

A GREAT BEGINNING

ROASTED TOMATO SOUP **GF** 7
BASIL PESTO. CROSTINI

HANDMADE GUACAMOLE, FIRE ROASTED SALSA
& TORTILLA CHIPS **GF** 11

PAN SEARED CRAB CAKE 14
CHARRED CORN & MANGO SALSA

SALADS

CAESAR 10
PARMESAN. CROUTONS. ANCHOVY

HOUSE SALAD **GF** 10
ONION. TOMATO. CUCUMBER

CHOP-CHOP **GF** 14
EGG. BACON. TOMATO. BLUE CHEESE. AVOCADO.
BLUE CHEESE DRESSING

COUSCOUS & WILD ARUGULA 11
SEASONAL FRESH FRUIT. BASIL. MINT.
ORANGE-ROSEMARY VINAIGRETTE.
CRUMBLER BLUE CHEESE

TRADITIONAL GREEK SALAD **GF** 11
CUCUMBER. FRESH TOMATOES. RED ONION.
KALAMATA OLIVES. FETA. OREGANO. LEMON
+CHICKEN 5. +SHRIMP 7. +CRAB CAKE 7.
+SALMON .7 +STEAK 8.

DRESSING: CITRUS HERB. CAESAR. RANCH.
BLEU CHEESE. LEMON THYME. SPICY PEANUT.
BALSAMIC VINAIGRETTE

FLATBREADS

CALIFORNIA FLATBREAD **ns** 14
ARTICHOKE. ROASTED PEPPERS. KALAMATA
OLIVES. FETA. SPINACH. RICOTTA. GARLIC CREAM

PROSCIUTTO DI PARMA FLATBREAD 14.
RICOTTA. MANCHEGO. GOAT CHEESE. GARLIC
CREAM. PARMESAN. DRIZZLED TRUFFLE OIL.
FRESH THYME

STONE FRUIT FLATBREAD 13.
CARAMELIZED ONIONS. GRILLED SEASONAL
FRESH FRUIT. CANDIED WALNUTS. RICOTTA.
SMOKED BLUE CHEESE. WILD ARUGULA

MARGHERITA 14
TOMATOES. FRESH MOZZARELLA. FRESH BASIL

SANDWICHES

SERVED WITH YOUR CHOICE OF SWEET POTATO FRIES.
SHOESTRING FRIES. SOUP. SALAD. FRUIT

THE CLUB 15
TURKEY. BACON. SWISS. TOMATO. AVOCADO.
GARLIC AIOLI. SOURDOUGH

GRILLED CHEESE & TOMATO SOUP 15
SWISS. SMOKED GOUDA. AMERICAN. SOURDOUGH

STONE HOUSE BURGER **ns** 16
ANGUS BEEF. LETTUCE. TOMATO. RED ONION.
BRIOCHE BUN.
+CHOICE OF TWO: SAUTÉED ONIONS. MUSHROOMS.
CHEDDAR. SMOKED GOUDA

CRISPY CHICKEN SANDWICH 16
LETTUCE. TOMATO. ONION. SPICED AÏOLI.
BRIOCHE BUN

SANDWICHES CAN BE PREPARED WITH
GLUTEN FREE OPTIONS

ENTREES

QUESADILLA 11
PEPPERS. ONIONS. MONTEREY JACK. CHEDDAR.
FLOUR TORTILLA. FIRE ROASTED SALSA.
SOUR CREAM

+CHICKEN 5. +SHRIMP 7 +STEAK 8.

PAN ROASTED SALMON **GF** 26
OLIVE ROSTED PEPPER TAPENADE. PARMESAN
POLENTA. LEMON OLIVE OIL

GRILLED MARINATED
SKIRT STEAK & FRIES **GF** **ns** 24
ROASTED GARLIC HERB BUTTER

PORTOBELLO MUSHROOM RAVIOLI 18
PORCINI CREAM. TRUFFLE OIL. THYME

CHILLED RAMEN NOODLES 11
CARROTS. BOK CHOY. SHIITAKE. RED ONION.
BABY SPINACH. CRUSHED PEANUTS. RADISH.
THAI PEANUT DRESSING

+CHICKEN 5. +SHRIMP 7. +CRAB CAKE 7.
+SALMON .7 +STEAK 8.

DESSERTS

MOLTEN LAVA CAKE 8
RICE KRISPIES. VANILLA ICE CREAM

WARM BREAD PUDDING **ns** 8
VANILLA GELATO

STRAWBERRY SHORTCAKE 8
FRESH STRAWBERRIES. WHIPPED CREAM

VANILLA CHEESECAKE & BERRY COMPOTE 8

CHEF'S SELECTION OF SORBETS AND GELATO 8
PLEASE ASK YOUR SERVER
FOR CURRENT SELECTION

*Consuming raw or undercooked meats, poultry, eggs,
seafood or shellfish may increase your risk
of foodborne illness

ns House Specialty

GF Gluten Free

STONE
HOUSE

LUNCH MENU

