

**LIGHT BITES / SHARABLES**

**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

**pumpkin bisque(g)**  
 pumpkin. heavy cream. fall spices. creme fraiche. pine nut cornbread.  
 \$12

**bacon steak**  
 Neuske bacon blocks. grilled beefsteak tomatoes. dijon white wine vinaigrette.  
 \$16

**shrimp cocktail (g)**  
 3 chilled colossal U4 shrimp. spicy housemade cocktail sauce.  
 \$24

**blue crab dip**  
 lump blue crab dip. cream & cheddar cheese. jalapeños. served warm. blue corn tortillas.  
 \$19

**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

**samurai peppers 獅子唐辛子 (v)(g)**  
 blistered shisito peppers. horseradish aioli.  
 \$14

**peter, peter, acorn eater**  
 roasted acorn squash. homemade chicken fennel sausage. cornbread stuffing. fall apple. fresh sage.  
 \$15

**charcuterie (g)**  
 meat. cheese. almonds. apricot preserves. fresh fruit. everything crackers.  
 \$25

**white cheddar jalapeño mac & cheese**  
 creamy white cheddar. fresh jalapeño. cavatappi pasta.  
 \$12

**mac & cheese flight**  
 smoked gouda | white cheddar jalapeño | truffle cream. \*contains mushrooms  
 \$16

**big ass meatball**  
 prime ground beef. lamb. pork. whole hardboiled egg. san marzano tomato sauce. chilled ricotta.  
 \$16

**duck, duck, no goose (g)**  
 roasted red skinned potato boats. duck confit. fig compote. gorgonzola cream.  
 \$16

**beauty & the monkfish**  
 grilled monkfish. lobster. diver sea scallops. lemon basil cream. risotto. grilled asparagus.  
 \$32

**lobster mac & cheese**  
 smoked gouda mac & cheese. cavatappi. 6 oz. cold water lobster tail. grilled asparagus.  
 \$36

**aeolian style Chilean sea bass**  
 marinated artichokes. capers.garlic. white wine butter sauce. parmesan risotto.  
 \$36

**diver sea scallops (g)**  
**\*unprocessed TRUE U10 sea scallops**  
 shallot white wine. blood orange carpaccio. fig citrus greens. creamed spinach.  
 \$34

**bourbon cowboy (g)**  
 prime tenderloin tips. honey bourbon glaze. loaded mashed.  
 \$28

**Canterbury chicken**  
 homemade chicken fennel sausage. pasta. orange pepper. neuske bacon. spinach. smoked gouda sauce.  
 \$26

**braised short ribs (g)**  
 red wine braised short ribs. parmesan corn. mashed potatoes.  
 \$26

**8oz. center cut PRIME filet mignon (g)**  
 hand cut by Ed Stearn's Dressed Meats. loaded mashed.  
 \$44  
 add gorgonzola crust +\$7  
 add truffle cream bath +\$12\*contains mushrooms  
**add surf to your turf**  
 2 U4 shrimp \$15  
 U10 diver sea scallops +\$16  
 6 oz. lobster tail \$28

**veal medallions**  
 pistachio dusted veal medallions. luxardo cherry reduction. burgundy mushroom potato puff.  
 \$36

**chicken cordon bleu**  
 organic chicken breast. smoked ham. baby swiss. white wine dijon cream. mac & cheese.  
 \$20

**grilled Faroe Island salmon Oscar style (g)**  
 grilled asparagus. blue crab. mashed potatoes.  
 \$34

**butter poached shrimp (g)**  
 garlic herb butter. parmesan risotto. grilled asparagus.  
 \$26

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

**A LITTLE MORE SUSTENANCE**

**SIDE BY SIDE \$6 PER**

- creamed spinach (g)
- loaded mashed potato (g)
- grilled asparagus (v)(g)
- parmesan risotto (g)
- white cheddar jalapeño mac & cheese
- parmesan corn (g)
- black truffle mac & cheese\*contains mushrooms
- smoked gouda mac & cheese
- grilled beef steak tomatoes (v) (g)
- burgundy mushrooms (g)

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