

Stave & Still

thestaveandstill.com | @thestaveandstill

evening light bites

charcuterie

meat. cheese. assorted nuts. spring honey.
seasonal fruit. artisinal crackers
\$25

makin' bacon

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

loaded hummus

homemade hummus. kalamata. feta. tomato.
toasted pine nuts. warm pita
\$12

truffle deviled eggs

farm fresh eggs. italian black truffle
\$9

shrimp cocktail

chilled colossal U7 shrimp. spicy housemade
cocktail
\$20

biscuit basket

apricot marmalade. truffle whipped honey.
cinnamon butter
\$9

oysters on the half shell, freshly shucked

\$18/half dozen ~ \$34/dozen

make them rock (Rockefeller, that is...)

\$22/half dozen ~ \$42/dozen

**species vary with season, ask your server.*

ahi tuna

black sesame seared ahi tuna. strawberry
mango salsa. wasabi cream
\$15

wedge salad

iceberg. bacon lardons. beef steak tomatoes
crumbled gorgonzola. gorgonzola cream
\$12

smoked gouda mac & cheese

creamy smoked gouda. cavatappi pasta
\$10

duck, duck, no goose

red skinned potato boats. duck confit. fig
compote. gorgonzola cream
\$15

a little more sustenance

diver sea scallops

**unprocessed TRUE U10 sea scallops*
shallot white wine sauce. blood orange carpaccio.
fig honey citrus frisee. creamed spinach
\$27

aeolian style escolar

marinated artichokes. capers. garlic. white wine
butter sauce. Parmesan risotto
\$27

bourbon cowboy

prime tenderloin tips. honey bourbon glaze.
loaded mashed potato
\$22

spring chicken

orecchiette pasta. basil pesto. chicken sausage.
spring veggies. asparagus. parmesan
\$22

grouper aloha

rum pineapple glaze. toasted coconut.
cinnamon roasted sweet potatoes
\$30

Opa! it's keftedes!

greek style lamb meatballs. Jessie's chilled
tzatziki. mediterranean style risotto
\$22

butter poached shrimp

parmesean risotto. grilled asparagus
\$24

8oz. center cut prime filet

hand cut by Ed Stearn's Dressed Meats.
loaded mashed
\$34

add gorgonzola crust +\$6

add surf to your turf

2 grilled U7 shrimp \$10
2 sautéed U10 diver sea scallops \$12
6 oz. cold water lobster tail \$25

smoked gouda lobster mac & cheese

creamy smoked gouda. cavatappi pasta. 6oz
cold water lobster tail. grilled asparagus
\$32

the nautilus crab cake

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

grilled canadian salmon

creamy apricot dijon glaze. cinnamon
roasted sweet potatoes
\$24

braised short ribs

red wine braised short ribs. roasted carrots.
mashed potatoes
\$20

chicken cordon bleu

organic chicken breast. smoked ham. baby swiss.
white wine dijon cream. smoked gouda mac & cheese
\$18

side by side \$5 per

cinnamon roasted sweet potato
creamed spinach
grilled asparagus
smoked gouda mac & cheese

loaded mashed potato
Parmesan risotto
Mediterranean style risotto
seasonal vegetable

white		hand crafted \$14	
chardonnay		cherry vanilla whiskey sour	
chamisal stainless, central coast, 2019	\$12 \$45	yellow rose whiskey. cherry vanilla shrub.	
simi, sonoma, 2018	\$12 \$46	lemon. lime	
mer soleil, santa lucia highlands, 2018	\$14 \$54	*egg white optional and it makes it so delicious	
sauvignon blanc		pork my peach	
kim crawford, marlborough, 2019	\$10 \$38	bacon infused buffalo trace bourbon.	
groth, napa, 2019	\$14 \$54	peach. cinnamon. lime. ginger beer	
twomey, napa, 2019	\$49	the queen mum	
pinot grigio		bitter truth pink gin. rosé bubbles. sweet	
villa marchesi, fruili, 2019	\$9 \$34	lemon	
angelini, veneto, 2019	\$10 \$38	blackberry bourbon lemonade	
rosé		buffalo trace bourbon. fresh blackberry.	
dourthe, bordeaux, 2018	\$10 \$38	sweet lemon	
maison saleya, provence, 2019	\$12 \$46	smoked old fashioned	
belle glos, oeil de perdrix, sonoma 2019	\$14 \$54	buffalo trace bourbon or sagamore rye.	
bubbles		bitters. orange. luxardo cherry. smoke	
valdo, prosecco, italy	\$10 \$38	liquid plumber	
rosé, avissi, italy	\$11 \$38	bombay sapphire gin. tonic. lemon...	
red		"light on the ice"	
cabernet		aphrodite's nightie	
franciscan, monterey, 2018	\$14 \$54	kleos masthia spirit. luxardo sour cherry	
precision, napa 2018	\$16 \$62	gin. st. germain elderflower liqueur.	
hall, napa, 2017	\$25 \$98	sweet lemon. sparkling rosé	
silver oak, alexander valley, 2015	\$148	willy wonka's fizzy lifting drink	
pinot noir		wheatley vodka. bubbles. vanilla. lemon.	
etude "lyric", santa barbara, 2018	\$12 \$46	lime. luxardo	
chalk hill, sonoma coast, 2018	\$14 \$54	violet tide	
twomey, russian river, 2018	\$98	aviation gin. lemon. creme de violette.	
red blend		lavender	
marionette, spain, 2018	\$10 \$38	the empress' new shoes	
kuleto, frog prince, napa, 2017	\$12 \$46	empress 1908 gin. pineapple. lemon.	
craft beer \$6		oregat. pea blossom	
Lord Hobo, Hobo Life IPA, 4.5%		tea & honey	
Citizen Cider, Brosé, 6.1%		yellow rose whiskey. chamomile tea. clover	
Jack's Abby, Blood Orange Wheat Radler, 4%		honey syrup. lemon. jasmine blooms	
Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5%		strawberry rhubarb martini	
Wormtown Brewing, Be Hoppy IPA, 6.5%		wheatley vodka. fresh strawberry. rhubarb	
Mighty Squirrel, Cloud Candy IPA, 4.5%		shrub. sweet lemon	
Newport Craft Brewing, Rhode Trip New England IPA, 6.3%		hibiscus margarita	
Breckenridge Brewery, Strawberry Sky Kolsch Ale, 4.8%		corazon blanco tequila. hibiscus sweet tea.	
Anderson Valley, Framboise Rose Gose, 4.2%		lemon. lime. pink sugar rim	
Wachusett Brewing Blueberry Ale, 4.5%		raspberry fields forever	
Heavy SeasBeer, TropiCannon Citrus IPA, 7.25%		wheatley vodka. fresh raspberry.	
Newport Craft Brewing Co., Blueberry Ale, 4.6%		elderflower. lemon. rosé bubbles	
Magic Hat Brewing Co., #9 Not Quite Pale Ale, 5.1%		blood orange side car	
Golden Road Brewing, Mango Cart Wheat Ale, 4%		cognac. cointreau. ambrosia.	
Mikkeller Brewing, Raspberry Blush, 4%		lemon. fresh blood orange	
specialty/seasonal craft beer \$8		an apple a day keeps the Doktor at play	
High Limb Brewing New England Unfiltered Hard Cider, 7%		wheatley vodka. apfel apple liqueur.	
Evil Genius, #Adulting Guava IPA, 6.8%		lemon. fresh apple	
Loophole Brewing, Orange House Kolsch Style Ale, 5%		death & taxes	
Clown Shoes, Space Cake Double IPA, 9%		corazon blanco tequila. grand marnier.	
Bent Water Brewing Co., Equivalent Exchange Double IPA, 8%		ambrosia. honey. fresh citrus.	
Springdale Beer Co., Brig Burundi Bean Mocha Stout, 6.8%		black sea salt	
Bent Water Brewing Co., Peanut Butter & Chocolate Milk Stout, 8%		paper plane	
21st Amendment Brewery, Hell or HighWatermelon Wheat Beer, 4.9%		buffalo trace bourbon. amaro. aperol.	
Mighty Squirrel, Mango Lassi Sour IPA, 7.0%		lemon	
Rutland Beer Works, Blueberry Blonde Ale, 5%		sink or swim	
Bent Water Brewery, Premium Lager, 4.7%		loch lomond single malt scotch. pineapple.	
Seattle Cider Co., Basil Mint Hard Cider, 6.9%		sweet ginger. lemon. angostura bitters	
Timberyard Brewing Company, Elderberry Sour, 4.5%			
Greater Good Brewery, Pulp IPA, 8%			
Wormtown Brewery, Irish Red Ale, 5.5%			
Guinness Draft Stout., 4.2%			
St. Bernardus, Belgian White Ale Whit Beir, 5.5%			
Exhibit A, Cat's Meow IPA, 6.5%			