RAW BAR

* Local Oysters ... 3.75ea.
* Littleneck Clams ... 2.5ea.

1/2 dozen Shrimp Cocktail ... 24
Chilled 1/2 Lobster Cocktail ... M/P

Grande Plateau ... 78
6 oysters, 6 littlenecks
4 shrimp & 1/2 Chilled Lobster

Royale Plateau ... 155
12 oysters, 12 littlenecks, 12 shrimp
1.5# chilled lobster & escabeche

STONEACRE
BRASSERIE

Stoneacre Buttermilk Biscuits ... 4ea

Seasonal Jam / Sausage Gravy / Ham & Cheddar / Honey Botter & Sea Salt

Brunch Entrees

Breakfast Sandwich ~ Cheesy Scrambled Eggs on Bolo ... 7
~ add on: croissant, bacon, sausage, ham, or avocado ... 2.5 ea

Soft Scrambled Cheesy Eggs with Local Greens & Toast ... 9
~ add on: croissant, bacon, sausage, ham, or avocado ... 3.5 ea. ~ add Steak ... 18

French Toast Bread Pudding, Seasonal Fruit & Whipped Crème Fraiche ... 12

Quiche du Jour with Market Greens ... 16

Creamy Polenta with Local Mushrooms, Sautéed Greens & Poached Egg ...24

Seasonal Vegetable Hash with Fresh Herbs & Poached Eggs ... 16

Salmon Cake Benedict with Greens, Poached Eggs & Béarnaise ... 24

Braised Pork Chili Verde, Cotija Cheese, Cilantro, Lime & Fried Egg ... 17

Corned Beef Hash with Poached Eggs & Country Toast ... 18

Salade Niçoise ~ Olive Oil Poached Tuna, Tomato , Haricot Vert, Olives, & Egg ... 28

BRUNCH COCKTAILS 15

Bloody Mary
The Classic

Mimosa
Fresh-Squeezed Orange & Bubbles

Espresso Martini
Vanilla Vodka, House Kahlua & Espresso

Cappuccino Martini
Vanilla Vodka, Espresso, House Kahlua & Baileys

Pick Me Up
Fernet, Banane, Cinnamon, Coffee & Oatmilk

Grapefruit Martini
Infused Vodka, Grapefruit Juice, Sugar & SeaSalt

Sides

Grapefruit Brulée ... 5
1/2 Avocado ... 3.5
Frites with Aioli ... 10
Smoked Salmon ... 11
Bacon ... 11
Sausage ... 7
Corned Beef Hash ... 9
Sausage Gravy ... 3.5

THE INTERNET...

Wireless Network = Stone Acre Guest

Password = StoneacreBrasserie

Salads & Appetizers

~ add poached egg ... 3ea // 4 shrimp ... 14 grilled chicken ... 9// steak 18

Smoked Trout Deviled Eggs ... 9

Marinated Olives & Almonds with Citrus & Rosemary ... 9

Charcuterie du Jour with Crostini & Pickled Vegetables ... M/P

French Onion Soup, Garlic Croutons & Gruyere ...13

Seasonal Soup du Jour ... M/P

Market Greens, Blue Cheese, Croutons & Vinaigrette... 12

Roasted Beet Salad, Goat Cheese, Apricot & Pistachios ... 16

Kale Salad, Miso-Caesar, Maitakes, Lemon & Parmesan ... 15

House Sandwiches

~all served with greens or add fries ... 2

Avocado Toast, Chili Flake, Pickled Red Onion & Lime ... 15

Smoked Salmon Toast, Cream Cheese, Pickeld Red Onion, Tomato ... 16

Croque Forestier, Local Mushrooms, Gruyere & Parmesan ... 20

Croque Monsieur, Ham, Gruyere, & Parmesan ... 18

Croque Madame, Ham, Gruyere, Parmesan, Fried Egg ... 20

Crispy Glazed Chicken (or Cauliflower) with Cucumbers & Spicy Aioli ... 16

Stoneacre BLT on Country Bread with Aioli ... 16

*Grass-Fed Beef Burger, Lettuce, Tomato, Cheddar & Stoneacre Sauce ... 22

COFFEE

Bottomless Mug ... 4
Cappuccino ... 5
Espresso ... 3.5

HOT TEA ... 4

Earl Grey
Assam
Mint
Chamomile
Genmaicha
Lemon Ginger