

**LIGHT BITES / SHARABLES**

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

**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

**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

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

**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

**holy shiitake balls (v)**  
diced shiitake mushrooms. onion. garlic  
arborio rice arancini. red sauce  
\$15

**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  
\$15

**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

**A LITTLE MORE SUSTENANCE**

**summer swordfish kabob (g)**  
blackwell rum, pineapple & chipotle  
marinated swordfish. pineapple. neusuke  
bacon. red onion. campari tomato.  
coconut risotto.  
\$28

**diver sea scallops (g)**  
**\*unprocessed TRUE U10 sea scallops**  
shallot white wine. blood orange  
carpaccio. fig citrus greens. creamed  
spinach  
\$27

**aeolian style sea bass**  
marinated artichokes. capers. garlic  
white wine butter sauce. parmesan risotto  
\$32

**bourbon cowboy (g)**  
prime tenderloin tips. honey bourbon  
glaze. loaded mashed  
\$25

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

**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

**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. lobster tail \$27

**lobster mac & cheese**  
smoked gouda mac & cheese. cavatappi.  
4 oz. cold water lobster meat.  
grilled asparagus  
\$34

**the nautilus crab cake**  
lump blue crab. fresh seasoning & herbs.  
lemon horseradish aioli. creamed spinach  
\$25

**chicken cordon bleu**  
organic chicken breast. smoked ham.  
baby swiss. white wine dijon cream  
mac & cheese  
\$19

**grilled faroe island salmon (g)**  
apricot sriracha glaze. creamed spinach  
\$25

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

**SIDE BY SIDE \$5 PER**

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

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*

## WHITE

### chardonnay

charles krug chardonnay, napa, 2019 \$16 | \$62  
 simi, sonoma, 2018 \$14 | \$54

### 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, bordeaux, 2018 \$10 | \$38  
 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 sazerac rye  
 bitters. orange. luxardo cherry. smoke

### the queen mum

bitter truth pink gin. rosé bubbles.  
 sweet lemon

### cherry vanilla whiskey sour

journeymen whiskey. cherry vanilla  
 lemon. lime

### jule's royal slush

empress gin. fresh strawberry. lemon.

### the empress' new shoes

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

### hot & dirty

wheatley vodka. olive. chili.  
 pepperoncini. spicy lime.

### strawberry rhubarb martini

wheatley vodka. fresh strawberry.  
 rhubarb shrub. sweet lemon

## 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 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%  
 Heavy Seas Beer, Tropicannon Citrus IPA, 7.25%  
 Newburyport Brewing Co., Plum Island Belgian White, 5.4%

# HANDCRAFTED COCKTAILS \$14

### pork my peach

\*Stave & Still signature

bacon infused buffalo trace bourbon.  
 peach. cinnamon. lime. ginger beer

### aperol this time

aperol. pink grapefruit. sweet vermouth.  
 fresh thyme. sparkling rosé  
 \$12

### willy wonka's fizzy lifting drink

wheatley vodka. bubbles. vanilla.  
 lemon. lime. luxardo

### 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

### raspberry fields forever

wheatley vodka. fresh raspberry  
 elderflower lemon. rosé bubbles

## SPECIALTY / SEASONAL BEER \$8

Timberyard Brewing Company, Oktoberfest Marzen Lager, 5/4%  
 Evil Genius, #Adulging 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%  
 Rutland Beer Works, Blueberry Blonde Ale, 5%  
 Bent Water Brewery, Sluice Juice New England IPA, 6.5%  
 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%  
 Boulevard Brewing Co., Tank 7 American Saison Ale, 8.5%  
 Fat Tire, New Belgium Amber Ale, 5.2%