

# STONEWALL KITCHEN

# EAT YOUR GREENS CLASSIC COBB SALAD | \$15

Romaine Lettuce, Diced Roasted Chicken Breast, Hard-Boiled Egg, Cherrywood-Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Avocado, Scallions, Lemon & Avocado Oil Vinaigrette

### CAFÉ CHOPPED SALAD | \$17

Romaine Lettuce, Grilled Chicken, Hard-Boiled Egg, Goat Cheese, Avocado, Cucumbers, Red Onion, Candied Pecans, Housemade Dressing

#### CHICKEN BACON CAESAR SALAD | \$17

Grilled Romaine Wedges, Grilled Chicken, Cherrywood-Smoked Bacon, Asiago, Cheddar Asiago Bites, Bacon Caesar Dressing

## APPLE-NUT-BLUE SALAD | \$13 ♥

Mixed Greens, Romaine Lettuce, Crumbled Blue Cheese, Apples, Candied Pecans, Dried Cranberries, Balsamic Fig Dressing

## BISTRO SALAD | \$8 🖤 🕼

Mixed Greens, Cucumbers, Carrots, Cherry Tomatoes, Lemon & Avocado Oil Vinaigrette

#### SUMMER BERRY SALAD | \$14 🕐

Mixed Greens, Goat Cheese, Blueberries, Strawberries, Dried Cranberries, Candied Pecans, **Strawberry Balsamic Dressing** 

#### ALMOND CHICKEN ORANGE SALAD | \$17 NEW

Mixed Greens, Romaine Lettuce, Grilled Chicken, Almonds, Oranges, Red Peppers, Scallions, Carrots, Sesame Ginger Dressing



Grilled Chicken | \$7 Tuna Salad or Curried Mango Chicken Salad | \$6 Fresh Local Lobster Salad | MP Avocado | \$2

# LOBSTER

#### LOBSTER COBB SALAD | MP

Chopped Romaine, Fresh Local Lobster Meat, Hard-Boiled Egg, Cherrywood-Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Avocado, Scallions, Lemon & Avocado Oil Vinaigrette

#### LOBSTER BLT | MP

Fresh Local Lobster Meat, Cherrywood-Smoked Bacon, Celery, Green Leaf Lettuce, Vine-Ripened Tomatoes, Housemade Basil Mayonnaise, Buttered Brioche Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with Lemon & Avocado Oil Vinaigrette

#### LOBSTER ROLL | MP

Fresh Local Lobster Meat, Celery, Green Leaf Lettuce, Mayonnaise, Buttered New England Hot Dog Roll

Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with Lemon & Avocado Oil Vinaigrette

THAT'S A WRAP

DAILY SOUPS

SOUP OF THE DAY | \$7 CUP | \$9 BOWL

NEW ENGLAND CLAM CHOWDER | \$9 CUP | \$11 BOWL

Gluten Free Wrap | \$1.50 1/2 Wrap | \$7  $\frac{1}{2}$  Wrap & Soup of the Day | \$14

<sup>1</sup>/<sub>2</sub> Wrap & New England Clam Chowder | \$16

#### LEMON DILL ALBACORE TUNA WRAP | \$14

Solid White Albacore Tuna, Celery, Scallions, Parsley, Green Leaf Lettuce, Mayonnaise, Farmhouse Green Relish, Legal Sea Foods Lemon Dill Aioli, Flour Wrap

#### CURRIED MANGO CHICKEN SALAD | \$14

Diced Grilled Chicken Breast, Dried Cranberries, Celery, Green Leaf Lettuce, Curry, Mayonnaise, Mango Chutney, Flour Wrap

#### LOBSTER MAC & CHEESE | MP

Montebello Organic Torchiette Pasta, Fresh Local Lobster Meat, Mascarpone, Fontina, Asiago, Cheddar Served with Mixed Greens Salad and Lemon & Avocado Oil Vinaigrette

# GRILLED & TOASTY

#### SERVED WITH DILL PICKLE SPEAR AND CHOICE OF HOUSEMADE MAINE POTATO CHIPS OR MIXED GREENS SALAD with Lemon & Avocado Oil Vinaigrette

Substitute Fries, Sweet Potato Fries, or Tots | \$3 • Substitute Onion Rings | \$4

#### THE STONEWALL BURGER\* | \$16.50

Locally Crafted Chuck Brisket, Vine-Ripened Tomatoes, Green Leaf Lettuce, Roasted Garlic Onion Jam, Brioche Bun

#### PAN-SEARED HADDOCK SANDWICH\* | \$16

Haddock, Cheddar, Green Leaf Lettuce, Down East Tartar Sauce, Brioche Bun

#### GRILLED CHICKEN & AVOCADO SANDWICH | \$16

Grilled Chicken, Avocado, Roasted Red Peppers, Creamy Avocado Cilantro Dressing, Brioche Bun

### BACON CAPRESE PANINI | \$15

Cherrywood-Smoked Bacon, Fresh Mozzarella, Basil, Roasted Tomatoes, Housemade Basil Mayonnaise, Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar, Sliced French Bread

#### TURKEY APPLE CHEDDAR PANINI | \$14

Sliced Roasted Turkey Breast, Cheddar, Granny Smith Apples, Apple Cranberry Chutney, Rye Bread

#### HAM, FIG & BRIE PANINI | \$14

Apple-Glazed Uncured Ham, Brie, Organic Classic Fig Jam, Sliced French Bread

### TUNA MELT | \$15

Solid White Albacore Tuna, Cheddar, Celery, Scallions, Parsley, Green Leaf Lettuce, Mayonnaise, Farmhouse Green Relish, Brioche Bread

### JAM & BRIE GRILLED CHEESE | \$11 (V)

Jam (Wild Maine Blueberry Jam, Organic Classic Fig Jam, or Apple Cranberry Chutney), Brie, Sliced French Bread

#### CLASSIC GRILLED CHEESE | \$10 (V)

White American Cheese, Classic White Bread



#### HOUSE TURKEY WRAP | \$14

Roasted Turkey Breast, Romaine Lettuce, Vine-Ripened Tomatoes, Red Onion, Classic Greek Dressing, Flour Wrap

# TASTY FAVORITES

## CHICKEN & CHIPS | \$13

Breaded White Meat Chicken Strips, Sweet Honey Mustard Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with Lemon & Avocado Oil Vinaiarette

#### MAC & CHEESE | \$12 FULL | \$8 MINI (V)

Montebello Organic Torchiette Pasta, Mascarpone, Fontina, Asiago, Cheddar

## BACON MAC & CHEESE | \$16

Montebello Organic Torchiette Pasta, Cherrywood-Smoked Bacon, Mascarpone, Fontina, Asiago, Cheddar



# SIDES

Housemade Maine Potato Chips | \$4 French Fries or Sweet Potato Fries | \$6

Onion Rings | \$7

Simple Tots | \$6

Loaded Tots | \$9

Diced Cherrywood-Smoked Bacon, Scallions, Chile Con Queso (Mild)

\*Consuming raw or undercooked foods such as meats, poultry, shellfish, seafood, and eggs may increase your risk of foodborne illness. Please notify the server when ordering if you have a food allergy. While we clean and sanitize our food prep equipment, we prepare menu items on shared equipment and are not an allergy-free facility. Café menu items, prices, and hours of operation are subject to change. Spring/Summer 2024

STONEWALL

**KITCHEN** 

FAMILY of BRANDS

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SANDWICHES

#### SERVED WITH DILL PICKLE SPEAR AND CHOICE OF HOUSEMADE MAINE POTATO CHIPS OR MIXED GREENS SALAD with Lemon & Avocado Oil Vinaigrette

Substitute Fries, Sweet Potato Fries, or Tots | \$3 • Substitute Onion Rings | \$4

#### BLT & AVOCADO | \$14

Cherrywood-Smoked Bacon, Green Leaf Lettuce, Vine-Ripened Tomatoes, Avocado, Housemade Basil Mayonnaise, Sliced French Bread

# ALT | \$12 🕐

Avocado, Green Leaf Lettuce, Vine-Ripened Tomatoes, Housemade Basil Mayonnaise, Sliced French Bread

#### TURKEY CLUB | \$16

Sliced Roasted Turkey Breast, Cherrywood-Smoked Bacon, Garlic Herb Cheese Spread, Cucumbers, Green Leaf Lettuce, Vine-Ripened Tomatoes, Red Pepper Jelly, Sliced French Bread

#### BUFFALO CHICKEN WRAP | \$15

Diced Breaded Chicken, Crumbled Blue Cheese, Green Leaf Lettuce, Buffalo Wing Sauce, Flour Wrap

### CAPRESE SANDWICH | \$13 🕐

Fresh Mozzarella, Vine-Ripened Tomatoes, Basil, Housemade Basil Mayonnaise, Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar, Sliced French Bread

# ITALIAN | \$15.50

Ham, Genoa Salami, Provolone, Romaine Lettuce, Vine-Ripened Tomatoes, Red Onions, Farmhouse Red Relish, Napa Valley Naturals Champagne Vinegar, Napa Valley Naturals Organic Extra Virgin Olive Oil, Ciabatta

### PEANUT BUTTER & JELLY SANDWICH | \$7 (V)

Creamy Peanut Butter, Jam (Strawberry Jam, Red Raspberry Jam, or Wild Maine Blueberry Jam), Classic White Bread

# THE VEGGIE WRAP $\mid$ \$14 (V)

Roasted Zucchini, Avocado, Roasted Red Peppers, Cucumbers, Mixed Greens, Hummus, Horseradish Aioli, Flour Wrap



Add any of these toppings to the sandwiches above for the perfect bite!



All-Beef Frank, Buttered New England Hot Dog Bun, Condiment (Ketchup, Yellow Mustard, or Farmhouse Green Relish)

Avocado | \$2 American, Cheddar, Provolone, or Swiss | \$1 Blue Cheese Crumbles | \$2 Caramelized Onions | \$1 Cherrywood-Smoked Bacon | \$4 Sautéed Mushrooms | \$1 Ham or Roasted Turkey | \$4 Tomato | \$1