



DINNER

Starters

CREAMY HERB ARTICHOKE & CARAMELIZED ONION DIP \$14
house-made zaatar pita chips

LARGE SOFT PRETZEL \$10
poblano cheese & honey mustard

DAILY SOUP SPECIAL
Cup \$4 Bowl \$6

PROSCIUTTO & GRILLED BRUSCHETTA \$13
whipped ricotta & goat cheese, pepper jam

STICKY SESAME CAULIFLOWER \$11
crispy cauliflower bites

CRISPY CALAMARI \$13
caponata & marinara

CHILI CRISP BRUSSEL SPROUTS \$10
sweet 'n' spicy aioli

CRISPY WINGS
6 per order \$8 12 per order \$14
dry cajun, hot buffalo, garlic parmesan or sriracha honey

DAILY FLATBREAD \$12

Salads

add to any salad:

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

MIXED GREENS \$6
cucumbers, tomatoes, mozzarella

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

FALL CHOPPED \$11
romaine, radicchio, apples, dried cranberries, spiced pecans, pomegranate seeds, shaved parmesan, creamy roasted apple dressing

ARUGULA & FENNEL \$11
radicchio, brie, roasted butternut squash, marcona almonds, sweet honey lemon vinaigrette

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

KALE & QUINOA BOWL \$11
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 shallots, creamy blue cheese dressing

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

Mains

CAVATELLI \$20

black garlic cream, crumbled italian sausage,
mushroom, spinach & herbs
gluten free pasta option available

DECONSTRUCTED EGGPLANT PARMESAN \$19

parmesan & radicchio alfredo, linguini haystack

ASIAN BOWL \$17

add chicken \$6 | add shrimp \$7 | add mongolian beef \$10
add fried egg \$2 | add skirt steak \$11
jasmine rice, carrots, spinach, mushrooms, sticky
sesame & asian peanut sauce

CHICKEN PAPRIKASH \$22

braised chicken thigh, crispy sour cream spaetzle,
caraway apple sauerkraut

SEARED STRIPE BASS \$30

sauteed swiss chard, romesco sauce, black rice pilaf

GRILLED SALMON \$26

parmesan risotto, crispy artichokes, lemon beurre
blanc

BRAISED SHORT RIB POT ROAST \$30

crispy confit baby potatoes, roasted baby carrots &
cippolini onions

PORK CHOP \$32

seared sage stuffing, brussel sprouts, bacon shallot
au jus

14oz STRIP STEAK \$40

parsnip puree, sauteed spinach & mushrooms,
roasted garlic herb butter

Sandwiches

MONGOLIAN BEEF SANDWICH \$15

served with fries
pickled carrots and daikon, cilantro,
sweet 'n' spicy aioli, hoagie roll

RUSTIC GRILL BURGER \$16

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

RUSTIC GRILL VEGGIE BURGER \$15

served with truffle fries
homemade veggie patty, bibb
lettuce, avocado, 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

Sides

PARMESAN RISOTTO \$7

PARSNIP PUREE \$6

TRUFFLE FRIES \$7

CRISPY SOUR CREAM SPAETZEL \$7

SAUTEED SWISS CHARD &
MUSHROOMS \$6

REGULAR FRIES \$5