

# Stave & Still

thestaveandstill.com | @thestaveandstill

## evening light bites

### charcuterie

meat. cheese. coarse ground mustard.  
house pickled veggies. artisanal crackers  
\$25

### makin' bacon

thick slab neuske applewood bacon.  
red onion jam  
\$15

### blue crab cocktail

chilled lump crab. lemon horseradish aioli  
\$17

### smoked gouda mac & cheese

creamy smoked gouda. cavatappi pasta  
\$10

### winter salad

mixed greens. anjou pear. pecans. gorgonzola.  
sweet cranberries. warm creamy maple  
vinaigrette.  
\$11

### wedge salad

iceberg. bacon lardons. beef steak tomatoes.  
crumbled gorgonzola. gorgonzola cream  
\$12

### oysters, freshly shucked

on the half shell or Rockefeller  
\$18/half dozen  
\$34/dozen

\*species vary with season, ask your server.

### duck, duck, no goose

red skinned potato boats. duck confit.  
fig compote. gorgonzola cream  
\$15

### shrimp cocktail

chilled colossal U7 shrimp.  
spicy house made cocktail  
\$20

### truffle deviled eggs

farm fresh eggs. italian black truffle  
\$9

### biscuit basket

kickin' orange marmalade. truffle whipped  
honey. cinnamon butter  
\$9

## a little more sustenance

### diver sea scallops

\*unprocessed TRUE U10 sea scallops  
shallot white wine sauce. blood orange carpaccio.  
fig honey citrus frisee. creamed spinach  
\$27

### black sesame seared ahi tuna

seared rare. coconut rice. wasabi cream. soy garlic  
asparagus  
\$25

### butter poached shrimp

parmesan risotto. grilled asparagus  
\$24

### the nautilus crab cake

lump crab. fresh seasoning & herbs. no filler...  
lemon horseradish aioli. creamed spinach  
\$22

### braised short ribs

red wine braised short ribs. mashed potatoes.  
seasonal vegetable  
\$19

### beef stroganoff

tender beef medallions. cream sauce.  
parmesan roasted corn  
\$18

### chicken cordon bleu

organic chicken breast. smoked ham. swiss. cordon  
bleu dijonnaise. smoked gouda mac & cheese  
\$18

### 8oz. center cut prime filet

hand cut by Ed Stearn's Dressed Meats.  
loaded mashed  
\$34

add gorgonzola crust +\$6

### add surf to your turf

grilled U7 shrimp \$9  
sautéed diver sea scallops \$12  
cold water lobster tail \$25

### you're my lobster

2 steamed cold water lobster tails.  
drawn butter  
\$50

### smoked gouda lobster mac & cheese

cavatapi pasta. grilled asparagus  
\$32

### grilled canadian salmon

creamy maple vinaigrette.  
pancetta pomegranate brussels  
\$21

### bourbon cowboy

brown sugar chipotle glazed tenderloin\*.  
loaded mashed.  
\$22

\*glaze may contain trace amounts of nut products

## side by side \$5 per

creamed spinach  
grilled asparagus  
smoked gouda mac & cheese  
parmesan risotto

loaded mashed  
pancetta pomegranate brussels  
soy garlic asparagus  
seasonal vegetable

*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

## wine



selection from the decanted chef collection

### white

#### chardonnay

alexander valley vineyards, sonoma	\$12		\$46
simi, sonoma, 2018	\$12		\$46
mer soleil, santa lucia highlands, 2018	\$14		\$54
chamisal stainless, central coast, 2019	\$12		\$45

#### sauvignon blanc

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

#### pinot grigio

villa marchesi, friuli, 2019	\$9		\$34
angeljini, veneto, 2019	\$10		\$38

#### rosé

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
chemistry, willamette valley, 2017	\$13		\$50
chalk hill, sonoma coast, 2018	\$14		\$54
twomey, russian river, 2018			\$98

#### red blend

marionette, spain, 2018	\$10		\$38
murrietta's "the spur", livermore valley, 2017	\$12		\$46

### local craft beer \$6

Breckenridge Brewery, Christmas Ale, 7.1%  
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%  
Great Divide, Strawberry Rhubarb Sour Ale, 6.2%  
Wormtown Brewing, Be Hoppy IPA, 6.5%  
Stormalong, Mass Appeal Cider, 5.5%  
Mighty Squirrel, Cloud Candy IPA, 4.5%  
Newport Craft Brewing, Rhode Trip New England IPA, 6.3%  
Breckenridge Brewery, Strawberry Sky Kolsch Ale, 4.8%  
Wormtown Brewing, Be Hoppy IPA, 6.5%

### specialty/imported \$8

Wormtown Brewing, Fresh Patch Pumpkin Ale, 4.5%  
Breckenridge Brewery, Nitro Pumpkin Spice Latte, 5.5%  
Boulevard Brewing Co., Bourbon Barrel Quad, 12.2%  
Guinness Draft Stout., 4.2%  
Exhibit A, Goody Two Shoes Cat's Meow IPA, 6.5%  
St. Bernardus, Whit Beir, 5.5%  
Bent Water Brewing Co., Equivalent Exchange Double IPA, 8%  
Bent Water Brewing Co., Peanut Butter & Chocolate Milk Stout, 8%  
Wormtown Brewing, Diner Car Double IPA, 8.2%  
Clown Shoes, Space Cake Double IPA, 9%  
Evil Genius, #AdultingGuava IPA, 6.8%  
Springdale Beer Co., Brig Burundi Bean Mocha Stout, 6.8%

## hand crafted \$14

#### classic whiskey sour

yellow rose whiskey. lemon. lime.  
egg white

#### pork my peach

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

#### the queen mum

bitter truth pink gin. rosé bubbles.  
sweet lemon.

#### blackberry bourbon lemonade

buffalo trace bourbon. fresh  
blackberry. sweet lemon

#### smoked old fashioned

buffalo trace bourbon or sagamore  
rye whiskey. bitters. orange.  
luxardo cherry. maple smoke

#### liquid plumber

bombay sapphire gin. tonic. lemon...  
"light on the ice"

#### the wall street

whistle pig "piggy back". chocolate  
bitters. cherry liqueur. dry vermouth

#### the apple doesn't fall

liquid riot american single malt  
whiskey. berentzen's apple liqueur.  
cinnamon syrup. bitters. lemon

#### willy wonka's fizzy lifting drink

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

#### the empress' new shoes

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

#### raspberry fields forever

fresh raspberry. lemon. elderflower.  
sparkling rosé

#### aphrodite's nightie

kleos masthia spirit. luxardo sour  
cherry gin. st. germain elderflower  
liqueur. sweet lemon. sparkling rosé

#### it's about thyme

drumshanbo gunpowder irish gin.  
fig tonic. thyme infused honey.  
sweet lemon

#### the kilt lifter

mossburn scotch. ginger liqueur.  
honey syrup

#### apple or pear?

eagle rare bourbon. saged honey.  
pear puree. local apple cider.  
prosecco.

#### campfire sling

high west campfire whiskey.  
grade A amber maple syrup.  
cocoa. flaming orange

~ please drink responsibly ~