

lunch

THE RUSTIC GRILL
at StoneWater

starters & shareables

COCONUT SHRIMP \$14

apricot sweet n' sour sauce

PRETZEL BITES \$10

chili con queso & honey mustard sauces

DAILY SOUP SPECIAL

Cup \$4 Bowl \$6

MEXICAN STREET CORN TOTCHOS \$13 (gf)

tater tots loaded with, white queso, cojita, cilantro, corn, pickled red onion, bacon, chili lime sour cream

STICKY SESAME CAULIFLOWER \$11

crispy cauliflower bites

BAKED FETA DIP \$13 (gfo)

feta, olive oil, grape tomatoes, olives, roasted garlic, herbs, roasted red peppers, shaved red onion, crispy fried spinach, toasted crostini

BRISKET ARANCINI \$12

pecorino, mozzarella & herb risotto, shredded brisket, served on arugula, horseradish sour cream, au jus

CRISPY THAI CALAMARI \$14

thai garlic sauce

CRISPY WINGS (gf)

6 per order \$8 / 12 per order \$14

dry cajun / hot buffalo garlic parmesan / sriracha honey / bbq t-bone / alabama white

salads

add to any salad

chicken \$6 / verlasso salmon \$9 / grilled shrimp \$7 / skirt steak \$11

MIXED GREENS \$6 (gf)

cucumbers, tomatoes, shaved carrots, mozzarella

GRILLED ROMAINE CAESAR \$11 (gfo)

grilled red onion, herb croutons, hard-boiled egg, shaved parmesan, peppercorn Caesar

ORIGINAL CHOPPED DILL CRUNCH \$11 (gfo)

chopped romaine, shaved purple cabbage, carrots, feta, herb croutons, dill pickle ranch

CHOPPED BUFFALO CHICKEN SALAD \$16 (gfo)

romaine, fried chicken tossed in buffalo sauce, cucumber, tomatoes, bacon, cheddar, crispy onions, creamy blue cheese dressing

SPRING VEGAN GREEN GODDESS \$11 (gf)

green cabbage, cucumber, dino kale, radish, green goddess dressing, marcona almonds

MURRAY HILL \$11 (gf)

romaine, radicchio, shaved red onion, mozzarella, pecorino, tomatoes, black olives, croutons, pepperoncini, italian dressing

STONEWATER WEDGE \$11 (gf)

iceberg, roasted grape tomatoes, crumbled blue cheese, grilled red onion, avocado, chopped bacon, hard boiled egg, creamy blue cheese dressing

KALE & QUINOA BOWL \$11 (gf)

chopped kale, soft poached egg, avocado, roasted chickpeas and cauliflower, pickled red onions, goat cheese, pepita seeds, lemon vinaigrette

DRESSINGS

Lemon Vinaigrette
Italian
Balsamic Vinaigrette
Green Goddess

Ranch
Dill Pickle Ranch
Blue Cheese
Peppercorn Caesar

Gf: Gluten free | GFO: Gluten Free Option

Executive Chef Kathryn Neidus

mains

CLASSIC GRILLED CHEESE ON SOURDOUGH \$9 (gfo)

served with chips
add: tomato \$1 / avocado \$2 / bacon \$2

HOUSE MADE TUNA, CHICKEN SALAD OR EGG SALAD \$10 (gfo)

served with chips
choice of multigrain bread, flour or whole wheat wrap, or on a bed of greens

TURKEY CLUB \$12 (gfo)

served with chips
roasted turkey, cheddar, bacon, bibb lettuce, tomato, rosemary onion aioli on sourdough

STONEWATER FRIED CHICKEN SANDWICH \$15

served with fries
house pickles, slaw, bacon, mayo, cheddar, brioche bun
make it buffalo style

BLACKENED GROUPE SANDWICH \$14 (gfo)

served with chips
caper aioli, bibb lettuce, tomato, shaved red onion, brioche bun

THE ITALIAN \$14 (gfo)

served with chips
italian meats, arugula pesto, burrata, sliced tomato, balsamic glaze on ciabatta

WAGYU SLOPPY JOE \$14 (gfo)

served with tater tots
cheddar, crispy onion, brioche bun

PIMENTO BRISKET SANDWICH \$13 (gfo)

served with chips
house pimento cheese, braised brisket, crispy onions on texas toast

TRUFFLED MOZZARELLA

JAM BURGER \$16 (gfo)
served with fries
Ohio beef burger, truffle whipped mozzarella, tomato jam, shaved poblano pepper, bacon, brioche bun *add a fried egg \$2*

RUSTIC GRILL BURGER \$16 (gfo)

served with truffle fries
Ohio beef burger, caramelized onions, house bacon, aged white cheddar, bibb lettuce and garlic aioli, brioche bun *add a fried egg \$2*

RUSTIC GRILL VEGGIE BURGER \$15

served with truffle fries
homemade veggie patty, bibb lettuce, avocado mash, aged white cheddar and sweet 'n spicy aioli, brioche bun

gf bun & sandwich bread available +\$1.5

//////////////////// **SIDES**

TRUFFLE FRIES \$7

TATOR TOTS \$5

CHIPS \$3

REGULAR FRIES \$5

SEASONAL FRUIT CUP \$7