



Starters

Artichoke White Bean Dip • 15

Marinated Artichokes, Crostini, Vegetable Crudite, Pickles

Ginger Soy Brussels Sprouts • 18

Ginger Soy Caramel, Sesame Cucumbers, Jalapeno, Cilantro Lime Emulsion, Sesame Brittle

Chesapeake Crab Cake • 22

Fennel Cabbage Slaw, Dijon Aioli

Wood Roasted Wagyu Meatballs • 19

Housemade Wagyu Meatballs, Demi Glace, Sweet Potato Puree, Pickled Red Onion

Chili Crunch Calamari • 19

Chipotle Mayo, Pickled Veggies, Cilantro, Lime

Charcuterie • 36

A Thoughtful Selection Of Artisan Meats & Cheeses, Assorted Garnishes

Soups

Smoked Onion Soup • 12

Sherried Onions, Garlic, Beef Stock, Crouton, Smoked Gouda, Provolone, Chives

Roasted Tomato Bisque • 12

White Cheddar Croutons, Chives

Chef's Seasonal Soup • 12

Pizzas

Sausage Peppers, & Onions • 25

Italian Sausage, Sweet Onion, Bell Pepper, Marinara Sauce, Mozzarella

Soppressata • 25

Soppressata, Marinara, Mozzarella

White Pie • 24

Whipped Ricotta, Mozzarella, Baby Spinach, Roasted Garlic

Wild Mushroom • 24

Mixed Mushrooms, Mozzarella, Goat Cheese, Arugula, Truffle Vinaigrette

Meat Lover's • 26

Pepperoni, Bacon, Sausage, Soppressata, Marinara, Mozzarella

Prosciutto & Fig • 28

Aged Prosciutto, Whipped Ricotta, Pickled Red Onion, Balsamic Fig Glaze, Marinara, Mozzarella

Salads

Add Grilled Chicken • 9 Add Grilled Salmon • 15
Add Grilled Shrimp • 16

Simple Salad • 14

Arcadia Greens, Carrots, Cucumber, Baby Heirloom Tomato, Crouton, Lemon-Herb Vinaigrette

Caesar Salad • 14

Gem Lettuce, Caesar Dressing, Crushed Garlic Croutons, Parmesan

Stone Oak Salad • 16

Arcadia Greens, Granny Apple, Dried Cherries, Aged White Cheddar, Candied Pecans, Balsamic Vinaigrette

The SA Salad • 16

Arcadia Greens, Heirloom Grape Tomato, Blue Cheese Crumbles, Avocado, Egg, Pumpkin Seeds, Orange Chipotle Vinaigrette

Harvest Grain Bowl • 17

Quinoa, Mixed Greens, Cherry Tomato, Cucumber, Carrot, Avocado, Goat Cheese, Seasonal Vinaigrette



Sandwiches

Truffled Grilled Cheese & Tomato Soup • 22

Truffled Toma Cheese, White Cheddar, Truffle Aioli, Sourdough, Roasted Tomato Bisque

Turkey Club • 18

Roasted Turkey, Bacon, Gem Lettuce, Tomato, Haricot Vert, Dijon Aioli, Pullman Brioche, Fries

Roasted Pepper & Mozzarella • 17

Fresh Mozzarella, Roasted Red Pepper, Baby Arugula Balsamic Fig Glaze, Black Truffle Aioli, Baguette, Fries

Add Prosciutto • 8

Crispy Chicken Sandwich • 18

Swiss Cheese, Honey Chipotle Cabbage Fennel Slaw, Pickles, House Brioche Bun, Fries

Short Rib Melt • 25

Braised Short Rib, Swiss Cheese, Balsamic Onions, Apricot Dijon Glaze, Truffle Aioli, Sourdough, Fries

Crab Cake Sandwich • 25

Our Signature Lump Crab Cake, Applewood Bacon, Fennel Cabbage Slaw, Dijon Aioli, House Brioche Bun, Fries

Black Truffle Burger • 24

Smoked Gouda & Swiss Cheeses, Balsamic Onions, House Pickles, Black Truffle Aioli, House Bun, Fries

From the Wood Grill

Steak Frites • 39

French Fries, Maitre D’ Butter, Truffle Aioli

Faroe Island Salmon • 36

Whipped Potatoes, Grilled Asparagus, Maitre D’ Butter

Holmes Farms Chicken Breast • 28

Whipped Potatoes, Grilled Asparagus, Maitre D’ Butter

8oz Prime Filet Mignon • 55

16oz Prime Ribeye • 65

22oz Prime Ribeye • 89

Sides

Whipped Yukon Gold Potatoes • 14

Roasted Garlic, Chives

Parmesan Truffle Fries • 14

Truffle Salt & Black Truffle Aioli

Grilled Asparagus • 14

Confit Garlic, Black Truffle Aioli, Crispy Shallots

Signature Onion Rings • 14

House Ranch & Chipotle Aioli

Shrimp & Crab Fried Rice • 22

Sauteed Shrimp, Lump Crab, Egg, Bell Pepper, Jalapeno, Cilantro, Ginger Soy Glaze, Sesame Seeds