



SALADS

HOUSE SALAD | 13

mixed greens, cherry tomato, pickled red onion, cucumber, candied walnuts, sherry vinaigrette

BEET & BLUE | 15

roasted beets, local greens, oranges, pistachio, valdeón blue cheese, sherry vinaigrette

CAESAR SALAD* | 15

romaine lettuce, piquillo pepper confit, garlic croutons, house made Caesar dressing, white anchovies, cracked black peppercorn

BURRATA | 17

local burrata cheese, jamon serrano, baby arugula, cherry tomato confit, local honey, grilled focaccia

TAPAS (appetizers)

SHRIMP WITH MANGO SALSA | 18

grilled gulf shrimp, mango, jicama, lime, Bermuda onion, scallion

CRISPY EGGPLANT | 14

butter milk fried eggplant, rosemary honey, sea salt

TUNA CEVICHE* | 20

bluefin tuna, soy-lime vinaigrette, tomato, onion, pecans, avocado, cilantro, crispy amaranth, crispy wonton chips

JUMBO SHRIMP COCKTAIL | 14 (4 PCS)

Old bay, house made cocktail sauce, lemon wedge

OYSTERS ON THE HALF SHELL* | 18 (6 PCS)

house made cocktail sauce, mignonette, lemon wedge

CHEESE & CHARCUTERIE BOARD | 28

Chef's choice cheese & cured meat pairing with house made specialties

FRIED CALAMARI | 16

town dock squid, house mixed breading, marinara or house sweet chili dipping sauce

BRUSSELS SPROUTS | 16

crispy brussels sprouts, orange segments, pomegranate seeds, orange reduction, Greek yogurt, crispy amaranth

TOASTED HOUSE MADE BREAD W/ TOMATO FRESCO | 8

freshly baked bread, toasted, grated local tomato, garlic, olive oil, sea salt, herbs

Add jamon serrano | 14 Add manchego cheese | 12

ENTREES

FAROE ISLAND SALMON | 36

grilled salmon, warm brussels sprouts, diced jamon serrano, apples, grapes, pomegranate seeds, sherry vinaigrette

BERKSHIRE PORK CHOP | 33

grilled pork chop, cranberry beans, lardons, caramelized onions, spinach, rosemary demi-glaze

HALIBUT | 41

smoked eggplant purée, tahini, charred asparagus, pomegranate seeds, lemon butter sauce

DAY BOAT SCALLOPS | 41

seared day boat scallops, wild mushroom risotto, parmesan cheese, herbs

BURGERS & MORE

STONE WATER BURGER* | 21

8 oz. special house blend patty, aioli, Nueskis bacon, aged cheddar cheese, beer battered onion ring, lettuce, tomato, on house made ciabatta, french fries

CALIFORNIA BURGER* | 21

8 oz. special house blend patty, smashed avocado, aged cheddar cheese, lettuce, tomato, Bermuda onion, on house made ciabatta, french fries

GRILLED CHICKEN BREAST SANDWICH | 16

garlic-herb chicken breast, smashed avocado, lettuce, tomato, Bermuda onion, Swiss cheese, on house made ciabatta, french fries

MUSHROOM SWISS BURGER* | 21

8 oz. special house blend patty, horseradish aioli, roasted mixed mushrooms, swiss cheese, crispy shallots, on house made ciabatta, french fries

WAGYU BEEF BURGER | 28

8 oz. Wagyu beef burger, aioli, piquillo pepper confit, aged cheddar, arugula, sautéed onion, house made ciabatta, french fries

MI BRASA (A LA CARTE)

The relationship between food and fire brings us back to the deepest origins of gastronomy and of mankind. Cooking over fire is a practice that is sincere, without any form of trickery, and above all, allows for the authentic flavors to speak for themselves.

Each choice is served with roasted garlic pee wee potato, piquillo pepper confit, and house made chimichurri

10 OZ PRIME FILET MIGNON | 48
16 OZ PRIME BONELESS RIBEYE | 50
16 OZ PRIME NY STRIP STEAK | 47
14 OZ BERKSHIRE PORK CHOP | 33
30 OZ LOCAL BONE-IN RIB EYE | 86

8 OZ FAROE ISLAND SALMON | 36
JUMBO GULF SHRIMP (6 PCS) | 33
8 OZ ALASKAN HALIBUT | 41

SIDES

GRILLED ASPARAGUS | 11
WILD MUSHROOMS, SHALLOT CREAM SAUCE | 11
WILD MUSHROOM RISOTTO | 11
FRENCH FRIES | 8
TRUFFEL PARMESAN FRIES | 12
ROASTED GARLIC MASHED POTATO | 8
HARICOT VERTS | 9
SAUTÉED BABY SPINACH | 10
ONION RINGS | 11

SAUCES

GARLIC DEMI-GLACE | 2
ROSEMARY DEMI-GLACE | 2
CHIPOTLE MANGO SAUCE | 2
SWEET CHILI SAUCE | 2
CHIMICHURRI | 2
REMOULADE SAUCE | 2

** Please be aware that consuming raw or undercooked food increases your risk of food borne illness. Please advise your server of any allergies or dietary restrictions*

Stone Water, circa 1928, at the time called "Smith's"

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