



STONEFACE — BREWING CO —

LIVE FREE, DRINK CRAFT

Small Plates

Small format plates perfect for sharing

HAND-CUT FRIES \$4

Quadruple Fried and Seasoned Green Thumb Farms Potatoes

SWEET POTATO FRIES \$5

Quadruple Fried and Seasoned Maine Potatoes with Miso Honey Aioli

EVERYTHING PRETZEL BOMB \$6

Stuffed with Cheese and served with Miso Honey Mustard

DEVILED EGGS \$5

Curry & Leek Filling, Pickled Chili, Crispy Chickpea, Turmeric, Herbs

COTTAGE PIE EMPANADAS \$8

(2) Braised Beef, Sweet Corn, Potato Puree, Chive

BAHN MI BAO BUNS \$8

(2) Miso Rubbed Short Rib, Spicy Pickled Veg, Shaved Cucumber, Sweet Chili Aioli, Cilantro

HUMMUS \$8

Greenlaw Gardens Pumpkin, Curry, Herbs, Smoked Almond Togarashi, Pita Chips

OKONOMI BRUSSELS SPROUTS* \$10

Crispy Brussels, Pickled Ginger, Crispy Garlic, Kewpie, Okonomi Sauce, Bonito Flake

BEET SALAD \$11

Greenlaw Gardens Beets 2 ways, Baby Greens, Goat Cheese Crema, Pistachio, Blood Orange Vinaigrette

CHICKEN WINGS \$12

(8) Confit & Fried Wings with choice of one of our house Dry Rub or sauces, Served with Bleu Ranch.

Sauces: Sriracha Buffalo / Gochujang Honey BBQ / Maine Blueberry Teriyaki

Rubs: Black & Bleu / Nashville Hot / Sweet & Spicy Curry

CHORIZO FRIES \$12

House Chorizo, Pablano Cheese Sauce, Salsa Verde, Cotija, Cilantro, Quadruple Fried Green Thumb Farms Potatoes

Pint Sized

For Kids or Adults Who Eat Like Kids

Choose one from below, all Pint Sized meals include Fries \$6

Chicken Fingers / Mac & Cheese / Hot Dog / Grilled Cheese

KITCHEN HOURS 11:00AM-8:30PM

Before placing your order, please inform us if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

* Contains fish or shellfish

Handhelds

Add: Hand-Cut Fries \$2 / Sweet Potato Fries \$3 / Side Salad \$2

Smash Burgers (Make any with IMPOSSIBLE Meat, Add \$3)

We take two patties of Maine Meat beef and smash them into the griddle for a crispy, caramelized exterior and juicy middle.

THE O.G. \$8

American, Lettuce, Tomato, Onion

RETURN OF THE MAC \$9

American, Bread & Butter Pickles, Onion, Lettuce, Special Sauce

EL RODEO \$10

Cheddar, Bacon, Buttermilk Onion Rings, Gochujang Honey BBQ

HOT CHICKEN SANDO \$ 10

Buttermilk Fried Chicken, Sriracha Buffalo Sauce, B & B Pickles, Blue Ranch, Shrettuce, Griddled Brioche Bun

FALAFEL BURGER \$ 10

Herbed Falafel Burger, Whipped Feta Tzatziki, Avocado Green Goddess, Pickled Onion, Watercress, Tomato, Griddled Brioche Bun

TUNA MELT* \$11

American Pole Caught Albacore Tuna Salad, Provolone, Potato Sticks, Shrettuce, Ceres Bakery Miso Scallion Bread

THE PHILLY SPECIAL \$ 13

Shaved Steak, Beef Tallow Onion Jam, Smoked Provolone, Poblano Pepper Cheese 'Wiz', Steamed Amoroso's Roll.

FILET OF FISH SANDWICH* \$ 11

Miso Ginger Cured Local Haddock, Kimchi Tarter Sauce, American Cheese, Shrettuce, Griddled Brioche Bun

THE SQUASAGE \$12

In collaboration with Modern Butcher. Acorn squash pork sausage, butternut salsa, goat cheese, sage & smoked almond togarashi, griddled brioche bun.



- Test Kitchen -

Welcome to our culinary playground! These new, rotating dishes combine ingredients, techniques and flavor profiles to create something exciting every time!

Ask Server for Details. Prices change daily.