



DINNER

Gf: Gluten free | GFO: Gluten Free Option

Starters

COCONUT SHRIMP \$14
apricot sweet n' sour sauce

PRETZEL BITES \$10
chili con queso & honey mustard
sauces

DAILY SOUP SPECIAL
Cup \$4 Bowl \$6

**EVERYTHING BAGEL
DEVEILED EGGS \$10 (gf)**
crumbled bacon

**BUFFALO CHICKEN
DIP \$15 (gfo)**
topped with crispy onions &
crumbled blue cheese, served
with tortilla chips, carrots &
celery

**STICKY SESAME
CAULIFLOWER \$11**
crispy cauliflower bites

CRISPY CALAMARI \$13
pickled peppers, jalapeno
tarter, grilled lemon

**CHILI CRISP
BRUSSEL SPROUTS \$10 (gf)**
sweet n' spicy aioli

CRISPY WINGS (gf)
6 per order **\$8**
12 per order **\$14**
dry cajun | hot buffalo
garlic parmesan | sriracha honey
bbq t-bone | alabama white

DAILY FLATBREAD \$12

Salads

add to any salad:

chicken \$6 | verlasso salmon \$9 | grilled shrimp \$7 | skirt steak \$11

MIXED GREENS \$6 (gf)
cucumbers, tomatoes, shaved carrots,
mozzarella

GRILLED ROMAINE CAESAR \$11 (gfo)
grilled red onion, herb croutons, hard-boiled
egg, shaved parmesan, peppercorn Caesar

CHOPPED DILL CRUNCH \$11 (gfo)
chopped romaine, iceberg, purple cabbage,
carrots, feta, herb croutons, dill pickle ranch

MARKET SALAD \$11 (gf)
mixed greens & arugula, shaved red onion,
strawberries, toasted almonds, goat cheese,
raspberry poppyseed dressing

STONEWATER WEDGE \$11 (gf)
iceberg, roasted grape tomatoes, crumbled blue
cheese, grilled red onion, avocado, chopped
bacon, hard boiled egg, creamy blue cheese
dressing

KALE & QUINOA BOWL \$11 (gf)
baby kale, soft poached egg, avocado, roasted
chickpeas and cauliflower, pickled red onions,
goat cheese, pepita seeds, lemon vinaigrette

CHOPPED BUFFALO CHICKEN SALAD \$16
romaine, fried chicken tossed in buffalo sauce,
cucumber, tomatoes, bacon, cheddar, crispy
onions, creamy blue cheese dressing

STEAK SALAD \$19 (gf)
skirt steak, arugula, grilled red onion, crumbled
blue cheese, spiced pecans, dried cranberries,
roasted garlic vinaigrette

DRESSINGS (all are gf)

Lemon Vinaigrette	Ranch
Roasted Garlic Vinaigrette	Dill Pickle Ranch
Italian	Blue Cheese
Raspberry Poppyseed	Peppercorn Caesar
Balsamic Vinaigrette	



Mains

SUMMER PASTA TAGLIATELLE \$20 (gfo)
cherry tomatoes , grilled asparagus, roasted corn,
zucchini and yellow squash, garlic & white wine pan
sauce, basil, pecorino
add: chicken \$6 | grilled shrimp \$7 | skirt steak \$11 |
gluten free pasta available

CROUQUE MADAME MAC N' CHEESE \$18
gruyere cheese sauce, spiral ham, soft poached egg.
add: chicken \$6 | fried chicken \$7
grilled shrimp \$7 | skirt steak \$11

ASIAN BOWL \$17 (gf)
jasmine rice, carrots, spinach, mushrooms, sticky
sesame & asian peanut sauce
add: chicken \$6 | shrimp \$7
skirt steak \$11 | fried egg \$2

BANG BANG JERK CHICKEN \$23 (gf)
grilled jerk chicken quarter, pineapple coconut rice,
snap peas

MISO CRUSTED HALIBUT \$38 (gfo)
creamy beet puree, snap peas, carrots

GRILLED SALMON \$26 (gf)
mushroom risotto, grilled asparagus, lemon
burre blanc, grilled lemon

WHOLE GRILLED BRONZINO \$32 (gf)
preserved lemon gremolata, crispy rice, pickled
peppers

GRILLED PORK CHOP \$34 (gf)
braised purple cabbage, sherry mustard cream,
smashed parmesan yukons

GRILLED HANGER STEAK \$36 (gf)
balsamic steak sauce, whole roasted mushrooms,
garlic mash

Sandwiches

CRISPY FISH SANDWICH \$14
served with chips
crispy cod, jalapeno tartar, house slaw,
lettuce & american cheese, brioche bun

THE OUTLAW BURGER \$16 (gfo)
served with truffle fries
Ohio beef burger, bbq sauce, crispy
onions, pickled peppers, bacon,
cheddar, brioche bun
add a fried egg \$2
gluten free bun available

RUSTIC GRILL BURGER \$16 (gfo)
served with truffle fries
Ohio beef burger, caramelized onions,
house bacon, aged white cheddar, bibb
lettuce and garlic aioli on brioche bun
add a fried egg \$2
gluten free bun available

RUSTIC GRILL VEGGIE BURGER \$15
served with truffle fries
homemade veggie patty, bibb lettuce,
avocado mash, aged white cheddar and
roasted red pepper aioli on brioche bun

**STONEWATER FRIED CHICKEN
SANDWICH \$15**
served with fries
house pickles, slaw, bacon, mayo,
cheddar, brioche bun
Make it buffalo style

Sides

MUSHROOM RISOTTO \$7

GRILLED ASPARAGUS \$6

TRUFFLE FRIES \$7

GRUYERE MAC N' CHEESE \$6

ZUCCHINI & YELLOW SQUASH MEDLEY \$6

REGULAR FRIES \$5