

# dinner

5pm – 10pm

## SMALL PLATES

<b>oysters</b>	fresh selection <i>served with blueberry mignonette, notorious h.o.t. and lemon</i>	½ dozen 18, dozen 34
<b>bread</b>	local artisanal bread with aged balsamic vinegar and olive oil	8
<b>warm olives</b>	marinated in fresh herbs and spices	8
<b>soup</b>	soup du jour with local artisanal bread	11
<b>jalapeño hummus</b>	warm flatbread, crispy chickpeas, baby carrots, pickled shallot, pickled jalapeño with fresh herbs	15
<b>truffle fries</b>	fresh herbs, truffle oil, grana padano with stonededge aioli	11
<b>chicken and waffles</b>	nashville hot fried chicken, pickled shallot, house pickles, jalapeño honey on buttermilk waffle	15
<b>baked camembert</b>	local berry chutney, spiced pear with crostinis	17
<b>braised pork ribs</b>	tossed in gibbons après lager bbq sauce, served with green onion and buttermilk ranch	18
<b>wings</b>	1 pound dry rubbed with secret spice, served with buttermilk ranch <i>choice of sauce: notorious h.o.t. or après lager bbq</i>	19
<b>gruyere and crab dip</b>	dungeness crab, local guyere, fresh chives with warm flatbread and wonton chips	18
<b>mac and cheese</b>	scoobi-doo noodle, peas and cheezies dust <i>add bacon 4, chorizo 6</i>	17
<b>charcuterie board</b>	cured meats, local cheeses, pickles, house made beer mustard chutney and truffle honey	26

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## GREENS

<b>kale caesar</b>	mixed kale, grana padano, cured egg yolk and garlic confit panko	18
<b>the big salad</b>	chicken breast, bacon, red onion, dried cranberry, almonds, mixed greens and dijon cranberry vinaigrette	18
<b>pear &amp; blue cheese</b>	spiced pear, dried cranberries, pecans, mixed greens, red onion, maple vinaigrette and smoked gorgonzola	20
<b>beet salad</b>	bc beets, goat cheese, maple vinaigrette, mixed greens and almonds <i>add bacon 4, chicken 8, salmon 12, short rib 15</i>	17

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## BURGERS

*choice of green salad, fries or soup | upgrade to truffle fries 4*

<b>meatless burger</b>	beyond meat patty, lettuce, tomato, pickle, gibbons après lager bbq, vegan mayo, jalapeño hummus on multigrain bun	22
<b>chicken burger</b>	chefs blackening spice, aged cheddar, tomato, lettuce, stonededge aioli on brioche bun	22
<b>stonededge burger</b>	63 acres beef patty, stonededge aioli, onion bacon jam, tomato, lettuce, pickle, crispy onion ring, aged cheddar on brioche bun	24

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## LARGE PLATES

<b>beef short rib</b>	red wine braised, garlic mashed potatoes, brocolini, rainbow carrots, cabernet jus, van island salt and root veg chips	39
<b>chicken supreme</b>	maple brined skin on chicken breast, roasted beets, beet puree, jalapeño cheddar cornbread, rainbow carrots, truffle jus	36
<b>kuterra salmon</b>	oceanwise salmon, spanish rice, red onion, chorizo, parsnip, lobster bisque and toasted pumpkin seeds	38
<b>vegan beetloaf</b>	mashed potato, brocolini, roasted beets, beet puree, van island salt, vegan gravy and root chips	34
<b>wild boar striploin</b>	boar bacon, pasnip, beet and apple risotto and truffle jus	42