

# Stave & Still

thestaveandstill.com | @thestaveandstill

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Lunch Hours - Thursday & Friday 11:30 AM - 1:30 PM

## mid day bites pressed between the bread on Texas Toast with chips

### tuscan sunset

grilled chicken breast. sun dried  
tomatoes. garlic parmesan boursin.  
toasted pepitas.  
\$14

### the dip

sliced roast beef. provolone cheese.  
caramelized onion. au jus  
\$14

### spicy hot italian

genoa salami. capicola. smoked ham.  
provolone. tomato. o&v  
\$12

### harvest salad

mixed greens. grilled chicken. golden  
raisins. roasted squash squares. walnuts.  
cranberry balsamic vinaigrette  
\$14

### mac & cheese

choice of white cheddar jalapeño |  
cheddar bacon ranch | smoked gouda  
\$10  
add pulled pork +\$6

### grilled faroe island salmon (g)

simply grilled. seasonal veggie  
\$25

### smoked on main

smoked gouda. neuske applewood  
bacon. tomato. red onion jam  
\$14

### croque monsieur

smoked ham. swiss. dijon white wine  
cream  
\$13

### away for the holiday

roasted turkey. mashed potatoes.  
cranberry jam. cornbread stuffing.  
warm turkey gravy  
\$13

## greens & things

### wedge salad (v)(g)

iceberg. bacon lardons. beefsteak  
tomatoes. crumbled gorgonzola.  
gorgonzola cream  
\$12  
add 2 U8 shrimp + \$8  
add salmon filet + \$8

### big ass meatball

san marzano sauce. chilled ricotta  
\$15

### ploughman's lunch

meat. cheese. course ground  
mustard. pickled veggies. artisanal  
crackers  
\$20

# 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

# HANDCRAFTED COCKTAILS \$14

## smoked old fashioned

\*Stave & Still signature  
 buffalo trace bourbon or  
 sazerac rye  
 bitters. orange. luxardo cherry.  
 smoke

## 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.

## willy wonka's fizzy lifting drink

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

## pork my peach

\*Stave & Still signature  
 bacon infused buffalo trace  
 bourbon. peach. cinnamon.  
 lime. ginger beer

## my tai. your tai

blackwell dark rum. malibu rum.  
 151. pineapple. luxardo. oregat.  
 lemon. lime

## watermelon basil margarita

corazon blanco tequila.  
 watermelon water. fresh basil.  
 lemon. lime. sweet

## the queen mum

bitter truth pink gin. rosé  
 bubbles. sweet lemon

## blackberry bourbon lemonade

\*Stave & Still signature  
 buffalo trace bourbon. fresh  
 blackberry sweet lemon

## 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

## death & taxes

corazon blanco tequila. grand  
 marnier ambrosia. honey. fresh  
 citrus.  
 black sea salt

## 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%

# 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%