

LIGHT BITES / SHARABLES

charcuterie (g)
meat. cheese. nuts. local honey.
seasonal fruit. artisinal crackers
\$25

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

shrimp cocktail (g)
chilled colossal U7 shrimp.
spicy housemade cocktail
\$20

blue crab cocktail (g)
chilled lump blue crab. horseradish aioli
\$17

loaded guac (v)
ripe avocado. lime. pink sea salt. cilantro.
fresh tomato. cotija. blue corn tortillas
\$12

wedge salad (v)(g)
iceberg. bacon lardons. beef stake.
tomatoes. crumbled gorgonzola.
gorgonzola cream
\$12

truffle deviled eggs (g)
farm fresh eggs. italian black truffle
\$9

loaded hummus (v)
homemade hummus. kalamata. feta.
tomato. toasted pine nuts. warm pita
\$12

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

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
\$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 frisé
\$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

this little piggy
slow cooked pork butt. Jenna's BBQ
sauce. white cheddar jalapeño mac &
cheese. buttermilk biscuits
\$20

Op! it's keftedes!
greek style lamb meatballs. 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)
apricot sriracha glaze. creamed spinach
\$25

braised short ribs (g)
red wine braised short ribs. parmesan
corn. mashed potatoes
\$25

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

HANDCRAFTED COCKTAILS \$14

WHITE

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

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

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

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

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 Brewery, 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%

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%
 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%
 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