

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 ~