

STONEWALL KITCHEN CAFÉ

LUNCH MENU

Café Hours

Monday–Saturday ... 8 a.m.–3 p.m.
Sunday ... 9 a.m.–3 p.m.

Breakfast is served until 10:30 a.m.
Lunch is served 11 a.m.–3 p.m.

LOBSTER

LOBSTER COBB SALAD | MP

Chopped Romaine, Fresh Local Lobster Meat, Hard-Boiled Egg, Cherrywood-Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Avocado, Scallions, **Lemon & Avocado Oil Vinaigrette**

LOBSTER BLT | MP

Fresh Local Lobster Meat, Cherrywood-Smoked Bacon, Celery, Green Leaf Lettuce, Vine-Ripened Tomatoes, Housemade Basil Mayonnaise, Buttered Brioche

Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with Lemon & Avocado Oil Vinaigrette

LOBSTER ROLL | MP

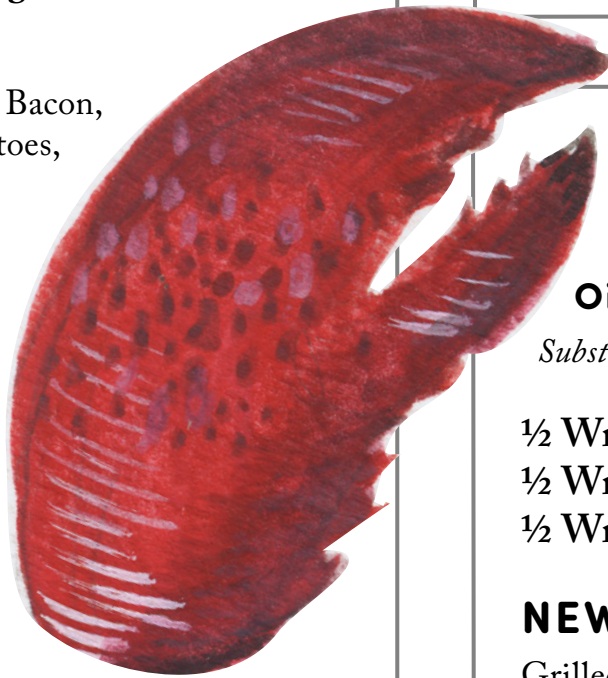
Fresh Local Lobster Meat, Celery, Green Leaf Lettuce, Mayonnaise, Buttered New England Hot Dog Roll

Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with Lemon & Avocado Oil Vinaigrette

LOBSTER MAC & CHEESE | MP

Montebello Organic Torchiette Pasta, Fresh Local Lobster Meat, Mascarpone, Fontina, Asiago, Cheddar

Served with Mixed Greens Salad and Lemon & Avocado Oil Vinaigrette



DAILY SOUPS

SOUP OF THE DAY | \$7 CUP | \$9 BOWL

NEW ENGLAND

CLAM CHOWDER | \$9 CUP | \$11 BOWL

WRAPS

Full Wraps served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with **Lemon & Avocado Oil Vinaigrette** (Excludes ½ Wraps)

Substitute Fries, Sweet Potato Fries, or Tots | \$3 • Substitute Onion Rings | \$4

½ Wrap | \$7

½ Wrap & Soup of the Day | \$14

½ Wrap & New England Clam Chowder | \$16

NEW | CHICKEN BACON CAESAR WRAP** | \$17

Grilled Chicken, Cherrywood-Smoked Bacon, Romaine Wedges, Asiago Cheese, **Bacon Caesar Dressing**, Flour Wrap

BUFFALO CHICKEN WRAP** | \$16

Diced Breaded Chicken, Crumbled Blue Cheese, Green Leaf Lettuce, **Buffalo Wing Sauce**, Flour Wrap

ROASTED VEGGIE WRAP** | \$16

Roasted Veggies (Butternut Squash, Brussels Sprouts, Cauliflower, and Carrots), Mixed Greens, Garlic Herb Cheese Spread, **Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar**, Flour Wrap

LEMON DILL ALBACORE TUNA WRAP | \$16

Solid White Albacore Tuna, Celery, Scallions, Parsley, Green Leaf Lettuce, Mayonnaise, **Farmhouse Green Relish**, **Legal Sea Foods Lemon Dill Aioli**, Flour Wrap

CURRIED MANGO CHICKEN SALAD WRAP | \$16

Diced Grilled Chicken Breast, Dried Cranberries, Celery, Green Leaf Lettuce, Curry, Mayonnaise, **Mango Chutney**, Flour Wrap

THE GOBBLER WRAP | \$16

Sliced Roasted Turkey Breast, Housemade Herb Stuffing, Green Leaf Lettuce, **New England Cranberry Relish**, Cranberry Horseradish Mayonnaise (Made with **Cranberry Horseradish Sauce**), Flour Wrap

** Full Wrap Only

TASTY FAVORITES

CHICKEN & CHIPS | \$14

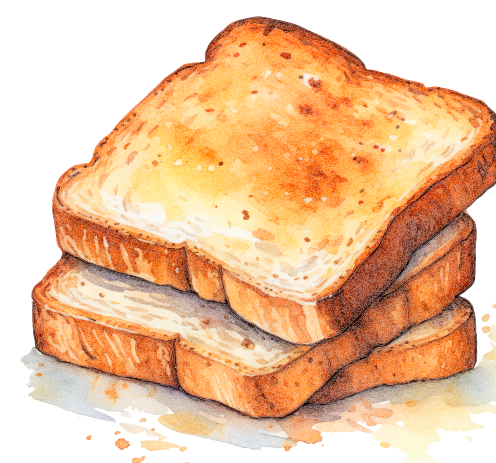
Breaded White Meat Chicken Strips, **Sweet Honey Mustard**
Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with Lemon & Avocado Oil Vinaigrette

MAC & CHEESE | \$13 FULL | \$9 MINI (V)

Montebello Organic Torchiette Pasta, Mascarpone, Fontina, Asiago, Cheddar

BACON MAC & CHEESE | \$16

Montebello Organic Torchiette Pasta, Cherrywood-Smoked Bacon, Mascarpone, Fontina, Asiago, Cheddar



GLUTEN FREE BREAD & WRAPS

Available Upon Request | \$1.50

SANDWICHES

Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with **Lemon & Avocado Oil Vinaigrette**

Substitute Fries, Sweet Potato Fries, or Tots | \$3 • Substitute Onion Rings | \$4

BLT & AVOCADO | \$14

Cherrywood-Smoked Bacon, Green Leaf Lettuce, Vine-Ripened Tomatoes, Avocado, Housemade Basil Mayonnaise, Sliced French Bread

ALT | \$12 (V)

Avocado, Green Leaf Lettuce, Vine-Ripened Tomatoes, Housemade Basil Mayonnaise, Sliced French Bread

TURKEY CLUB | \$16

Sliced Roasted Turkey Breast, Cherrywood-Smoked Bacon, Garlic Herb Cheese Spread, Cucumbers, Green Leaf Lettuce, Vine-Ripened Tomatoes, **Red Pepper Jelly**, Sliced French Bread

CAPRESE SANDWICH | \$13 (V)

Fresh Mozzarella, Vine-Ripened Tomatoes, Basil, Housemade Basil Mayonnaise, **Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar**, Sliced French Bread

ITALIAN | \$16

Ham, Genoa Salami, Provolone, Romaine Lettuce, Vine-Ripened Tomatoes, Red Onion, **Farmhouse Red Relish**, **Napa Valley Naturals Champagne Vinegar**, **Napa Valley Naturals Organic Extra Virgin Olive Oil**, Ciabatta

PEANUT BUTTER & JELLY SANDWICH | \$7 (V)

Creamy Peanut Butter, Jam (**Strawberry Jam**, **Red Raspberry Jam**, or **Wild Maine Blueberry Jam**), Classic White Bread

SANDWICH ADDITIONS

Add any of these toppings to the sandwiches above for the perfect bite!

American, Cheddar, Provolone, or Swiss \$1	Avocado \$2
Caramelized Onions \$1	Crumbled Blue Cheese \$2
Sautéed Mushrooms \$1	Cherrywood-Smoked Bacon \$4
Vine-Ripened Tomatoes \$1	Ham or Roasted Turkey \$4

SIDES

HOUSEMADE MAINE POTATO CHIPS | \$4

FRENCH FRIES OR SWEET POTATO FRIES | \$6

ONION RINGS | \$7

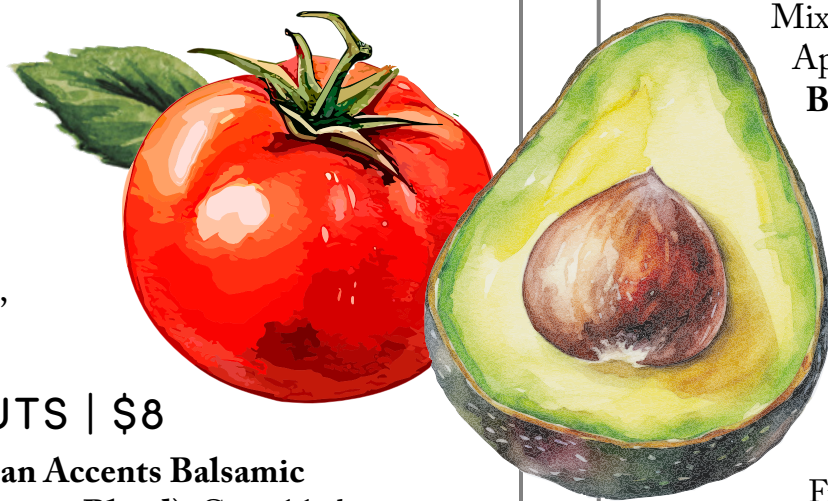
SIMPLE TOTS | \$6

LOADED TOTS | \$9

Tots, Diced Cherrywood-Smoked Bacon, Scallions, **Chile Con Queso** (Mild)

CRISPY BRUSSELS SPROUTS | \$8

Crispy Brussels Sprouts (Made with **Urban Accents Balsamic & Roasted Onion Veggie Roaster Seasoning Blend**), Crumbled Cherrywood-Smoked Bacon, **Sriracha Aioli**



SALADS

NEW | ITALIAN BISTRO SALAD | \$12 (V) (GF)

Mixed Greens, Fresh Mozzarella, Roasted Tomatoes, Roasted Red Peppers, Red Onion, **Classic Italian Dressing**

NEW | GREEK SALAD | \$14 (GF)

Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumbers, Green Peppers, Grape Tomatoes, Red Onion, **Classic Greek Dressing**

ROASTED VEGGIE SALAD | \$16 (V) (GF)

Mixed Greens, Roasted Veggies (Butternut Squash, Brussels Sprouts, Cauliflower, Asparagus, and Carrots), Dried Cranberries, **Balsamic Fig Dressing**

CLASSIC COBB SALAD | \$16

Romaine Lettuce, Diced Roasted Chicken Breast, Hard-Boiled Egg, Cherrywood-Smoked Bacon, Crumbled Blue Cheese, Cherry Tomatoes, Avocado, Scallions, **Lemon & Avocado Oil Vinaigrette**

CAFÉ CHOPPED SALAD | \$17

Romaine Lettuce, Grilled Chicken, Hard-Boiled Egg, Goat Cheese, Avocado, Cucumbers, Red Onion, Candied Pecans, Housemade Dressing

CHICKEN BACON CAESAR SALAD | \$17

Grilled Romaine Wedges, Grilled Chicken, Cherrywood-Smoked Bacon, Asiago, **Cheddar Asiago Bites**, **Bacon Caesar Dressing**

APPLE-NUT-BLUE SALAD | \$14 (V)

Mixed Greens, Romaine Lettuce, Crumbled Blue Cheese, Apples, Candied Pecans, Dried Cranberries, **Balsamic Fig Dressing**

BISTRO SALAD | \$8 (V) (GF)

Mixed Greens, Cucumbers, Carrots, Cherry Tomatoes, **Lemon & Avocado Oil Vinaigrette**

SALAD ADDITIONS

Grilled Chicken | \$7

Tuna Salad or Curried Mango Chicken Salad | \$6

Fresh Local Lobster Salad | MP

Avocado | \$2



GRILLED & TOASTY

Served with Dill Pickle Spear and Choice of Housemade Maine Potato Chips or Mixed Greens Salad with **Lemon & Avocado Oil Vinaigrette**

Substitute Fries, Sweet Potato Fries, or Tots | \$3 • Substitute Onion Rings | \$4

NEW | EGGPLANT CAPRESE PANINI | \$15 (V)

Breaded Eggplant, Fresh Mozzarella, Roasted Tomatoes, Basil, Housemade Basil Mayonnaise, **Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar**, Sliced French Bread

THE STONEWALL BURGER* | \$17

Locally Crafted Chuck Brisket, Vine-Ripened Tomatoes, Green Leaf Lettuce, **Roasted Garlic Onion Jam**, Brioche Bun

PAN-SEARED HADDOCK SANDWICH* | \$17

Haddock, Cheddar, Green Leaf Lettuce, **Down East Tartar Sauce**, Brioche Bun

GRILLED CHICKEN & AVOCADO SANDWICH | \$16

Grilled Chicken, Avocado, Roasted Red Peppers, **Creamy Avocado Cilantro Dressing**, Brioche Bun

BACON CAPRESE PANINI | \$15

Cherrywood-Smoked Bacon, Fresh Mozzarella, Basil, Roasted Tomatoes, Housemade Basil Mayonnaise, **Napa Valley Naturals 25-Star Grand Reserve Balsamic Vinegar**, Sliced French Bread

TURKEY APPLE CHEDDAR PANINI | \$15

Sliced Roasted Turkey Breast, Cheddar, Granny Smith Apples, **Apple Cranberry Chutney**, Rye Bread

HAM, FIG & BRIE PANINI | \$14

Apple-Glazed Uncured Ham, Brie, **Organic Classic Fig Jam**, Sliced French Bread

TUNA MELT | \$15

Solid White Albacore Tuna, Cheddar, Celery, Scallions, Parsley, Green Leaf Lettuce, Mayonnaise, **Farmhouse Green Relish**, Brioche Bread

JAM & BRIE GRILLED CHEESE | \$12 (V)

Jam (**Wild Maine Blueberry Jam**, **Organic Classic Fig Jam**, or **Apple Cranberry Chutney**), Brie, Sliced French Bread

CLASSIC GRILLED CHEESE | \$10 (V)

White American Cheese, Classic White Bread

HOT DOG | \$10

All-Beef Frank, Buttered New England Hot Dog Bun, Condiment (Ketchup, Yellow Mustard, or **Farmhouse Green Relish**)



(V) VEGETARIAN

(GF) GLUTEN FREE

*Consuming raw or undercooked foods such as meats, poultry, shellfish, seafood, and eggs may increase your risk of foodborne illness. Please notify the server when ordering if you have a food allergy. While we clean and sanitize our food prep equipment, we prepare menu items on shared equipment and are not an allergy-free facility. Café menu items, prices, and hours of operation are subject to change. Fall/Winter 2024–2025.