Lunch served daily starting at 11 a.m.

For our current hours of operation, please visit our website:

STONEWALLKITCHEN.COM

2 Stonewall Lane | York, Maine 207.351.2719

EAT YOUR GREENS

Classic Cobb Salad | \$15

Chopped romaine topped with cherry tomatoes, sliced avocado, cherrywood-smoked bacon, diced roasted chicken breast, a hard-boiled egg, scallions and crumbled blue cheese. Served with our Lemon & Avocado Oil Vinaigrette on the side.

Café Chopped Salad | \$17

Romaine lettuce topped with grilled chicken, avocado, cucumbers, candied pecans, goat cheese, a hard-boiled egg and thinly sliced red onion. Served with a tangy housemade dressing on the side.

Chicken Bacon Caesar Salad | \$17

Grilled romaine wedges topped with grilled chicken, cherrywood-smoked bacon, Asiago cheese, our Cheddar Asiago Bites and a drizzle of our Bacon Caesar Dressing.

Apple-Nut-Blue Salad | \$13 (V)

Mixed greens and chopped romaine topped with freshly sliced apples, crumbled blue cheese, candied pecans and dried cranberries. Served with our Balsamic Fig Dressing on the side.

Bistro Salad | \$8 (V) (GF)

Mixed greens topped with English cucumbers, shredded carrots and cherry tomatoes. Served with our Lemon & Avocado Oil Vinaigrette on the side.

Roasted Veggie Salad | \$14 (V) (GF)

Mixed greens topped with roasted butternut squash, Brussels sprouts, cauliflower, asparagus, carrots and dried cranberries. Served with our Balsamic Fig Dressing on the side.

SALAD ADDITIONS

Grilled Chicken\$7	7
Tuna Salad or Curried Mango Chicken Salad\$6	,
Fresh Local Lobster Salad MF	>
Avocado\$2	2

LOBSTER

Lobster Cobb Salad | MP

Chopped romaine topped with fresh local lobster meat, cherry tomatoes, sliced avocado, cherrywood-smoked bacon, a hard-boiled egg, scallions and crumbled blue cheese. Served with our Lemon & Avocado Oil Vinaigrette on the side.

Lobster BLT | MP

Fresh local lobster meat lightly tossed in mayonnaise with finely chopped celery and layered with cherrywood-smoked bacon, Bibb lettuce, vine-ripened tomatoes and housemade basil mayonnaise. Served on toasted, buttery brioche alongside housemade Maine potato chips and a dill pickle spear.

Lobster Roll | MP

A Maine classic prepared in the traditional fashion: fresh local lobster meat lightly tossed in mayonnaise with finely chopped celery. Served with Bibb lettuce on a buttered, grilled New England hot dog roll alongside housemade Maine potato chips and a dill pickle spear.

Lobster & Brie Grilled Cheese | MP

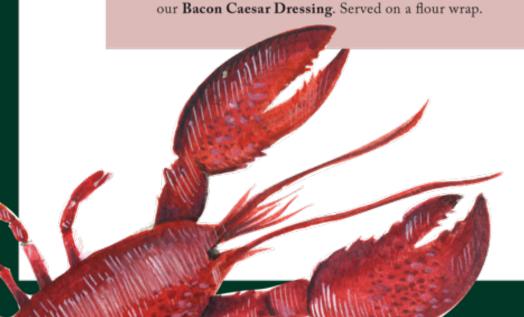
Fresh local lobster meat, creamy Brie cheese and caramelized onions layered between slices of rustic French bread and grilled to perfection. Served with housemade Maine potato chips and a dill pickle spear.

Lobster Mac & Cheese | MP

Our organic-certified Montebello Torchiette pasta and fresh local lobster meat tossed with mascarpone, fontina, Asiago and Cheddar cheeses. Served with a mixed greens salad and our Lemon & Avocado Oil Vinaigrette on the side.

Lobster Bacon Caesar Wrap | MP

Warm chopped lobster meat, cherrywood-smoked bacon and chopped romaine lettuce tossed with shredded Asiago cheese and





STONEWALL KITCHEN



SANDWICHES

GRILLED & TOASTY

Served with a dill pickle spear and your choice of housemade Maine potato chips or a mixed greens salad with our Lemon & Avocado Oil Vinaigrette.

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

BLT & Avocado | \$14

Cherrywood-smoked bacon layered with Bibb lettuce, vine-ripened tomatoes, avocado and housemade basil mayonnaise. Served on toasted rustic French bread.

ALT | \$12 (V)

Avocado layered with Bibb lettuce, vine-ripened tomatoes and housemade basil mayonnaise. Served on toasted rustic French bread.

Turkey Club | \$16

Sliced premium roasted turkey breast layered with cherrywood-smoked bacon, creamy garlic herb cheese spread, cucumber slices, Bibb lettuce, vine-ripened tomatoes and our Red Pepper Jelly. Served on toasted rustic French bread.

Buffalo Chicken Wrap | \$15

Diced breaded chicken, Bibb lettuce and blue cheese crumbles tossed with our Buffalo Wing Sauce. Served on a flour wrap.

Caprese Sandwich | \$13 (V)

Fresh mozzarella, vine-ripened tomatoes and basil topped with our Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar and housemade basil aioli. Served on toasted rustic French bread.

Italian | \$15.50

Ham, Genoa salami, provolone cheese, romaine lettuce, vine-ripened tomatoes and thinly sliced red onions topped with our Farmhouse Red Relish, Napa Valley Naturals Champagne Vinegar and Napa Valley Naturals Organic Extra Virgin Olive Oil. Served on ciabatta.

Peanut Butter & Jelly Sandwich | \$7 🔍

Your choice of our Strawberry Jam or Wild Maine Blueberry Jam with our Creamy Peanut Butter. Served on classic soft white bread.

Roasted Vegetable Wrap | \$14 💟

Mixed greens, roasted beets, butternut squash, Brussels sprouts, carrots, cauliflower and garlic herb cheese spread drizzled with our Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar. Served on a flour wrap.

> Gluten Free Bread & Wraps Available Upon Request\$1.50

ADDITIONS Add any of these toppings to the sandwiches above for the perfect bite! American, Cheddar, Provolone or Swiss \$1 Caramelized Onions\$1 Sautéed Mushrooms\$1 Blue Cheese Crumbles

Cherrywood-Smoked Bacon

Ham or Roasted Turkey\$4

The Stonewall Burger* | \$16.50

A grilled, locally crafted chuck brisket patty (1/2 lb.) topped with vine-ripened tomatoes, Bibb lettuce and our award-winning Roasted Garlic Onion Jam. Served on a grilled brioche bun.

The Flatty Melt* | \$16

A smash burger (6 oz.), cherrywood-smoked bacon and caramelized onions layered with American cheese between slices of classic soft white bread and grilled to perfection. Served with French fries and a dill pickle spear.

Pan-Seared Haddock Sandwich* | \$16

Haddock dredged in flour, pan-seared and topped with Cheddar cheese, our Down East Tartar Sauce and Bibb lettuce. Served on a grilled brioche bun.

Grilled Chicken & Avocado Sandwich | \$16

Grilled chicken layered with fresh avocado, roasted red peppers and our Creamy Avocado Cilantro Dressing. Served on a grilled brioche bun.

Hot Angus Roast Beef | \$16

Thinly sliced Angus roast beef dipped in au jus topped with melted Provolone cheese, our Garlic Teriyaki Sauce, mayonnaise or our Horseradish Aioli and a couple of crispy onion rings. Served open-faced on toasted ciabatta.

Bacon Caprese Panini | \$15

Fresh mozzarella, roasted tomatoes and cherrywood-smoked bacon topped with a chiffonade of basil, our Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar and housemade basil aioli. Pressed and served warm on rustic French bread

Turkey Apple Cheddar Panini | \$14 Sliced premium roasted turkey breast layered with sliced

Granny Smith apples, Cheddar and our Apple Cranberry Chutney.

Pressed and served warm on rye bread. Ham, Fig & Brie Panini | \$14 Thin slices of apple-glazed uncured ham, creamy Brie cheese

and our Organic Classic Fig Jam layered between slices

of farmhouse white bread and grilled to perfection.

Tuna Melt | \$15

Solid white albacore tuna tossed with finely chopped celery, our Farmhouse Green Relish, scallions, fresh parsley, Bibb lettuce, mayonnaise and our Legal Sea Foods Lemon Dill Aioli. Topped with melted Cheddar cheese and served on grilled brioche bread.

Jam & Brie Grilled Cheese | \$11 🔍

Your choice of our award-winning Wild Maine Blueberry Jam, Organic Classic Fig Jam or Apple Cranberry Chutney with creamy Brie cheese layered between slices of rustic French bread and grilled to perfection.

Classic Grilled Cheese | \$10 (v)

White American cheese layered between slices of classic soft white bread and grilled to perfection.

Hot Dog | \$10

An all-beef frank on a buttered, grilled New England hot dog bun with your choice of ketchup, yellow mustard or our Farmhouse Green Relish.



STONEWALL KITCHEN

Creators of Specialty Foods



Vegetarian



Gluten Free

Soup of the Day | \$7 Cup | \$9 Bowl New England Clam Chowder \$9 Cup | \$11 Bowl

THAT'S A WRAP (À LA CARTE)

Substitute a Gluten Free Wrap | \$1.50 Enjoy a ½ Wrap | \$7

Lemon Dill Albacore Tuna | \$14

Solid white albacore tuna tossed with finely chopped celery, our Farmhouse Green Relish, scallions, fresh parsley, Bibb lettuce, mayonnaise and our Legal Sea Foods Lemon Dill Aioli. Served on a flour wrap.

Curried Mango Chicken Salad | \$14

Diced chicken breast tossed with our Mango Chutney, a dash of curry, dried cranberries, mayonnaise, celery and Bibb lettuce. Served on a flour wrap.

Pilgrim | \$14

Slices of roasted turkey breast with housemade traditional herb stuffing, our New England Cranberry Relish, Bibb lettuce and a signature spread featuring our Cranberry Horseradish Sauce mixed with a touch of mayonnaise. Served on a flour wrap.

SOUP & 1/2 WRAP

All of our wraps listed above can be prepared as a half order to be paired with our soup or chowder.

1/2 Wrap & Soup of the Day | \$14 1/2 Wrap & New England Clam Chowder | \$16

TASTY FAVORITES

Chicken & Chips | \$13

Tender white meat chicken strips with our Sweet Honey Mustard. Served with a dill pickle spear and your choice of housemade Maine potato chips or a mixed greens salad with our Lemon & Avocado Oil Vinaigrette.

Mac & Cheese | \$12 Full | \$8 Mini 🔍

Our organic-certified Montebello Torchiette pasta tossed with mascarpone, fontina, Asiago and Cheddar cheeses. Bacon Mac & Cheese | \$16

Our organic-certified Montebello Torchiette pasta

and cherrywood-smoked bacon tossed with mascarpone, fontina, Asiago and Cheddar cheeses.

SIDES

Housemade Maine Potato Chips | \$4 French Fries or Sweet Potato Fries | \$6 Onion Rings | \$7

> Simple Tots | \$6 Loaded Tots | \$9

Topped with our mild Chile Con Queso, diced cherrywood-smoked bacon and chopped scallions,

Crispy Brussels Sprouts\$8

Tossed in our Urban Accents Balsamic & Roasted Onion Veggie Roaster Seasoning Blend and topped with cherrywood-smoked bacon crumbles. Served with our Sriracha Aioli on the side.



COFFEE, TEA & COLD BEVERAGES • • • • • •





	Assorted Juices, Soda & Milk Prices Vary
\$5.75	Stonewall Kitchen Bottled Water\$3.00
\$3.25	Sparkling Water \$3.50
eam	Assorted Beer Prices Vary
\$4.25	Assorted Wine Prices Vary
\$4.00	

... \$4.00

*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. Fall 2023/Winter 2024.

