

From the Fryer

Chicken Tenders...7

All white meat chicken tenders breaded and deep fried golden brown served with our zesty honey mustard.

Chicken Wings...8

Jumbo chicken wings seasoned and fried to perfection then tossed in our version of the original buffalo sauce and served with fresh vegetables and blue cheese dressing.

Mozzarella Stix...7

Whole milk mozzarella cut and breaded then deep fried and served with our signature marinara sauce.

Fried Green Zucchini...7

Tender zucchini strips breaded and deep fried to crispy perfection and served with ranch.

Baskets-A-Plenty...Your choice of:

Curley Fries...4 Sweet Potato Fries...5

Handcut Onion Rings...5

For the Beer Drinkers

Stone Hearth Cherries...5

A wonderfully zesty "Amuse Bouche" jumbo cherry peppers scooped and stuffed with provolone cheese and prosciutto ham then marinated with just the right amount of herbs and spices.

Stadium Pretzel...3

A wonderful warm and chewy ballpark favorite brushed with butter and sprinkled with salt then baked golden brown and served with a zesty honey Dijon.

Favorites from Near and Far

Spring Rolls...8

A straight vegetarian medley mixed with wonderful Asian spices hand wrapped in spring roll wrappers then pan fried and served with a sweet chili dipping sauce.

Seared Goat Cheese...9

Wonderful goat cheese dusted with panko crumbs and pan seared to a rich golden brown served over wilted baby spinach and topped with a tomato salsa.

Look @ that Escargot...10

The Stone Hearth take on a classic French dish, wonderful baby snails coated in a rich burgundy butter than stuffed back into their shells and baked, served with crusty bread to soak up all the wonderful goodness.

Baked Brie...10

Truly an all time favorite, rich and creamy brie cheese baked to the point of soft and supple deliciousness served with crispy crostini and perfectly complemented by our homemade fruit chutney.

Cheese Tasting...14 for two 24 for four

A variety of seasonal cheeses from local cheesemakers all the way to imported "Big" cheeses from Europe served with the appropriate accompaniments. Truly a cheese lovers dream.

Gravlax...10

House cured salmon served with crostini, caper remoulade, lemon preserves and pickled red onion.

Smoked Salmon...10

A wonderfully light smoked salmon sliced and served with diced red onion, capers, sour cream and crusty French Bread.

From the Fields

Chevre Chaud...9

Warm goat cheese smeared onto our crispy crostini and served with our signature baby green salad which is tossed in our house vinaigrette.

The Stone Hearth...7

Our signature house salad, we toss Brussel sprouts, gorgonzola cheese, and mixed greens with our homemade balsamic vinaigrette.

Caesar Salad...8

Chilled romaine hearts ripped and tossed with fresh croutons and our homemade Caesar dressing, then topped with parmesan.

Served with grilled chicken...12 With steak...15

Mediterranean Salad...9

A delightful combination of olives, roasted peppers, and feta cheese tossed with romaine hearts in our light Greek dressing and served with homemade hummus and grilled flat bread.

Hearth Warming Favorites

Soup du Jour...10

Our chef's whimsical creation of the day. Please ask your server for details.

Stone Hearth Chili...10

Our family's take on a classic. Choice ground beef and local ground pork, seasoned and roasted then slow simmered in a rich tomato based sauce loaded with diced onions, garlic and finished with classic Mexican herbs and spices.

French Onion Soup...9

A classic French Soup with caramelized onions in a savory broth, topped with crusty French Bread and Gruyere Cheese.

Hearty Beef Stew...10

Truly a fall classic. Tender choice beef tips seasoned and braised with baby carrots, onions, potatoes and celery in a full bodied red wine then finished with a rich and savory beef stock with just a touch of salt and pepper.

All served with a side salad.

Please ask your server about our wonderful bread bowl options, a great way to take our delicious soups, stews, and chilis to a whole different level. (\$3.00 up charge)

Flat Breads

Your choice of Traditional or Local Gluten-Free (\$4.00 up charge)

Chicken Florentine...10

All white meat chicken seasoned and char-grilled, then sliced and layered on our signature flat bread with homemade basil pesto, baby spinach, diced tomatoes, and mozzarella and parmesan cheeses.

Arugula Salad...10

A wonderful journey; our crispy flat bread layered with mozzarella cheese, fresh peppery baby arugula, and drizzled with a sweet balsamic glaze, and topped with fresh shaved parmesan cheese.

Mediterranean Flatbread...10

Grilled flatbread smeared with our homemade hummus then sprinkled with crumbled feta and strips of roasted red peppers served warm with an evoo drizzle.

GF-FB aka "the Hazel" ...12

Our signature gluten free flatbread topped with seasoned and roasted spaghetti squash, oven roasted tomatoes and fresh local goat cheese.

Sandwiches that Span the Spectrum

The Stone Hearth Burger...9

*With cheddar cheese...10 With bacon...11
Choice ground beef hand-pattied, seasoned and char-grilled to your liking.*

Buffalo Chicken Sandwich...9

All white meat chicken seasoned and char-grilled then slathered with our version of the original buffalo sauce and served with our homemade blue cheese dressing.

Homemade Vegetable Burger...9

A delightful combination of Portobello mushrooms, rice, cheddar cheese and panko bread crumbs folded together with fresh herbs and spices then hand-pattied and pan seared.

Grilled Portobello Sandwich...10

Fresh Portobello mushroom cap marinated then grilled to perfection and topped with cheddar cheese and homemade roasted corn relish.

Stone Hearth Beauty...9

A delicious combination of smoked Salmon, rich cream cheese, crisp red onion and juicy tomatoes layered on a Montréal bagel.

The BIG Cheesy...9

Rich creamy Cabot cheddar sliced and layered with fresh tomato on local artisan bread and grilled.

All of the above sandwiches can be ordered open face (served with spinach and goat cheese on a deli flat).

All sandwiches are served with "Curly Fries" or a "Stone Hearth House".

Sweet Potato Fries or Onion Rings available for a nominal up charge.

Entrees

Flat Iron Steak...20

Choice flat iron steak dusted with Montréal steak seasoning and char-grilled to your liking and served over crispy toast points smeared with fresh paté.

Chicken Marsala...18

All white meat chicken pounded and seasoned, sautéed in whole butter with shallots, sliced mushrooms and a splash of Marsala wine then finished with a touch of cream.

Shepherd's Pie...15

This classic dish speaks for itself. A Stone Hearth favorite, combines choice ground beef with corn in a rich traditional English brown sauce topped with seasoned mashed potatoes and baked to perfection.

Chicken Parmesan...13 or Eggplant Parmesan...16

Your choice of all white meat chicken or fresh sliced eggplant hand breaded and smothered in our homemade marinara, topped with mozzarella cheese and baked golden brown. Served over your choice of fettuccini, spaghetti squash (+2.00) or one of our two flat breads.

Ziti Vodka...16

Fresh sweet Italian sausage sautéed in whole butter with a splash of vodka and a pinch of red pepper flakes. Finished with a rich and creamy pink tomato sauce and tossed with pasta and Parmesan cheese.

Eggplant Stack...15

A trilogy of breaded eggplant, sliced tomatoes and fresh mozzarella layered with homemade basil pesto then baked to infuse all the flavors and served over pesto laced fettuccine.

Tart du Jour...10

Another one of our chef's whimsical creations. Chef's choice of topping layered on a savory puff dough and baked golden brown and delicious. Please ask your server for details. Served with a side salad.

Salmon 101...16

Fresh Atlantic salmon filets seasoned and oven roasted to perfection. Served over lemon vinaigrette dressed baby arugula and topped with a fresh tomato salad.

Risotto du Jour...Priced weekly

We take liberties with our risotto. Based on seasonality of our local vegetable purveyors we base our "risotto du jour" on giving you the very best in local vegetables and cheeses. Please ask your server for details. Served with a side salad.

Mac 'n Cheese...16

Classic Mac 'n Cheese, a truly decadent combination of cheeses folded into a rich cream sauce and tossed with pasta then topped with seasoned bread crumbs and even more cheese then baked to golden brown crispy deliciousness.

**All entrees are served with a house salad; there is a nominal up charge for substitutions.
The starch is Chef's choice.**

There will be an additional \$5 charged on all split orders.

18% gratuity added to parties of 6 or more.

Consuming raw, undercooked meats, eggs or seafood of any kind may cause food born illnesses.