


LIGHT BITES

shrimp cocktail (g)
chilled U8 shrimp. spicy house made cocktail sauce.
\$20

charcuterie (g)
seasonal meats & artisanal cheeses. almonds. fresh jam. seasonal fruit. everything crackers.
\$26

blue crab dip
warm lump blue crab. cream cheese. old bay. jalapeños. blue corn tortillas.
\$19

 **bacon steak (g)**
Neuske bacon blocks. grilled beef steak tomatoes. dijon white wine vinaigrette.
\$17

wedge salad (g)
iceberg. bacon lardons. beefsteak tomatoes. crumbled gorgonzola. gorgonzola cream.
\$14

caprese salad (g)
beef steak tomatoes. fresh basil. buffalo mozzarella. balsamic vinegar. EVOO. maldon salt.
\$14

spin me right 'round
spinach. artichoke. cream cheese. parmesan. mozzarella. blue corn tortillas.
\$16

duck, duck, no goose (g)
roasted red potato boats. duck confit. fig compote. gorgonzola cream.
\$18

big ass meatball
prime ground beef. lardo. pork. whole hardboiled egg. san marzano tomato sauce. chilled whipped ricotta.
\$17

mac & cheese flight
smoked gouda | truffle cream | jalapeño ranch
\$17
*contains mushroom

tropical island shrimp (g)
mango. habanero. U8 shrimp. toasted coconut.
\$24

bacon loaded tots
bacon cheese tots. grilled bacon. smoked gouda. sour cream & chives
\$17

fear the spicy spear
hand cut fried pickle spears. spicy aioli
\$15

SIDE BY SIDE \$7 PER

grilled asparagus (v)(g)
jalapeno ranch mac & cheese
black truffle mac & cheese *contains mushroom
grilled beef steak tomatoes (v)(g)
garlic infused broccoli (g)


loaded mashed potato (g)
parmesan risotto (g)
parmesan corn (g)
smoked gouda mac & cheese
bacon strips (g)

(v) = vegan or modified vegan
(g) = gluten free or modified gluten free

A LITTLE MORE SUSTENANCE

LAND

prime A5 wagyu filet
2 3oz. center cut medallions. loaded mashed.
\$60

 **8oz. center cut prime filet mignon* (g)**
hand cut by Ed Stearn's Dressed Meats. loaded mashed.
\$48

tomahawk chop (g)
bone-in tomahawk ribeye. loaded mashed. parmesan corn.
42oz. \$179
32oz \$149

12oz prime delmonico ribeye (g)
hand cut by Ed Stearns Dressed Meats. loaded mashed.
\$38


14oz. prime new york strip (g)
hand cut by Ed Stearns Dressed Meats. loaded mashed.
\$36

bourbon cowboy* (g)
prime tenderloin tips. honey bourbon sauce. loaded mashed.
\$29

braised short ribs (g)
red wine braised short ribs. parmesan corn. mashed potatoes.
\$28

add a 7 oz. lobster tail +\$34
add 3 - U6 shrimp +\$20
add 2 - U10 diver sea scallops +\$16
add truffle cream bath +\$12
add gorgonzola crust +\$7
add bacon bourbon jam+\$7 *contains mushroom
add bourbon honey glaze +\$7
add creamy horseradish +\$5

SEA

 **lobster mac & cheese**
smoked gouda mac & cheese. cavatappi. 7 oz. cold water lobster tail. grilled asparagus.
\$41

seared diver sea scallops (g)
***unprocessed TRUE U10 sea scallops**
black pasta. parmesan cream. grilled tomatoes.
\$36

 **beauty & the monkfish**
grilled monkfish with shrimp, lobster & diver sea scallops in lemon basil cream. parmesan risotto. grilled asparagus.
\$34

grilled Faroe Island salmon (g)
plum dijon sauce. loaded mashed grilled asparagus.
\$36

butter poached shrimp (g)
garlic herb butter. parmesan risotto. grilled asparagus.
\$29

twin jumbo lump crab cakes
lump blue crab cakes. horseradish aioli. garlic broccoli.
\$29

loaded sweet pepper (v)(g)
orange pepper. veggie risotto. asparagus. roasted tomatoes. sweet corn. spinach.
\$24

bubbles

acinum, prosecco, italy	\$12 \$46
rosé, avissi, italy	\$12 \$46
perrier-jouet, grand brut champagne	\$105
piper-heidsieck, champagne, nv	\$85
emmolo by caymus, sparkling wine, ca, nv	\$70

chardonnay

charles krug, napa, 2021	\$16 \$62
mer soleil by caymus, Sonoma 2021	\$14 \$54
cakebread, napa, 2021	\$69

sauvignon blanc

duckhorn, napa, 2022	\$16 \$62
kim crawford, marlborough, 2021	\$14 \$54

pinot grigio

santa cristina by antinori, veneto, 2021	\$12 \$46
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alternative whites

conundrum by caymus, white blend, ca, 2021	\$14 \$54
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rose

dourthe, bordeaux, 2020	\$12 \$46
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cabernet

zd wines, napa, 2019	\$30 \$118
precision, napa, 2019	\$16 \$62
caymus, special select, napa, 2017	\$295
silver oak, napa, 2018	\$195
silver oak, alexander valley, 2017	\$148

pinot noir

chalk hill, sonoma coast, 2019	\$16 \$62
etude "lyric", santa barbara, 2019	\$14 \$54
twomey, russian river, 2018	\$98

red blend

unshackled, ca, 2019	\$15 \$58
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seasonal sangria

red, white or rosé	\$14 \$54
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HANDCRAFTED COCKTAILS \$14

smoked old fashioned

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

strawberry rhubarb martini

wheatley vodka.fresh strawberry
rhubarb shrub.sweet lemon

the nutcracker

weller wheated bourbon. amaretto
disaronno. black walnut bitters. lemon.

aperol spritz

aperol. fresh lemon. bubbles. orange.

can't buy me love...buy you can buy me this drink...

malfy blood orange gin. pink grapefruit.
combiér. lime.

pink linen

empress elderflower rosé gin. lemon. mint.
cucumber. sparkling.

the crowned Jules

empress gin. fresh strawberry. lemon.

aphrodite's nightie **Stave & Still signature*

kleos masthia. luxardo sour cherry gin
elderflower.lemon sparkling rose

BOURBON FLIGHTS

**1oz. pour of each & served with 3 bacon blocks*

take your best shot \$45

weller special reserve bourbon.
weller cypb bourbon.
weller 12yr wheated bourbon.

bourbon sniper \$35

e.h. taylor small batch bourbon.
elmer t. lee single barrel bourbon.
buffalo trace bourbon.

it's now or never \$50

patron silver tequila
casamigos reposado tequila
1800 añejo tequila

blackberry bourbon lemonade

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

up all night

wheatley vodka.cold brew espresso
kahlua. 3 espresso beans.

raspberry fields forever

wheatley vodka.fresh raspberry
elderflower. lemon. rose bubbles

cherry vanilla bourbon sour

jeffersons very small batch bourbon.
lemon. cherry. vanilla.

"I'm not really a waitress..."

weller special reserve wheated bourbon.
chambord. pomegranate. cranberry.

hibiscus margarita

corazon blanco tequila.hibiscus tea
lemon. lime.

my tai. your tai

blackwell dark rum. malibu rum. 151.
pineapple. luxardo. orgeat. lemon.
**contains almond*

death & taxes

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

SPECIALTY/SEASONAL BEER \$9

Mighty Squirrel, Cloud Candy IPA, 6.5%
Exhibit A, Cat's Meow IPA, 6.5%
Exhibit A, Goody Two Shoes Kolsch Style Ale, 4.5%
Woodstock Inn Brewery, Pig's Ear Brown Ale, 4.3%
Newburyport Brewing, Plum Island Belgian White, 5.4%
Wachusett Brewing, Winter Ale, 6.5%
Newport Craft Brewing, Rhode Trip IPA, 6.3%
Cisco Brewing, Shark Tracker Light Lager, 4.2%
Allagash Brewing, Allagash White, 5.2%
Greater Good Brewery, Pulp IPA, 8%
Greater Good Brewery, Pulp Daddy IPA, 8%
Guinness, Draught, 4.2%
Space Cake, Clown Shoes, Double IPA, 9%
High Limb, Core Unfiltered Hard Cider, 5.8%

VIP COCKTAILS \$16

johns vacation drink

bumbu rum. malibu. pineapple juice
fresh lime.sweet cherry

drink with the dragon

casamigos reposado tequila. lemon
dragon fruit puree. grand marnier

bourbon in wisdom out

blantons single barrel bourbon.
luxardo cherry.fresh peach
lemon. cranberry

lemon blueberry mojito

bacardi rum. fresh mint.
blueberries. lemon simple syrup.
soda bubbles

tempting fate

wellers special reserve bourbon .
almond simple syrup.
fresh orange. charred bitters

CANNED \$9

White Claw, Black Cherry
White Claw, Raspberry
White Claw, Lime
Truly, Strawberry Lemon
Truly, Mixed Berry