

# LIGHT BITES / SHARABLES

## shrimp cocktail (g)

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

## charcuterie (g)

seasonal artisanal meats & 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 beefsteak tomatoes. dijon white wine vinaigrette.  
\$17

## wedge salad (g)

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

## spin me right 'round

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



## duck, duck, no goose (g)

roasted red skinned 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 | white cheddar jalapeño | truffle cream.  
\$16

# A LITTLE MORE SUSTENANCE

## aeolian style Chilean sea bass

marinated artichokes. capers. garlic. white wine butter sauce. parmesan risotto.  
\$40



## 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

## 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

## 8oz. center cut PRIME filet mignon\* (g)

hand cut by Ed Stearn's Dressed Meats. loaded mashed. \*contains mushrooms



\$46  
add gorgonzola crust +\$7  
add truffle cream bath +\$12

## add surf to your turf

3 - U6 shrimp +\$20  
2 - U10 diver sea scallops +\$16  
7 oz. lobster tail +\$32

## grilled Faroe Island salmon Oscar style\* (g)

grilled asparagus. lump blue crab topping. creamed spinach.  
\$36

## butter poached shrimp (g)

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

## twin jumbo lump crab cakes

lump blue crab cakes. horseradish aioli. creamed spinach  
\$29

## loaded sweet pepper (v)(g)

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

## SIDE BY SIDE \$7 PER

- creamed spinach (g)
- grilled asparagus (v)(g)
- white cheddar jalapeño mac & cheese
- black truffle mac & cheese \*contains mushrooms
- grilled beef steak tomatoes (v) (g)
- loaded mashed potato (g)
- parmesan risotto (g)
- parmesan corn (g)
- smoked gouda mac & cheese
- burgundy mushrooms
- burgundy mushroom potato puff \$8

(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.

# HANDCRAFTED COCKTAILS \$14

## bubbles

acinum, prosecco, italy \$12 | \$46  
 rosé, avissi, italy \$12 | \$46  
 perrier- jouet, grand brut champagne \$105  
 piper-heidsieck, champagne, nv \$85  
 emmolo by caymus, sparkling wine, ca, nv \$70

## chardonnay

charles krug, napa, 2019 \$16 | \$62  
 mer soleil by caymus, Sonoma 202 \$14 | \$54  
 cakebread, napa, 2021 \$69

## sauvignon blanc

twomey, napa, 2021 \$15 | \$58  
 kim crawford, marlborough, 2021 \$12 | \$46  
 cakebread, napa, 2019 \$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 \$30 | \$118  
 precision, napa, 2019 \$16 | \$62  
 caymus, special select, napa, 2017 \$295  
 silver oak, napa, 2018 \$195  
 silver oak, alexander valley, 2017 \$148

## pinot noir

chalk hill, sonoma coast, 2019 \$16 | \$62  
 etude "lyric", santa barbara, 2019 \$14 | \$54  
 twomey, russian river, 2018 \$98

## red blend

unshackled, ca, 2019 \$14 | \$54  
 kuleto frog prince, napa, 2019 \$16 | \$62

## smoked old fashioned

*\*Stave & Still signature*  
 buffalo trace bourbon or sazerac rye.  
 bitters. orange. luxardo cherry. smoke.

## the nutcracker

buffalo trace bourbon. amaretto  
 disaronno. black walnut bitters. lemon.

## make it hurt so good

weller wheated bourbon. grade A maple  
 syrup. lemon. chocolate bitters.

## the red queen

wheatley vodka. cranberry. hibiscus.  
 combier. lime.

## they "fig"ured me out

weller wheated bourbon. fig elixir.  
 vanilla. lemon.

## the crowned Jules

empress gin. fresh strawberry. lemon.

## the empress' new shoes

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

## 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.

## chai rye manhattan

sazerac rye. chai spice. sweet vermouth.  
 luxardo. cinnamon apple.

## "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%  
 Fiddle Head Brewing Company, New England IPA, 6.2%  
 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%  
 Great Divide Brewing, Strawberry Rhubarb Sour, 6.2%  
 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%  
 Timberyard Brewing, White Grape Sour, 5.4%  
 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%

Please drink responsibly ...don't spill it...