

## BEGINNINGS

<b>CHICKEN TENDERS</b>	<b>6</b>
<b>CHICKEN WINGS</b>	<b>5</b>
<i>served with hot sauce and the Stone Hearth blue cheese dressing</i>	
<b>THAI TORTILLA CHIPS</b>	<b>4</b>
<b>CRAB BITES</b>	<b>7</b>
<b>BAKED BRIE</b>	<b>9</b>
<i>served with crostinis and chutney</i>	
<b>SMOKED SALMON</b>	<b>9</b>
<i>served with capers, red onions, sour cream and french bread</i>	
<b>SPRING ROLLS</b>	
<i>vegetarian served with sweet chili sauce</i>	<b>5</b>
<i>shrimp and crab with a duck sauce</i>	<b>6</b>
<b>CHEESE PLATE</b>	
for two	<b>14</b>
for four	<b>22</b>
<i>assortment of European cheeses</i>	
<b>FRIES</b>	
Sweet	<b>4</b>
Curly	<b>3</b>
Chips	<b>4</b>
<b>SOUP DU JOUR</b>	<b>8</b>
<i>served with the Stone Hearth house salad</i>	

## SALADS

<b>CHEVRE CHAUD</b>	<b>7</b>
<i>warmed goat cheese crostinis served on a bed mixed greens with our house vinaigrette</i>	
<b>STONE HEARTH HOUSE</b>	<b>5</b>
<i>mixed greens, brussel sprouts, gorgonzola cheese and served with Stone Hearth vinaigrette</i>	
<b>TOMATO, MOZZARELLA AND BASIL</b>	<b>8</b>
<b>SALAD COMPOSE</b>	<b>8</b>
<i>fresh salad served with a variety of garden vegetables</i>	

## FLATBREADS

<b>CHICKEN FLATBREAD</b>	<b>9</b>
<b>TOMATO, BASIL AND SPICY RED SAUCE</b>	<b>9</b>
<b>MOZZARELLA, ARUGULA, BALSAMIC GLAZE WITH SHAVED PARMESAN</b>	<b>9</b>

### FROM THE GRILL

<b>HAMBURGER</b>	<b>8</b>
bacon	<b>add 1</b>
cabot cheddar cheese	<b>add 1</b>
sweet potato fries or chips	<b>add 1</b>
<b>BUFFALO CHICKEN SANDWICH</b>	<b>8</b>
<i>served with our homemade blue cheese dressing</i>	
<b>SHRIMP KEBAB</b>	<b>14</b>
<i>marinated in extra virgin olive, salt, pepper and lemons</i>	
<b>FLAT IRON STEAK</b>	<b>19</b>
<i>with montreal seasonings on pate rounds</i>	
<b>EGGPLANT PARMESAN</b>	<b>11</b>
<b>EGGPLANT STACK</b>	<b>13</b>
<b>CHICKEN PARMESAN</b>	<b>14</b>
<b>CHICKEN MARSALA</b>	<b>15</b>

### FROM OUR TRAVELS

<b>CROUTE</b>	<b>9</b>
<i>served on french bread with Abondance Cheese from Savoie</i>	
<b>TARTIFLETTE</b>	<b>12</b>
<i>baked diced potatoes, ham and Roblechon cheese</i>	
<b>CHICKEN OR EGGPLANT PAILLARD</b>	
<i>fresh salad, blue cheese and a red wine vinaigrette served over chicken or eggplant</i>	
<b>TART DU JOUR</b>	<b>8</b>

### FOR THE KIDS

<b>HOTDOG</b>	<b>4</b>
<b>HAMBURGER</b>	<b>4</b>
<b>GRILLED CHEESE</b>	<b>4</b>
<b>PIZZA</b>	<b>4</b>
<b>CHICKEN TENDERS</b>	<b>4</b>