

LIGHT BITES/SHARABLES

- charcuterie (g)**
meat. cheese. nuts. local honey.
seasonal fruit. artisinal crackers
\$25
- loaded hummus (v)**
homemade hummus. kalamata. feta
tomato. toasted pine nuts. warm pita
\$12
- shrimp cocktail (g)**
chilled colossal U7 shrimp
spicy housemade cocktail
\$20
- ahi tuna (g)**
black sesame seared ahi tuna
strawberry mango salsa.
wasabi cream
\$16
- wedge salad (v)(g)**
iceberg. bacon lardons. beef stake
tomatoes. crumbled gorgonzola.
gorgonzola cream
\$12
- loaded guac (v)**
ripe avocado. lime. pink sea salt. cilantro
fresh tomato. cotija. blue corn tortillas
\$12
- truffle deviled eggs (g)**
farm fresh eggs. italian black truffle
\$9
- blue crab cocktail (g)**
chilled lump blue crab. horseradish aioli
\$17
- 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

- makin' bacon (g)**
thick slab neuske applewood bacon.
red onion jam
\$15
- 獅子唐辛子 (v)(g)**
blistered shisito peppers. spicy
horseradish aioli.
\$12
- white cheddar jalapeño mac & cheese**
creamy white cheddar. fresh jalapeño
cavatappi pasta
\$10
- mac & cheese flight**
smoked gouda | white cheddar jalapeño |
cheddar bacon ranch
\$14
- deconstructed mexican street corn (v)(g)**
roasted sweet corn. cotija. chipotle. romaine
\$9
- big ass meatball**
prime ground beef. lamb. pork whole
hardboiled egg. san marzano tomato
sauce. chilled ricotta
\$14
- red, white & bleu**
blue corn tortillas. spicy pulled chicken
gorgonzola cream & crumbles
\$12
- duck, duck, no goose (g)**
red skinned potato boats. duck confit
fig compote. gorgonzola cream
\$15

- creamed spinach (g)
- grilled asparagus (v)(g)
- white cheddar jalapeño mac & cheese

A LITTLE MORE SUSTENANCE

- seared swordfish chop (g)**
***Friday & Saturday only**
bone-in swordfish chop. parmesan risotto.
strawberry mango frisée
\$32
- diver sea scallops (g)**
***unprocessed TRUE U10 sea scallops**
shallot white wine. blood orange
carpaccio. fig citrus greens. creamed
spinach
\$27
bourbon cowboy (g)
prime tenderloin tips. honey
bourbon glaze. loaded mashed
\$24
- dude & the porkchop**
slow cooked pork butt. Jenna's BBQ
sauce. white cheddar jalapeño mac &
cheese. buttermilk biscuits
\$20
- Opa! it's keftedes!**
greek style lamb meatballs. Jessie's
chilled tzatziki. mediterranean style
risotto
\$22
- butter poached shrimp (g)**
chipotle butter. parmesean risotto.
grilled asparagus
\$24
- loaded portobello (v)(g)**
veggie risotto. asparagus. roasted
tomatoes. sweet corn. wilted spinach.
\$24

- loaded mashed potato (g)
- parmesan risotto
- creamed corn (g)

- 8oz. center cut PRIME filet mignon (g)**
hand cut by Ed Stearn's Dressed Meats.
loaded mashed
\$39
add gorgonzola crust +\$6
add surf to your turf
2 U7 shrimp \$10
2 U10 diver sea scallops \$12
6 oz. cold water lobster tail \$25
- lobster mac & cheese**
smoked gouda mac & cheese. cavatappi
6oz cold water lobster tail.
grilled asparagus
\$32
- the nautilus crab cake**
lump blue crab. fresh seasoning & herbs.
lemon horseradish aioli. creamed spinach
\$24
- chicken cordon bleu**
organic chicken breast. smoked ham
baby swiss. white wine dijon cream
mac & cheese
\$19
- grilled canadian salmon (g)**
creamy apricot glaze. creamed spinach
\$25
- braised short ribs (g)**
red wine braised short ribs. parmesan corn
mashed potatoes
\$20
- aeolian style Chilean sea bass**
marinated artichokes. capers. garlic
white wine butter sauce. parmesan risotto
\$30

SIDE BY SIDE \$5 PER

(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

WHITE

chardonnay		
chamisal "no oak", central coast, 2019	\$12	\$45
simi, sonoma, 2018	\$14	\$46
freelander chardonnay, california	\$11	\$38

sauvignon blanc		
kim crawford, marlborough, 2019	\$10	\$38
groth, napa, 2019	\$14	\$54
twomey, napa, 2019		\$49

pinot grigio		
angelini, veneto, 2019	\$10	\$38

ROSE'

dourthe, bordeuax, 2018	\$10	\$38
maison saleya, provence, 2019	\$12	\$46
belle glos, oeil de perdrix, sonoma 2019	\$14	\$54

BUBBLES

valdo, prosecco, italy	\$10	\$38
rosé, avissi, italy	\$11	\$38

RED

cabernet		
franciscan, monterey, 2018	\$14	\$54
precision, napa 2018	\$16	\$62
hall, napa, 2017	\$25	\$98
silver oak, alexander valley, 2015		\$148

pinot noir		
etude "lyric", santa barbara, 2018	\$12	\$46
chalk hill, sonoma coast, 2018	\$14	\$54
twomey, russian river, 2018		\$98

red blend		
marionette, spain, 2018	\$10	\$38
kuleto, frog prince, napa, 2017	\$12	\$46

SANGRIA

red white rosé	\$12	\$45
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smoked old fashioned

*Stave & Still signature
buffalo trace bourbon or sagamore rye
bitters. orange. luxardo cherry. smoke
the queen mum
bitter truth pink gin. rosé bubbles.
sweet lemon

cherry vanilla whiskey sour
yellow rose whiskey. cherry vanilla
lemon. lime

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

the empress' new shoes
empress 1908 gin. pineapple.
lemon. oregat. pea blossom

an apple a day keeps the Doktor at play
wheatley vodka. apfel apple liqueur
lemon. fresh apple

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

Wormtown Brewery, Mass Whole Lager, 4%
Lord Hobo, Hobo Life IPA, 4.5%
Citizen Cider, Brosé, 6.1%
Jack's Abby, Blood Orange Wheat Radler, 4%
Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5%
Wormtown Brewing, Be Hoppy IPA, 6.5%
Mighty Squirrel, Cloud Candy IPA, 4.5%
Newport Craft Brewing, Rhode Trip IPA, 6.3%
Breckenridge Brewery, Strawberry Kolsch Ale, 4.8%
Anderson Valley, Framboise Rose Gose, 4.2%
Wachusett Brewing Blueberry Ale, 4.5%
Newport Craft Brewing Co., Blueberry Ale, 4.6%
Magic Hat Brewing Co., #9 Not Quite Pale Ale, 5.1%
Golden Road Brewing, Mango Cart Wheat Ale, 4%
Mikkeller Brewing, Raspberry Blush, 4%
Wachusett Blood Orange, Juicy Citrus Ale, 4.5%
Great Divide, Strawberry Rhubarb Sour Ale, 6.2%

HANDCRAFTED COCKTAILS \$14

jule's royal slush
empress gin. fresh strawberry. lemon.

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

paper plane
buffalo trace bourbon. amaro.
aperol lemon

raspberry fields forever
wheatley vodka. fresh raspberry
elderflower lemon. rosé bubbles

my tai. your tai
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

watermelon basil margarita
corazon blanco tequila. watermelon
water. fresh basil. lemon. lime. sweet

blackberry bourbon lemonade
*Stave & Still signature
buffalo trace bourbon. fresh
blackberry sweet lemon

blood orange side car
cognac. cointreau. ambrosia lemon
fresh blood orange

aphrodite's nightie
*Stave & Still signature
kleos masthia spirit. luxardo sour
cherry gin. st. germain elderflower
sweet lemon. sparkling rosé

up all night
lavazza espresso. wheatley vodka
kahlua. 3 espresso beans

hibiscus margarita
corazon blanco tequila. hibiscus
sweet tea lemon. lime. pink sugar

tequila mockingbird
corazon blanco tequila. mango.
jalapeño syrup. lemon. lime. sweet

CRAFT BEER \$6

SPECIALTY / SEASONAL BEER \$8

High Limb Brewing New England Unfiltered Hard Cider, 7%
Evil Genius, #Adulting Guava IPA, 6.8%
Loophole Brewing, Orange House Kolsch Style Ale, 5%
Clown Shoes, Space Cake Double IPA, 9%
Springdale Beer Co., Brig Burundi Bean Mocha Stout, 6.8%
21st Amend. Brewery, Hell or HighWatermelon Wheat Beer, 4.9%
Mighty Squirrel, Mango Lassi Sour IPA, 7.0%
Rutland Beer Works, Blueberry Blonde Ale, 5%
Bent Water Brewery, Premium Lager, 4.7%
Seattle Cider Co., Basil Mint Hard Cider, 6.9%
Timberyard Brewing Company, Elderberry Sour, 4.5%
Greater Good Brewery, Pulp IPA, 8%
Greater Good Brewery, Pulp Daddy IPA, 8%
Guinness Draft Stout., 4.2%
St. Bernardus, Belgian White Ale Whit Beir, 5.5%
Exhibit A, Cat's Meow IPA, 6.5%
Wormtown Brewery, Summer Ale, 4.8% ABV
Samuel Adams, Brick Red, 5.8% ABV