



## DINNER MENU

### SNACKS

#### TRUFFLE FRIES

parmesan, parsley, garlic aioli  
\$10

#### SMOKED SALMON TARTINE

house smoked salmon, fresh herbs, onion, horseradish cream, capers, grilled bread  
\$15

#### QUESABIRRA

guajillo, pickled onions, queso fresco, pork consomme  
\$14

#### COCONUT SHRIMP

orange chili sauce, miso aioli  
\$17

### FOR THE TABLE

#### STONE MILL BREAD BASKET

assorted bread, honey butter, apple butter  
\$12

#### OYSTERS ON THE HALF SHELL

raspberry points, apple mignonette, cocktail  
\$18

#### CHARCUTERIE & CHEESE

cured meats, baked brie, bleu cheese, pimento cheese, pickles, compressed fruit, crackers  
\$20

#### MUSSELS

oven-roasted tomatoes, white wine, pancetta, gorgonzola, pepper flake, grilled bread  
\$17

#### MANOR WINGS

korean bbq, buffalo, orange chili, honey old bay  
\$19

### SOUP & SALAD

salad add on: chicken \$8, seared tuna \$12

#### SPLIT PEA SOUP

local cream, watercress, grilled bread  
\$10

#### BURRATA

arugula, citrus, mint, pistachio, honey chipotle vinaigrette, evoo  
\$15

#### RUSTIC CAESAR

romaine, parmesan, bottarga, focaccia bread crumb  
\$12

#### BISCUIT BREAD PUDDING

yogurt ice cream, blueberries, lemon cream \$10

Please alert your server of any food allergies. Consuming raw or undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 5 guests or more.

Menu created by Executive Chef Parker Greene

### BRICK OVEN PIZZA

#### MARGHERITA

burrata, basil, parmesan  
\$15

#### THE WORKS

pepperoni, ricotta, pepperoncini, evoo  
\$19

#### WILD MUSHROOM

local mushrooms, ricotta, parsley pesto, truffle oil, parmesan  
\$17

### SMALLS

#### CESTINI

boursin ravioli, tomato jam, carrot butter, snap peas  
\$16

#### FRIED CHICKEN BAO BUN

quick pickle cucumber, cilantro, hot honey, miso aioli  
\$12

#### SEARED TUNA

honey chipotle vinaigrette, scallion salad  
\$17

### MAINS

#### GNOCCHI DI RICOTTA

ricotta dumpling, wild mushrooms, pancetta, thyme  
\$24

#### BLEU BURGER

gorgonzola, bacon jam, fried onions, arugula, garlic aioli, steak sauce, truffle fries  
\$18

#### BRAISED PORK SHANK

mediterranean couscous, roasted tomatoes, pork jus  
\$32

#### SEARED ROCKFISH

spring vegetables, herb beurre blanc, fingerling potatoes, parsley oil  
\$36

#### SPRING RISOTTO

scallops, peas, pistachio, parmesan, spring onion pesto, wild mushrooms, soft cured egg  
\$40

#### STEAK FRITES

14 oz ny strip, truffle fries, asparagus, steak sauce, herb butter  
\$45

### DESSERT

#### TRES LECHE

raspberries, whipped cream, white chocolate \$10