

LIGHT BITES / SHARABLES

ahi tuna (g)

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

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

bacon steak

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

shrimp cocktail (g)

chilled colossal U7 shrimp. spicy housemade cocktail
\$22

blue crab dip (v)

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.
\$12

white cheddar jalapeño mac & cheese

creamy white cheddar. fresh jalapeño. cavatappi pasta
\$12

mac & cheese flight

smoked gouda | white cheddar jalapeño | cheddar bacon ranch
\$14

charcuterie (g)

meat. cheese. sugared almonds. local honey. fresh summer fruit. everything crackers
\$25

big ass meatball

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

summer ceviche (g)

escolar. monkfish. scallops. key west shrimp. avocado. tomato. red onion. cilantro. key lime
\$15

duck, duck, no goose (g)

red skinned potato boats. duck confit. fig compote. gorgonzola cream
\$16

A LITTLE MORE SUSTENANCE

beauty & the monkfish

grilled monkfish. lobster & diver sea scallop scallop cream. lemon. Chef's fresh basil. parmesan risotto. grilled asparagus
\$32

spring chicken

chicken sausage. orecchiette pasta. pesto. orange peppers. purple onion. yellow squash. grated parmesan
\$25

aeolian style Chilean sea bass

marinated artichokes. capers. garlic white wine butter sauce. parmesan risotto
\$33

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
\$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
\$39

add gorgonzola crust +\$6

add veal demi glace +\$7

add surf to your turf

2 U7 shrimp \$11

2 U10 diver sea scallops \$14

6 oz. lobster tail \$28

lobster mac & cheese

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

the nautilus crab cake

lump blue crab. fresh seasoning & herbs. lemon horseradish aioli. creamed spinach
\$29

chicken cordon bleu

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

grilled faroe island salmon (g)

apricot sriracha glaze. creamed spinach
\$26

butter poached shrimp (g)

garlic herb butter. parmesan risotto. grilled asparagus
\$24

loaded sweet pepper (v)(g)

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

SIDE BY SIDE \$5 PER

cream spinach (g)
grilled asparagus (v)(g)
white cheddar jalapeño mac & cheese
cheddar bacon ranch mac & cheese
grilled beef steak tomatoes (v) (g)

loaded mashed potato (g)
parmesan risotto
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. 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

HANDCRAFTED COCKTAILS \$14

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

you can't handle my peach

sazerac rye whiskey. summer peach. absinthe ordinaire. don ciccio & figli

espresso liqueur. lemon.luxardo.

up all night

lavazza espresso. wheatley vodka. kahua. 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

bacon infused buffalo trace bourbon.

pork my peach

*Stave & Still signature

peach. cinnamon. lime. ginger beer

sugar plum fairy

wheatley vodka. damson plum.

"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

*contains almond

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

smoked old fashioned

*Stave & Still signature

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

boozy blueberry

bacardi white rum. fresh blueberries. garden mint. lime. bubble water.

the white queen

wheatley vodka. white cranberry.

cherry vanilla whiskey sour

weller wheated bourbon. cherry vanilla.

lemon

the crowned Jules

empress gin. fresh strawberry. lemon.

the empress' new shoes

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

hot & dirty

wheatley vodka. olive. chili.

peppercorn. spicy lime

strawberry rhubarb martini

wheatley vodka. fresh strawberry.

rhubarb shrub. sweet lemon

WHITE

chardonnay

charles krug chardonnay, napa, 2019

simi, sonoma, 2019

stags leap wine cellars, karia, napa, 2020

*summer feature!!

cakebread, napa, 2020

sauvignon blanc

kim crawford, marborough, 2021

stags' leap wine cellars, aver, napa, 2020

*summer feature!!

groth, napa, 2020

twomey, napa, 2019

ROSE

dourthe, bordeaux, 2018

belle glos, oeil de perdrix, sonoma 2019

BUBBLES

valdo, prosecco, italy

rosé, avissl, italy

piper-heidsieck, champagne, NV

perrier- jonet, grand brut champagne, NV

RED

cabernet

franciscan, monterey, 2019

precision, napa 2018

hall, napa, 2018

stags' leap wine cellars, artemis, napa 2019

*summer feature!!

silver oak, alexander valley, 2017

pinot noir

étude "lyric", santa barbara, 2019

chalk hill, sonoma coast, 2019

twomey, russian river, 2018

red blend

marionette, spain, 2017

kuleto, frog prince, napa, 2019

stags' leap wine cellars, hands of time, napa 2018

\$16 | \$62

\$14 | \$54

\$10 | \$38

\$12 | \$46

\$50 | \$50

\$14 | \$54

\$12 | \$46

\$10 | \$38

\$12 | \$46

\$14 | \$54

\$16 | \$62

\$14 | \$54

\$25 | \$98

\$115 | \$115

\$148 | \$148

CRAFT BEER \$6

Newburyport Brewing, Plum Island Belgian White, 5.4%

Wormtown Brewing, Be Hoppy IPA, 6.5%

High Limb, Core Unfiltered Hard Cider, 5.8%

Exhibit A, Goody Two Shoes Koilsch Style Ale, 4.5%

Newport Craft Brewing, Rhode Trip IPA, 6.3%

Anderson Valley, Framboise Rosé Gose, 4.2%

SPECIALTY / SEASONAL BEER \$9

Wachusett Brewing, Blueberry Ale, 4.3%

Wormtown Brewing, Mass Whole Lager, 4%

Mighty Squirrel, Cloud Candy IPA, 6.5%

Breckenridge Brewing, Christmas Ale, 7.1%

Evil Genius Beer Company, SANTA I KNOW HIM! Festive Saison, 7.2%

Fat Tire, New Belgium Amber Ale, 5.2%

Loophole Brewing, Orange House Koilsch Style Ale, 5%

Clown Shoes, Space Cake Double IPA, 9%

Greater Good Brewery, Pulp IPA, 8%

Greater Good Brewery, Pulp Daddy IPA, 8%

Exhibit A, Cat's Meow IPA, 6.5%

Boulevard Brewing Co., Tank 7 American Saison Ale, 8.5%

Smithwicks, Red Ale, 4.5%