



SALADS & STARTERS

Ironwood Garden - fresh mixed greens, fresh figs, sliced red onion, goat cheese, with a homemade oil and vinegar dressing \$11

Classic Caesar - romaine hearts, crisp bacon, shaved parmesan with a creamy caesar dressing and sourdough croutons \$12

Caprese Salad - creamy buffalo mozzarella, thin roma tomatoes, fresh basil, drizzled with cab-merlot balsamic \$11

Nachos - your choice of style - regular (seasoned corn chips) or Irish (lattice fries). Layered with a house blend of havarti, cheddar & mozzarella, topped with tomato, black olives, diced peppers, red onion, jalapenos and shredded lettuce. Served with salsa & sour cream \$18

*Add chicken, shaved ribeye steak, pulled pork or chorizo to any of the above for \$5

Chicken Wings - breaded in-house, with your choice of sauce. Served with carrots and celery, blue cheese or ranch. (wing flavours: honey garlic, garlic parmesan, mild, medium, hot, hickory bourbon, signature sauce) \$14

Garlic Bread with Cheese - stone-own baked sourdough, with our homemade garlic butter, cheddar and parmesan blend. Served with warm marinara sauce. \$12

IPA & Aged Cheddar Dip - housemade with 3 kinds of cheese and hearty IPA, served with spicy kielbasa and kettle chips \$15

Caramelized Onion Dip - Spicy or not, served with kettle chips, carrots and celery \$9

Fresh Cut Fries - Fried and seasoned to perfection \$8

Cajun Fries - Tossed in cajun spice and fresh herbs, served with homemade chipotle aioli \$9

Poutine - layered fresh cut fries, with fresh mozzarella, and homemade beef gravy \$12

Truffle Fries - tossed in fresh herbs and seasoning salt, parmesan and truffle oil, served with garlic aioli \$10

Mac & Cheese - Mac & cheese- our take on a classic - cavatappi pasta, in our creamy housemade sauce with 4 cheeses and baked with a panko bread crumb topping \$15

*add lobster, chicken, chorizo, shrimp \$5

FLATBREADS

When you need something a little lighter, or to share. Our flatbreads are made with fresh ingredients and lots of flavour.

Bruschetta & Chevre - loaded with fresh herbs, tomato, onion & garlic. Topped with goat cheese & a cab-merlot balsamic \$13

Lobster & Caper - Atlantic lobster, fresh roma tomatoes, with a creamy lemon caper remoulade, parmesan and arugula \$17

Buffalo Chicken - grilled chicken in our homemade hot sauce, with our 3 cheese blend, fresh herbs, diced tomato, onion and our house garlic aioli drizzle. \$15

Shrimp & Prosciutto - juicy jumbo shrimp in herb & garlic butter, grilled zucchini, fresh basil and topped with melted jalapeno havarti \$18

SANDWICHES & WRAPS

Chicken Caesar Wrap - seasoned chicken breast, romaine hearts, crisp bacon, shaved parmesan with a creamy caesar dressing in a soft flour tortilla \$16

Pulled Pork Sandwich - tender shredded pork, in our signature sauce, piled high on a fresh sourdough baguette, with a homemade pickle & jalapeno relish \$16

Veggie wrap - fresh spring mix, roasted zucchini, mushrooms, caramelized onions, roasted red peppers, chipotle aioli & goat cheese in a soft flour tortilla \$13

Philly Cheese Steak - shaved ribeye steak in our hickory bourbon BBQ sauce, sauteed red onion, mushrooms and peppers, on a fresh sourdough baguette, covered in melted aged cheddar \$17

Bistro Chicken Club - seasoned chicken breast, havarti, fresh spring mix, sweet avocado salsa, crispy bacon & chipotle aioli, on a toasted brioche bun \$16

Shrimp or Lobster Po Boy - crispy cajun shrimp or creamy sweet lobster piled on a homemade sourdough baguette, topped with a tangy lemon caper remoulade & fresh roma tomatoes \$18

Bistro Burger - 8oz ground chuck patty, topped with our homemade pickle & jalapeno relish, crispy bacon, aged cheddar & garlic aioli on a fresh brioche bun \$17

*All sandwiches served with your choice of fresh cut fries or kettle chips. Upgrade to mac & cheese, lattice fries or choice of salad for \$2





STONE OVEN PIZZA

Our pizzas are 13 inch, 8 slice pizzas. We start with our thin crust and homemade pizza sauce with mozzarella cheese

Signature - slow oven roasted chicken and caramelized onion, topped with goat cheese and arugula \$24

Pulled Pork and Pineapple - tender shredded pork, in our signature sauce, with grilled pineapple \$22

BBQ Steak & Jalapeno - shaved ribeye, with roasted red peppers and jalapenos, drizzled with our hickory bourbon bbq sauce \$24

Prosciutto and Roasted Fig topped with goat cheese & cab- merlot balsamic glaze \$23

Classic Margherita - with buffalo mozzarella, truffle oil & fresh basil \$19

Carnivore - pepperoni, chorizo sausage, bacon \$24

Herbivore - roasted red peppers, mushrooms, carmelized onions, black olives, arugula \$20

Build Your Own - Our thin crust pizza, with your choice of homemade tomato sauce and a fresh mozzarella

\$2 for each meat, \$1 for each veg, \$2 for extra cheese

Pepperoni

Pulled pork

Roasted chicken

Jerk chicken

Bacon

Chorizo sausage

Shaved ribeye

Shrimp

Lobster

Capers

Black olives

Roasted red peppers

Mushrooms

Jalapenos

Red onion

Caramelized onions

Pineapple

Zucchini

Tomatoes

Goat cheese

Roasted figs

Arugula

DESSERTS

New York Style Cheesecake - with seasonal fruit compote & housemade Chantilly \$9

Cinnamon Fried Dough - fried pizza dough in brown sugar & cinnamon with caramel to dip \$6

