

LIGHT BITES / SHARABLES

- bacon steak**
Neusuke 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. beefsteak 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 shishito 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

(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

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
- smoked gouda mac & cheese
- parmesan corn (g)

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 black 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. parmesan risotto. \$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
- grilled wild cobia**
spicy mango salsa. coconut risotto \$32
- lobster mac & cheese**
smoked gouda mac & cheese. cavatappi. 4 oz. cold water lobster meat. \$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

Imitation is the most sincere form of flattery, but there is only one Steve & Still

WHITE

chardonnay
charles krug chardonnay, napa, 20119 \$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

HANDCRAFTED COCKTAILS \$14

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.

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

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 msthia spirit. luxardo sour
cherry gin. st. germain elderflower
sweet lemon. sparkling rosé

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

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

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

\$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%

\$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%

~ please drink responsibly ~