$14

spin me right 'round

spinach. artichoke. cream cheese. parmesan. mozzarella. blue corn tortillas.
\$16

duck, duck, no goose (g)

roasted red potato boats. duck confit. fig compote. gorgonzola cream.
\$18

big ass meatball

prime ground beef. lamb. pork. whole hardboiled egg. san marzano tomato sauce. chilled whipped ricotta.
\$17

mac & cheese flight

smoked gouda | truffle cream | bacon cheddar ranch
*contains mushrooms
\$17

tropical island shrimp (g)

mango. habanero. U8 shrimp. toasted coconut.
\$24

SIDE BY SIDE \$7 PER

grilled asparagus (v)(g)

bacon cheddar ranch mac & cheese

black truffle mac & cheese*contains mushrooms

grilled beef steak tomatoes (v)(g)

garlic broccoli (g)

loaded mashed potato (g)

parmesan risotto (g)

parmesan corn (g)

smoked gouda mac & cheese

(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. Please alert your server or Chef of any allergies. A 22% service charge will be placed on all parties of 5 or more.

There is a split entree charge of \$5 per item. Imitation is the most sincere form of flattery, but there is only one Stave & Still.

A LITTLE MORE SUSTENANCE LAND

prime A5 wagyu filet

2 3oz. center cut medallions. loaded mashed.
\$60

8oz. center cut prime filet mignon* (g)

hand cut by Ed Stearn's Dressed Meats. loaded mashed.
\$46

tomahawk chop (g)

bone-in tomahawk ribeye. loaded mashed. parmesan corn.
42oz. \$175
32oz \$139

12oz prime delmonico ribeye (g)

hand cut by Ed Stearns Dressed Meats. loaded mashed.
\$36

14oz. prime new york strip (g)

hand cut by Ed Stearns Dressed Meats. loaded mashed.
\$34

bourbon cowboy* (g)

prime tenderloin tips. honey bourbon sauce. loaded mashed.
\$29

braised short ribs (g)

red wine braised short ribs. parmesan corn. mashed potatoes.
\$28

add a 7 oz. lobster tail +\$32

add 3 - U6 shrimp +\$20

add 2 - U10 diver sea scallops

+\$16

*contains mushrooms

add truffle cream bath +\$12

add gorgonzola crust +\$7

add bacon bourbon jam+\$7

bourbon honey glaze +\$7

SEA

lobster mac & cheese

smoked gouda mac & cheese. cavatappi. 7 oz. cold water lobster tail. grilled asparagus.
\$39

seared diver sea scallops (g)

*unprocessed TRUE U10 sea scallops black pasta. parmesan cream. grilled tomatoes.
\$36

beauty & the monkfish

grilled monkfish. shrimp. lobster. diver sea scallops. lemon basil cream. parmesan risotto. grilled asparagus.
\$34

grilled Faroe Island salmon Oscar style* (g)

lump blue crab topping. grilled asparagus. garlic broccoli.
\$36

butter poached shrimp (g)

garlic herb butter. parmesan risotto. grilled asparagus.
\$29

twin jumbo lump crab cakes

lump blue crab cakes. horseradish aioli. garlic broccoli.
\$29

loaded sweet pepper (v)(g)

orange pepper. veggie risotto. asparagus. roasted tomatoes. sweet corn. spinach.
\$24

HANDCRAFTED COCKTAILS \$14

bubbles

acinum, prosecco, italy
rosé, avissi, italy
perrier- jouet, grand brut champagne
piper-heidsieck, champagne, nv
emmolo by caymus, sparkling wine, ca, nv

\$12 | \$46
\$12 | \$46
\$105
\$85
\$70

chardonnay

charles krug, napa, 2019
mer soleil by caymus, Sonoma 202
cakebread, napa, 2021

\$16 | \$62
\$14 | \$54
\$69

sauvignon blanc

twomey, napa, 2021
kim crawford, marlborough, 2021
cakebread, napa, 2019

\$15 | \$58
\$12 | \$46
\$63

pinot grigio

santa cristina by antinori, veneto, 2021

\$12 | \$46

alternative whites

conundrum by caymus, white blend, ca, 2021

\$14 | \$54

rose

dourthe, bordeaux, 2018

\$12 | \$46

cabernet

zd wines, napa, 2019
precision, napa, 2019
caymus, special select, napa, 2017
silver oak, napa, 2018
silver oak, alexander valley, 2017

\$30 | \$118
\$16 | \$62
\$295
\$195
\$148

pinot noir

chalk hill, sonoma coast, 2019
etude "lyric", santa barbara, 2019
twomey, russian river, 2018

\$16 | \$62
\$14 | \$54
\$98

red blend

unshackled, ca, 2019
kuleto frog prince, napa, 2019

\$14 | \$54
\$16 | \$62

sangria

red, white or rosé

\$14 | \$54

smoked old fashioned

*Stave & Still signature

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

the nutcracker

weller wheated bourbon. amaretto
disaronno. black walnut bitters. lemon.

aperol spritz

aperol. fresh lemon. bubbles. orange.

the red queen

wheatley vodka. cranberry. hibiscus.
combier. lime.

pink linen

empress elderflower rosé gin. lemon. mint
syrup. cucumber. sparkling.

the crowned Jules

empress gin. fresh strawberry. lemon.

the empress' new shoes

empress 1908 gin. pineapple.
lemon. orgeat. pea blossom. *contains almond

BOURBON FLIGHTS

*1oz. pour of each & served with 3 bacon blocks

the doc is in \$45

doc swinson's funky drummer rye.
doc swinson's l'espirit whiskey.
doc swinson's 36/21 bourbon.

bourbon sniper \$35

e.h. taylor small batch bourbon.
elmer t. lee single barrel bourbon.
buffalo trace bourbon.

take your best shot \$45

weller special reserve bourbon.
weller cypb bourbon.
weller 12yr wheated bourbon.

pork my peach *Stave & Still signature
bacon infused buffalo trace bourbon.
peach. cinnamon. lime. regatta ginger beer.

cherry vanilla bourbon sour
jeffersons very small batch bourbon.
lemon. cherry. vanilla.

"I'm not really a waitress..."
weller special reserve wheated bourbon.
chambord. pomegranate. cranberry.

willy wonka's fizzy lifting drink
wheatley vodka. bubbles. vanilla.
lemon. luxardo.

my tai. your tai
*contains almond
blackwell dark rum. malibu rum. 151.
pineapple. luxardo. orgeat. lemon.

death & taxes
corazon blanco tequila. grand marnier.
ambrosia. fresh citrus. black sea salt.

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.

strawberry rhubarb martini
wheatley vodka. fresh strawberry.
rhubarb shrub. sweet lemon.

up all night

cold brew 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.

SPECIALTY/SEASONAL BEER \$9

Mighty Squirrel, Cloud Candy IPA, 6.5%
Exhibit A, Cat's Meow IPA, 6.5%
Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5%
Woodstock Inn Brewery, Pig's Ear Brown Ale, 4.3%
Newburyport Brewing, Plum Island Belgian White, 5.4%
Wachusett Brewing, Blueberry Ale, 4.5%
Wachusett Brewing, Winter Ale, 6.5%
Newport Craft Brewing, Rhode Trip IPA, 6.3%
Cisco Brewing, Shark Tracker Light Lager, 4.2%
Allagash Brewing, Allagash White, 5.2%
Greater Good Brewery, Pulp IPA, 8%
Greater Good Brewery, Pulp Daddy IPA, 8%
Guinness, Draught, 4.2%
Space Cake, Clown Shoes, Double IPA, 9%
High Limb, Core Unfiltered Hard Cider, 5.8%