

**LUNCH MENU**

**Appetizers**

***Crab Dip 14***

*Fresh Backfin Crab & House Blend Cheeses*

*served with grilled Flat Bread*.

***Flash Fried Calamari 14***

*Fried Calamari & Banana Peppers Drizzled with*

*Lemon-Thyme Aioli & Marinara Sauce.*

***Fork & Knife Fried Mozzarella 12***

*Hand Cut Mozzarella dusted with our own House Blend of Breadcrumbs & Spices & fried to perfection.*

***Rio Grande Nachos 13***

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

***Fried Green Tomatoes 13***

*Panko Breaded Green Tomatoes Served with Amaretto Raisin Cream Cheese, Crumbled Bacon, and*

*House Barbeque Sauce.*

***Steamed Shrimp – Peel & Eat 13 / 24***

*Traditional Chesapeake Seasonings & Onions*

*served by the Half Pound or Pound.*

***Grilled Chicken Flatbread Pizza 13***

*Grilled Chicken, Diced Bacon, Blended Mozzarella and Cheddar Cheese, Red Onions, Ranch, and Our House Strawberry Honey Barbeque.* **Gluten Free - 17**

***Shrimp Flatbread Pizza 14***

*Shrimp, Garlic Ricotta, Spinach, Sun-dried Tomato and Provolone with a Honey Balsamic drizzle.* **Gluten Free - 18**

***Quesadilla 12***

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

***Chicken Wings 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.*

**Soups**

Soup du Jour  **~** 8 Beef Bourguignon **~**  9

Maryland Crab **~** 9 Poblano Chili **~**  8

**Salads**

*\* Add Grilled or Blackened: Chicken Breast $8; Shrimp ~ $10; Salmon ~ $10; Steak ~ $18; Scallops~ $12*

***Traditional Caesar Salad 6 / 10***

*Crisp Romaine Lettuce, Parmesan Cheese, House-made Caesar Dressing & Garlic Croutons.*

***Stone Bridge Salad 10***

*Mixed Field Greens, Plumped Dried Cranberries & Roasted Pumpkin Seeds,*

*Served with our own House-made Vinaigrette Dressing.*

***Chop House Wedge Salad 12***

*Crisp Wedge of Iceberg Lettuce, Diced Tomato & Applewood Bacon,*

*Served with our own House-made Bleu Cheese Dressing.*

***Strawberry Salad 13***

*Mixed Greens, Fresh Sliced Strawberry, Candied Bacon, Goat Cheese,*

*and House Honey Cayenne Vinaigrette.*

***Heirloom Caprese Salad 13***

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

***Thai Chicken Salad 18***

*Grilled Chicken drizzled with Thai Peanut Sauce & laid over a bed of Field Greens,*

*Crispy Thai Noodles & Mandarin oranges in Sesame Dressing.*

***Southwest Blackened Chicken Salad 18***

*Mixed Greens, Blackened Chicken, Corn & Black Bean Salsa, Diced Tomato, Shredded Cheese,*

*Crispy Tortilla Strips, Avocado Cilantro Ranch.*

***Full House Salad 10 Small House Salad 6***

***All Salads may be served as a wrap and are served with Cole Slaw or Chips***

***Hand Cut Fries (add additional $2) Sweet Potato Fries (add additional $3)***

*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.***

*18% Gratuity may be added to parties of 6 or more*

**Burgers, Sandwiches & More**

*All Sandwiches and Burgers are served with a Pickle and Chips or Slaw. Substitute French Fries (add $2.00) Sweet Potato Fries (add $3.00). Additional toppings Applewood Bacon, House Chili (add $2.00). Add $1 each for Mushrooms, Sautéed Onions, Jalapeños, American, Provolone, Baby Swiss, Cheddar, Pepper Jack. Gluten Free Roll Available (add $2.50)*

***Kick It Up a Notch!***

**Fried Oyster Po’ Boy 14**

*Hand Breaded Oysters, Cajun Remoulade Sauce, Lettuce, Tomato & Onion on a Toasted Hoagie.*

**Firecracker Shrimp Tacos 15**

*Two Soft Tortillas filled with Crispy Peppered Shrimp tossed in Sweet Chili & Sriracha Aioli, Pickled Vegetables, and Topped with Chopped Green Onion, Lettuce, Tomato & Avocado. Served with Rice Pilaf.*

**Buffalo Chicken Wrap 13**

*Crispy or Grilled Chicken tossed in your choice of Hot, Medium or Mild Buffalo sauce, Romaine Lettuce, Diced Red Onions, Tomatoes, Blue Cheese Crumbles &*

*Ranch Dressing.*

**Chicken Caesar Wrap 13**

*Crispy or Grilled Chicken, Romaine Lettuce, Traditional House-made Caesar Dressing & Parmesan Cheese.*

**Three Little Pigs 18**

*Our Delicious Smoked Pulled Pork, Sliced Virginia Baked Country Ham, Applewood Bacon & Signature BBQ Sauce. Topped with House-made Cole Slaw.*

**Grilled or Fried Chicken Breast 14**

*Marinated Chicken, Grilled, or Hand-Battered & Fried. Served with Onion, Pickle, Lettuce & Tomato on our Signature Roll*

**Bourbon Grilled Chicken Breast 14**

*Fresh Marinated Chicken Breast topped with Our Sweet Bourbon Sauce, Green Onion, & Tomato. Served on our Signature Roll.*

**Open-Faced Pot Roast Sandwich 14**

*Our Famous Pot Roast over Grilled Texas Toast smothered*

*with our Signature Demi-Sauce.*

**Cuban Pita 14**

*House-Smoked Pulled Pork, Fire-smoked Country Ham, Pepper Jack Cheese, Pickles, Topped with Habanero Mustard*

*and served in a warm Pita.*

**StoneBrueben 14**

*House-Smoked Chocolate Brisket, Pickled Veggies, Roasted Garlic Aioli & Swiss. Served on Marble Rye.*

**StoneBridge Cheese Steak Sub 14**

*Sliced Prime Rib on a Hoagie Roll, Provolone & Grilled Onions.*

**Stone Bridge Club 14**

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

**SIDE OF HAND-CUT FRIES – 4.50 SIDE OF SWEET POTATO FRIES - 6.00**

**Charbroiled 8 oz. Hamburger Patty 14**

*Locally Sourced Angushi Beef from Blue Star Farms. Served with Lettuce, Tomato, Raw Onion, Pickle*

**Maryland 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*

**Firecracker Burger 16**

*Fresh 8 oz. Char-Grilled Hamburger topped with Bacon, Cheddar, Sweet Chili & Sriracha Aioli, Avocado,*

*Grilled Onions*

**Pulled Pork Queso Burger 16**

*Our Char-grilled 8 oz. Burger topped with Smoked, Pulled Pork, Home-made Bar-B-Q sauce, Queso, and*

*Sautéed onions.*

**California Turkey Melt 14**

*Sliced Roasted Turkey served on Texas Toast with Avocado, Swiss, Bacon, Tomato, House Ranch & Grilled.*

**Veggie Burger 12**

*Chargrilled Vegetable Patty with Onion, Pickle, Lettuce & Tomato.*

**Shrimp Salad 15**

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

**Crab Cake Sandwich Market**

*Jumbo Lump Crab Meat, Chesapeake Seasoning, served on a Pretzel Roll with*

*Lettuce, Tomato, and Tarter or Cocktail sauce.*

**Bar-B-Q Pulled Pork Mac & Cheese 15**

*Pulled Pork, Queso, Cavatappi Pasta & Our Signature BBQ Sauce.*

**Honey Garlic Shrimp 16**

*Marinated Grilled Shrimp, Stir-fry Veggies, Rice Pilaf, Honey Garlic Sauce.*

**Chicken & Sausage Gumbo *18***

*Spicy andouille sausage, grilled chicken, & “holy trinity” (onions, celery, bell peppers*

*with Garlic) served over Salt and Pepper Rice.* ***Add shrimp - $10.***

***SAVE ROOM FOR OUR DELICIOUS HOME-MADE DESSERTS***

***OR SPECIALTY DRINKS & COFFEES***