

CRAB DIP GF 14

Fresh Backfin Crab & House blend Cheeses served with Grilled Flat Bread.

FLASH FRIED CALAMARI 14

Crispy Flash Fried Calamari, Banana Peppers drizzled with Lemon-Thyme Aioli.

CHAR-GRILLED LAMB POP GF 15

Herb Seasoned New Zealand Lamb Grilled to Med Rare and topped with Lemon Aioli, Thyme Tomato Oil and Sweet Balsamic Drizzle.

GRILLED CHICKEN FLATBREAD 13

Diced Bacon, Blended Mozzarella and Cheddar Cheese, Red Onions, Ranch Dressing, Strawberry Honey BBQ.

TEMPURA SHRIMP 14

Four Flash Fried Panko Battered Shrimp served with Thai Chili or Bourbon Sesame Sauce.

SHRIMP FLATBREAD 14

Shrimp, Garlic Ricotta, Spinach, Sun-dried Tomato & Provolone with a Honey Balsamic drizzle.

FORK & KNIFE FRIED MOZZARELLA 11

Fork & Knife Homemade Mozzarella Square topped with Marinara & Parmesan Cheese.

FRIED GREEN TOMATOES 11

Panko Breaded with Amaretto Raisin Cream Cheese, Crumbled Bacon, and House Barbeque.

QUESADILLA 12

Grilled Chicken or Pulled Beef and Monterey Blend Cheese served with Salsa and Sour Cream.

CHIPOTLE FRIED OYSTERS 14

Breaded Fried Local Oysters with a Smoky Chipotle Aioli and topped with Chopped Scallions.

STEAMED SHRIMP - PEEL & EAT GF 13/24

Traditional Chesapeake Seasonings and Onions served by the Half Pound or Pound.

RIO GRANDE NACHOS GF 13

Fried Corn Tortillas loaded with either our House Poblano Chili, Pulled Pork, or Grilled Chicken, and Queso, Jalapenos, Onions & Tomato served w/ Sour Cream & Salsa.

CHICKEN WINGS GF 13

Buffalo - Hot/Mild * Three Pepper * BBQ * Chesapeake * Thai Sweet Chili * Bourbon Sesame * Honey Garlic * Our Proprietary "That Sauce" - A blend of Spicy, Honey, Garlic, Parmesan & Truffle

Signature Salads

** Add Grilled or Blackened: Chicken Breast ~ 8; Shrimp ~ 10
Salmon ~ 10; Scallops ~ 12*

TRADITIONAL CAESAR SALAD 6/10

Crisp Romaine Lettuce, House-made Caesar Dressing and Garlic Croutons.

STONEBRIDGE SALAD GF 10

Mixed Field Greens, Plumped Dried Cranberries, Roasted Pumpkin Seeds, House-made Vinaigrette.

HEIRLOOM CAPRESE SALAD GF 13

Mixed Greens, Heirloom Cherry Tomatoes, Mozzarella Pearls, Fresh Basil Vinaigrette & Sweet Balsamic Drizzle.

CHOP HOUSE WEDGE SALAD GF 12

Crisp Wedge of Iceberg Lettuce, Diced Tomato, Peppered Applewood Smoked Bacon, Crumbled Gorgonzola, Bleu Cheese Dressing.

THAI CHICKEN SALAD 16

Grilled Chicken drizzled with Thai Peanut Sauce, Field Greens, Crispy Thai Noodles & Mandarin oranges, Sesame-Ginger Dressing.

STRAWBERRY SALAD GF 13

Mixed Greens, Fresh Strawberry, Candied Bacon, Goat Cheese, & Honey Cayenne Vinaigrette.

SOUTHWEST BLACKENED CHICKEN SALAD GF 16

Mixed Greens, Mixed Cheese, Blackened Chicken, Corn & Black Bean Salsa, Diced Tomato, Crispy Tortilla Strips, Avocado Cilantro Ranch. GF

House Salad - 9 Small - 5

Mixed Greens, Tomato, Red Onion & Cheese

Home-Made Soups & Stews

Soup du Jour ~ 8

Beef Bourguignon ~ 9

Poblano Chili ~ 8

Maryland Crab ~ 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of our food contains tree nuts and other allergens. Please let us know of any allergies so that we may do our best to accommodate.

From The Sea

WASABI TUNA 26

Wasabi & Panko Crusted Sushi Grade Yellowfin Tuna topped with Pickled Vegetables and our own Bourbon Sesame Sauce and served with Sweet Potato Fries.

CATFISH & CRAB CREOLE GF 23



In support of the Chesapeake Bay Foundation's Conservation effort to reduce invasive species... StoneBridge proudly offers Fresh Local Blue Catfish, Cajun seasoned and seared, and Topped with Lump Crab Meat and Louisiana Creole Sauce. Served with Roasted Lemon-Thyme Potatoes.

BLACKENED SALMON GF 22

6 oz. Wild Caught Salmon Filet blackened with our own Cajun Seasoning Blend and topped with Pineapple Salsa and Roasted Red Pepper. Served with Rice Pilaf and Seasonal Vegetables.

MARYLAND CRAB CAKE MARKET

Your choice of one or two of our Delicious, Fresh, Jumbo Lump Crab Cakes, our own Chesapeake Seasoning. Served with Sliced Tomato, House Slaw, and Hand-cut Fries

FIRECRACKER SHRIMP GF 20

Crispy Peppered Shrimp tossed in Sweet Chili & Sriracha Aioli topped with Chopped Green Onion. Served over Rice Pilaf with Seasonal Vegetables. GF

SHRIMP & SCALLOP RISOTTO GF 28

Pan Seared Diver Scallops & Jumbo Shrimp served over a Seasonal Vegetable Parmesan Risotto. Finished with White Truffle Oil.

Sandwiches & Grill Specialties

GRILLED CHICKEN BREAST GF 13

Marinated Chicken Breast, Grilled, Served with Lettuce, Tomato, Raw Onion, & Pickle.

BOURBON GRILLED CHICKEN BREAST 14

Fresh Marinated Chicken Breast topped with Sweet Bourbon Sauce, Green Onion, & Tomato.

SHRIMP SALAD GF 15

Freshly made Shrimp Salad on a Pretzel Roll with Lettuce & Tomato.

STONEBRIDGE CLUB 14

A Monstrous Triple Decker Sandwich made with Ham, Turkey, Swiss, Cheddar, Mayo, Applewood Bacon, Lettuce, & Tomato. Served on Texas Toast.

VEGGIE BURGER 11

Chargrilled Vegetable Patty, Served with Lettuce, Tomato, Raw Onion, & Pickle.

Specialty Burgers

CHARBROILED 8 OZ. PATTY GF 14

Locally Sourced Angus Beef from Blue Star Farms with Lettuce, Tomato, Raw Onion, Pickle.

FIRECRACKER BURGER GF 16

8 oz. Hamburger, Bacon, Cheddar, Sweet Chili & Sriracha Aioli, Avocado, Grilled Onion & Jalapenos.

THE MARYLANDER BURGER 25

Award-Winning Stack Layered with an 8 oz. Char-Grilled Burger, Pepper-Jack Cheese, Our Signature Crab Cake, Smoked ham, and a Fried Green Tomato, with a Spicy Remoulade Sauce.

PULLED PORK QUESO BURGER GF 16

Our chargrilled 8 oz. Burger topped with Smoked, Pulled Pork, Home-made Strawberry Bar-B-Q Sauce, Queso, and Sautéed onions.

* All Burgers, Sandwiches and Grill Items served on our Signature House Bun (Signature Gluten-Free Bun – add \$2.50) and served with Chips or Slaw; Additional Toppings (add \$1 each) Mushrooms, Sautéed Onions, Jalapenos, Applewood Bacon, House Chili, American, Provolone, Baby Swiss, Cheddar, Pepper-Jack - Substitute Hand-cut fries - \$1 ▲ Sweet Potato Fries - \$2

Items marked with a "GF" are gluten-free
18% Gratuity may be added to parties of 6 or more



Farm Raised

VEAL PEPITA GENOVESE 35

Lightly Breaded Veal Cutlet, Sautéed in a Roasted Pumpkin Seed Pesto Cream Sauce with Perciatelli Pasta, and Garnished with Toasted Pepitas, Yellow Squash and a Port Wine Reduction Drizzle.

Vegetarian Option: *Samsies... No Meat!* 22

HUNTERS' CHICKEN 26

Pan-Seared Chicken Breast, Roasted Savory Potatoes and Baby Carrots simmered in a Hearty Porcini Mushroom Demi-Glace.

FLAT IRON STEAK GF 26

Charbroiled Flat Iron Steak cooked to order served over a Warm Spinach, Tomato, Shallots & Mushroom Salad. Tossed in a Warm Smoked Applewood Bacon Vinaigrette Dressing.

NEW YORK STRIP GF 35

12oz. NY Strip Steak Grilled to Order and topped with a Red Pepper & Herb Compound Butter. Served with Loaded Mashed Potatoes & Butter Braised Green Beans.

BOURBON BROWN SUGAR FILET MIGNON 40

Bourbon Brown Sugar Seasoned Chargrilled 8 oz. Filet topped with Pecan Bourbon Demi-Glace served with Potato Gnocchi in Butter Sauce & Asparagus.

SMOKED PULLED PORK MAC & CHEESE 19

Our Own Succulent Pork, Hand-Rubbed with our proprietary blend of spices, slowly smoked until it falls off the bone, then seasoned in our House-Made Barbeque Sauce and served over Three Cheese Queso Mac & Cheese made with Cavatappi Pasta.

PECORINO & BUTTERNUT SQUASH 20

*A tandem of 4 each of Butternut Squash and Pecorino Cheese Ravioli, simmered in a Roasted Pear, Caramelized Onion & Goat Cheese Cream Sauce. Finished with a Drizzle of Honey. **VEGETARIAN***

PASTA BOLOGNESE 20

Classic Italian Blend of Ground Beef, Pork & Veal Meat Sauce simmered in a delicious tomato and vegetable based concasse and served over Large Paccheri Pasta.

OUT OF THE ORDINARY

OSTRICH FILET GF 34

Pan Seared Iowa Filet topped with a Garlic, Shallot & a White Wine Sauce. Served with Roasted Lemon-Thyme Potatoes & Butter Braised Green Beans.

SMOKED CHOCOLATE BRISKET GF 22

A light Chocolate Barbeque Rubbed and Honey Jalapeño Onion Glazed Brisket that is Smoked Daily, On Premises, with Pecan, Cherry, and other Select Aromatic Hardwoods. Served with Hand-cut Fries and Barbeque Slaw. Strawberry & Apple Salsa Garnish.

SCALLOPS AND PORK BELLY GF 26

Seared Extra Large Diver Scallops and House Smoked Pork Belly with Pineapple Chutney & Mango Habanero Mostarda. Served w/ Fingerling Potatoes and Butter Braised Green Beans.

StoneBridge Classics

"The Line" Pot Roast 24

Individually Braised Teres Major slow simmered in a Classic French Red Wine Stock with Carrots, Celery, Onions, and Shallots until Melt-in-your-Mouth Tender. Sauced with a Hearty Beef Gravy and spiked with Aromatic Vegetables, & Mashed Potatoes.

Savory Meatloaf 19

House-Made Loaf with Choice Ground Pork & Beef, Hand-Rolled with Sweet Onion, Shallots, and Traditional Seasonings, Roasted then Topped with our decadent Savory Bacon-Sage Gravy. Served with Mashed Potatoes & Seasonal Vegetables.

Grilled Pork Chop GF 22

A Tomahawk, Bone-In, Double-cut Chop, marinated in a Tequila Citrus Brine, Char-Grilled and Topped with an Apple Brandy Glaze and Served with Mashed Potatoes, Seasonal Vegies, Savory Apple Compote.

Chicken & Sausage Gumbo 21

Spicy andouille sausage and grilled chicken, "holy trinity" (onions, celery, bell peppers with Garlic) served with Salt and Pepper Rice. Add shrimp - \$10.

Signature Cocktails



StoneBridge Crush - 9

Three Olives Orange Vodka, Triple Sec, Fresh Squeezed Orange, Splash of Soda - Grapefruit, Lemon and Orange.

Parkton Fall - 9

Wild Turkey Honey Whiskey, Cinamon Simple Syrup, Fresh Local Apple Cider.

Caramel Apple - 9

Crown Apple, Kissed Caramel Vodka & Ginger Ale

Bloody Bay – 8

'The bay' seasoned Vodka & Our House Bloody Mix.

Parkton Mule – 8

Wheatley's Vodka, Ginger Beer, Lime

Tuscan Fashioned – 9

Crown Royal Whiskey, Amaretto di Saronno, Honey Simple Syrup, Muddled Cherries & Oranges, Bitters, Soda.

Ranch Water – 8

Jose Cuervo Tequila Blanco, Mineral Water & Fresh Lime

Apple Cider Aperol Spritzer – 9

Aperol, Prosecco, Apple Cide, Cinnamon-Sugar Rim.

Pear Sangria - 8

Absolut Citroen, White Wine Infused with Vanila and Pears and Garnished with a Cinnamon Stick.

Caramel Crush - 9

Smirnoff Kissed Caramel Vodka, Apple Cider, Ginger Ale.

Pumpkin Spice Martini - 9

Smirnoff Vanilla Vodka, Pumpkin Spice RumChata, Pumpkin Puree, Graham Cracker Rim

Blackberry Bourbon

Bird Dog Blackberry Bourbon, Fresh Lime, Blackberry Puree, Club Soda, Blackberry Garnish.

Chocolate Martini – 9

Vanilla Vodka, Godiva Chocolate Liqueur, Creme de Cacao, Baily's Irish Crème, Chocolate Sauce.

Fat Elvis Martini – 9

Screwball Peanut Butter Whiskey, Godiva Chocolate Liqueur & 99 Bananas Liqueur.

Pumpkin Spice White Russian – 9

Tito's, Pumpkin Spice Cream, Kahlua Pumpkin Puree, Graham Cracker Rim.

MOCKTAILS

AUTUMN SUNRISE - 7

Local Apple Cider, Cranberry & Orange Juice, Splash of Sparkling Water.

BLACK BERRY MULE - 7

Blackberry Puree, Fresh Lemon and Ginger Beer.

Wines By the Glass

House Wines (7 oz) - \$7.00

White Zinfandel ▲ Merlot ▲ Pinot Noir ▲ Cabernet Sauvignon
Pinot Grigio ▲ Chardonnay ▲ Sauvignon Blanc ▲ Moscato

Wines of the Month

Carmel Road Pinot Noir, Monterey, California - \$8/\$24

Bright Cherry Aromas that are layered with notes of wild strawberries and black tea. On the mouth you get Juicy Black Cherry with silky hints of vanilla, cola, toasted oak and well-balanced tannins. Lucious finish!

Carmel Road Cabernet Sauvignon, California Appellation - \$8/\$24

Aromas of Blackberry and sweet Oak that lead to a rich, yet structured palate with flavors of Black Cherry, Blueberry and notes of Vanilla Bean.

Carmel Road Chardonnay, Monterey, California - \$8/\$24

Refreshing Acidity, courtesy of the cool climate, heightens the Golden Mango, Tangerine, Asian Pear, white flower, vanilla bean, and butter cream flavors.

Whites & Sparkling

Hess Select "Shirrtail Creek" Chardonnay 8/24
Bread & Butter Chardonnay, California 8/30
Castella del Poggio Moscato, Italy, IGT 8/24
Gabriella, Della Vennezie, Italy 8/24
Schmidt-Sohne Reisling, Germany 8/24
The Beach by Whispering Angel Rose, France 8/24
Matua Sauvignon Blanc, New Zealand 7/22
Tiamo (Organic) Prosecco (187 ml), Italy 8
Cuvee Laurent-Perrier Brut (187ml), France 16

Reds

Josh Cellars Cabernet Sauvignon, California 10/32
Z. Alexander Brown Cabernet, California 8/28
Trivento Reserve, Malbec, Argentina 8/24
Coppola Diamond Merlot, California 8/24
Predator Six-Spot Red, Lodi, California 8/24
Dry Canyon Pinot Noir, California 8/22
19 Crimes Red Blend, Australia 8/22
Bonterra (Organic) Zinfandel, California 8/25

DRAFTS

DOG FISH 60 MINUTE IPA
YUENGLING

MILLER LITE
BIG TRUCK IPA

SEASONAL SPECIAL
FEATURED LOCAL CRAFT BREWS

GUINNESS STOUT

BOTTLED BEERS

Amstel Light
Budweiser
Bud Light
Bud Light Lime
Coors
Coors Light
Corona
Corona Light
Heineken
Heineken Silver
Land Shark
Miller High Life
Miller Lite
National Bohemian
Natural Light
Pabst Blue Ribbon
Rolling Rock

Michelob Ultra

Sam Adams Boston Lager
Smithwick's Red Ale
Stella Artois
Yuengling

CRAFT BREWS

Bells Two Hearted Ale
Big Truck Dually Double IPA
B'more Hazy IPA
Dales Pale Ale (19.2 oz)
Firestone Mind Haze IPA (19.2 oz)
Heavy Seas Loose Cannon IPA
Hoegaarden Wheat
Flying Dog Raging Bitch IPA
Lagunitas IPA
New Belgium Fat Tire
RAR Nanticoke Nectar IPA
Sierra Nevada Pale Ale

Stone IPA

Stone Arrogant Bastard (19.2 oz)
Troegg's Perpetual
Union Duckpin Pale Ale
Victory Sour Monkey

REST OF THE BUNCH

Angry Orchard Crisp Apple
Austin's Dry Cider (19.2 oz)
Bold Rock IPA Apple
High Noon Asst. Flavors
Mike's Hard Lemonade
Woodchuck Apple Ale
Twisted Tea
White Claw Asst. Flavors
Corona N\A
Heineken Zero NA
O'Doul's NA

IRISH WHISKEY

<i>Jameson Irish Whiskey</i>	8
<i>Bushmill's Irish Whiskey</i>	8
<i>Tullamore Dew</i>	9
<i>Tullamore Dew Caribbean Rum Cask</i>	9
<i>Lambay 'Cognac Cask'</i>	9
<i>Quiet Man "Bourbon Cask" Irish Whiskey</i>	10
<i>Powers 12-year Irish Whiskey</i>	14
<i>Tullamore Dew 10-year Irish Whiskey</i>	16
<i>Teeling Single Malt Irish Whiskey</i>	16
<i>Red Breast Single pot 12-year</i>	18

SCOTCH & MALTS

<i>Dewars 'White Label' Highland Blended</i>	8
<i>Johnny Walker 'Red Label' Blended</i>	8
<i>Dewar's 'The Ancestor' 12 yr. Blended</i>	8
<i>Speyburn 10-year Speyside Single Malt</i>	8
<i>Chivas Regal 'Strathisla' Blended</i>	9
<i>Johnny Walker 'Black Label' 12 yr. Blended</i>	12
<i>Glen Morangie 10-year Highland Single Malt</i>	14
<i>LaPhroig 10 yr. Islay Single Malt</i>	16
<i>Compass Box "Oak Cross" Blended Malt</i>	16
<i>Glenlivet 12-year Speyside Single Malt</i>	16
<i>Highland Park 12-year Orkney Single Malt</i>	16
<i>Dahlwhinnie 15-year Highland Single Malt</i>	18
<i>GlenMorangie 12-year Highland Single Malt</i>	16
<i>Glenfiddich "LaSanta" 12 yr Sherry Cask</i>	18
<i>Macallen 10 yr. Highland Single Malt</i>	18
<i>Glenlivet Nadura - Oloroso Cask</i>	18
<i>Talisker 10-year Single Malt</i>	18
<i>Glenfiddich 14-year Single Malt</i>	20
<i>Macallen 12-year Single Malt</i>	24
<i>Oban 14-year West Highland Single Malt</i>	24
<i>Balvenie 12-year Single Malt</i>	24
<i>Balvenie 14-yr "Carib Cask" Single Malt</i>	24
<i>Lagavulin 16-year Islay Single Malt</i>	24
<i>Glenfiddich 21-year Single Malt</i>	48
<i>Johnny Walker "Blue Label" Rare Blend</i>	48

BOURBON & RYE

<i>Jim Beam Kentucky Bourbon</i>	7
<i>Wild Turkey Kentucky Bourbo</i>	8
<i>Jack Daniels 'Old No. 7' Kentucky Bourbon</i>	8
<i>Larceny Small Batch Kentucky Bourbon</i>	8
<i>Bulleit Frontier Bourbon</i>	9
<i>Bulleit Frontier Rye Whiskey</i>	9
<i>Crown Royal Blended Canadian Whiskey</i>	9
<i>Makers Mark Kentucky Bourbon</i>	9
<i>George Dickel "12 year" Tennessee Whiskey</i>	9
<i>Elijah Craig Small Batch</i>	9
<i>Knob Creek Small Batch Rye Whiskey</i>	10
<i>Knob Creek Small Batch Bourbon</i>	10
<i>High West Double Rye Whiskey</i>	11
<i>Tin Cup American Whiskey</i>	11
<i>Buffalo Trace Kentucky Bourbon</i>	12
<i>Wild Turkey 'Long Branch' Bourbon</i>	12
<i>Woodford Reserve Kentucky Bourbon</i>	12
<i>Wathen's Kentucky Bourbon</i>	14
<i>Baker's 7-year Kentucky Bourbon</i>	14
<i>Basil Hayden's Kentucky Whiskey</i>	15
<i>Sagamore Spirit Rye Whiskey</i>	15
<i>Woodford Reserve Double Oak Bourbon</i>	15
<i>Four Roses Single Barrel Bourbon</i>	15
<i>Angel's Envy Kentucky Bourbon</i>	16
<i>Jefferson's Reserve Bourbon</i>	16
<i>Elmer T. Lee Single Barrel Bourbon</i>	16
<i>McKenna "10 Year"</i>	18
<i>Eagle Rare Kentucky Bourbon</i>	18
<i>Woodenville</i>	18
<i>Booker's Kentucky Whiskey</i>	18
<i>Weller Antique Bourbon</i>	18
<i>Whistlepig 10 yr. Rye Whiskey</i>	20
<i>Blanton Single Barrel Bourbon</i>	22
<i>Parker's 11 yr "Cognac Cask" Bourbon</i>	26
<i>Whistlepig 12 yr. "Old World"</i>	26
<i>Reservoir "BadeRummer" 30 yr Caribe Cask</i>	28
<i>Pappy Van Winkle "10 year" Bourbon</i>	32
<i>Pappy Van Winkle "12 year" Bourbon</i>	38

Stone Bridge Grille

Welcome to the Stone Bridge Grille located on the original site of the Historic Maryland Line Inn. Here you will enjoy unrivaled hospitality, explore a uniquely crafted wine list and beverage menu, and experience the ultimate dining experience. We offer local meats and fresh farm to table fruits and vegetables. Every dish we serve is made from scratch by our award-winning chefs. At our table, you join us in supporting local agriculture that represents the bounty and heritage of our area. Let our staff know if there is anything that we can do to make your evening more pleasant.

Executive Chef – Mitchell Holbrook

