



Mitch Holbrook, Executive Chef

## Home-made Soups & Stews

Soup du Jour ~ 8      Cream of Crab ~ 9  
Poblano Chili ~ 8      Maryland Crab ~ 9

## Appetizers & Starters

- CRAB DIP** 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 POPS** 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** 11  
Diced Bacon, Blended Mozzarella and Cheddar Cheese, Red Onions, Ranch, Strawberry Honey Barbeque.
- 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.
- 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.
- BOURBON SESAME SPROUTS** 10  
Sautéed Brussel and Bean Sprouts with sweet and spicy nuts and green onion in our own Bourbon Sesame Sauce
- CHICKEN WINGS** GF 13  
Buffalo – Hot or Mild \* BBQ \* Chesapeake \* Thai Sweet Chili \* Bourbon Sesame \* Honey Garlic.

## 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 20

Spicy andouille sausage and grilled chicken, "holy trinity" (onions, celery, bell peppers with Garlic) served with salt and pepper rice.  
Add shrimp - \$7.

Items marked with a "GF" are gluten-free

To Any Entrée Add Chicken ~ 8 ^  
Shrimp ~ 10 ^ Scallops ~ 10 ^ Scallop  
& Shrimp ~ 10 ^ Vegetables ~ 4

**PECORINO & BUTTERNUT SQUASH** 18  
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**

**FLAT IRON STEAK** GF 20  
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.

**HONEY/LIME CHICKEN** GF 20  
Honey lime marinated pan-seared Chicken with Sauteed Fresh Sweet Corn off the Cob and Cous-Cous. topped with Cucumber, Lime, Tomato Salsa.

**NEW YORK STRIP** GF 33  
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** 38  
Bourbon Brown Sugar Seasoned Chargrilled 8 oz Filet topped with Pecan Bourbon Demi-Glace served with Potato Gnocchi in Butter Sauce & Asparagus.

## OUT OF THE ORDINARY

### OSTRICH FILET GF 32

Pan Seared Iowa Filet topped with a Garlic, Shallot & a White Wine Sauce. Served with Roasted Sour Cream & Onion 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 and Mango Habanero Mostarda, served with Fingerling Potatoes and Butter Braised Green Beans.

### ANGUSHI STEAK HACHÉ 20

Chopped and Char-grilled to order, Topped with Sauteed Onions, Sesame Soy Mushrooms and Savory Pot Roast Gravy. Served on Mashed Potatoes with House Veggies.

**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.

**LOBSTER RAVIOLI & JUMBO SHRIMP** 38  
Lobster Ravioli with Jumbo Seared Shrimp, Lemon Pepper Asparagus & Brandy Lobster Dill Cream Sauce.

**BLACKENED SALMON** GF 20  
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

**PASTA BOLOGNESE** 19  
Classic Italian Blend of Ground Beef, Pork & Veal Meat Sauce simmered in a delicious tomato and vegetable based concasse and served over large Radiatori Pasta or Gnocchi.

**FIRECRACKER SHRIMP** GF 19  
Crispy Peppered Shrimp tossed in Sweet Chili & Sriracha Aioli topped with Chopped Green Onion. Served over Rice Pilaf with Seasonal Vegetables. GF

**SMOKED PULLED PORK MAC & CHEESE** 17  
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..

**SHRIMP & SCALLOP RISOTTO** GF 26  
Pan Seared Diver Scallops & Jumbo Shrimp served over a Seasonal Vegetable Parmesan Risotto. Finished with White Truffle Oil.

## DINNER MENU

## Signature Salads

\* Add: Grilled Chicken Breast ~ 8  
Grilled Shrimp ~ 10  
Grilled or Blackened Salmon ~ 10

**TRADITIONAL CAESAR SALAD** 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, Crumbled Mozzarella, 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** 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

## 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.

\* All Burgers, Sandwiches and Grill Items served on our Signature House Bun 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

## Specialty Burgers

**CHARBROILED 8 OZ. PATTY** GF 14  
Delicious all beef Burger, grilled to order and Served 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 15  
Our char-grilled 8 oz. Burger topped with Smoked, Pulled Pork, home-made Bar-B-Q sauce, Queso, and Sautéed onions & crispy leaks.

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.





**DRAFTS**

<b>HEAVY SEAS LOOSE CANNON IPA</b> <b>MILLER LITE</b> <b>GUINNESS STOUT</b> <b>SN HAZY LITTLE THING IPA</b>	<b>DOG FISH 60 MINUTE IPA</b> <b>LEINENKUGEL'S SUMMER SHANDY</b> <b>YUENGLING</b> <b>FEATURED CRAFT BREW</b>
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## BEVERAGE MENU

### BOURBON & RYE

<i>Jim Beam Kentucky Bourbon</i>	6
<i>Wild Turkey Kentucky Bourbon</i>	7
<i>Jack Daniels 'Old No. 7' Kentucky Bourbon</i>	7
<i>Larceny Small Batch Kentucky Bourbon</i>	7
<i>Bulleit Frontier Bourbon</i>	8
<i>Bulleit Frontier Rye Whiskey</i>	8
<i>Crown Royal Blended Canadian Whiskey</i>	8
<i>Makers Mark Kentucky Bourbon</i>	8
<i>George Dickel "12 year" Tennessee Whiskey</i>	8
<i>Elijah Craig Small Batch</i>	9
<i>High West Double Rye Whiskey</i>	9
<i>Tin Cup American Whiskey</i>	9
<i>Buffalo Trace Kentucky Bourbon</i>	10
<b>Hunter &amp; Scott - WATHENS</b>	<b>10</b>
<i>Knob Creek Small Batch Rye Whiskey</i>	10
<i>Knob Creek Small Batch Bourbon</i>	10
<i>Wild Turkey 'Long Branch' Bourbon</i>	10
<i>Woodford Reserve Kentucky Bourbon</i>	10
<i>Baker's 7 year Kentucky Bourbon</i>	12
<i>Basil Hayden's Kentucky Whiskey</i>	12
<i>Sagamore Spirit Rye Whiskey</i>	12
<i>Woodford Reserve Double Oak Bourbon</i>	14
<i>Four Roses Single Barrel Bourbon</i>	14
<i>Angel's Envy Kentucky Bourbon</i>	15
<i>Elmer T. Lee Single Barrel Bourbon</i>	15
<i>McKenna "10 Year"</i>	16
<i>Eagle Rare Kentucky Bourbon</i>	16
<i>Booker's Kentucky Whiskey</i>	16
<i>Weller Antique Bourbon</i>	16
<i>Whistlepig 10 yr. Rye Whiskey</i>	16
<i>Blanton Single Barrel Bourbon</i>	18
<i>Parker's 11 yr "Cognac Cask" Bourbon</i>	26
<b>Master's Keep "Decades" 20 yr. Bourbon</b>	<b>26</b>
<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
<i>Jefferson's "Grand Selection" Sauterne Cask</i>	38

### SCOTCH & MALTS

<i>Dewars 'White Label' Highland Blended</i>	6
<i>Johnny Walker 'Red Label' Blended</i>	6
<i>Johnny Walker 'Black Label' 12 yr. 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>Glen Morangie 10-year Highland Single Malt</i>	11
<i>Glenfiddich "LaSanta" 12 yr Sherry Cask</i>	12
<i>Macallen 10 yr. Highland Single Malt</i>	13
<i>LaPhroig 10 yr. Islay Single Malt</i>	13
<i>Compass Box "Oak Cross" Blended Malt</i>	13
<i>Glenfiddich 14-year Single Malt</i>	14
<i>Macallen 12-year Single Malt</i>	14
<i>Glenlivet 12-year Speyside Single Malt</i>	14
<i>Highland Park 12-year Orkney Single Malt</i>	14
<i>Dahlwhinnie 15-year Highland Single Malt</i>	14
<i>GlenMorangie 12-year Highland Single Malt</i>	15
<i>Glenlivet Nadura - Oloroso Cask</i>	16
<i>Talisker 10-year Single Malt</i>	16
<i>Oban 14-year West Highland Single Malt</i>	18
<i>Balvenie 12-year Single Malt</i>	18
<i>Balvenie 14-yr "Caribbean Cask" Single Malt</i>	20
<i>Lagavulin 16-year Islay Single Malt</i>	20
<i>Glenfiddich 21-year Single Malt</i>	28
<i>Johnny Walker "Blue Label" Rare Blend</i>	38

### IRISH WHISKEY

<i>Jameson Irish Whiskey</i>	8
<i>Bushmill's Irish Whiskey</i>	8
<i>Tullamore Dew</i>	8
<i>Tullamore Dew Caribbean Rum Cask</i>	7
<i>Lambay 'Cognac Cask'</i>	7
<i>Quiet Man "Bourbon Cask" Irish Whiskey</i>	9
<i>Powers 12-year Irish Whiskey</i>	12
<i>Tullamore Dew 10-year Irish Whiskey</i>	14
<i>Teeling Single Malt Irish Whiskey</i>	15
<i>Red Breast Single pot 12-year</i>	18
<i>Glendalough 13-yr Single Malt</i>	22

## Wines By the Glass & Bottle

**House Wines (7 oz) - \$7.00**

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

### Whites & Sparkling

<b>CHARDONNAY</b>	<i>Hess Select "Shirrtail Creek", Monterey, California</i>	7/22
<b>CHARDONNAY</b>	<b><i>Bread &amp; Butter, Sonoma, California</i></b>	<b>9/28</b>
<b>MOSCATO</b>	<i>Castella del Poggio, Provincia de Pavia, Italy, IGT</i>	7/22
<b>PINOT GRIGIO</b>	<i>Gabriella, Della Vennezie, Italy</i>	7/22
<b>RIESLING</b>	<i>Schmidt-Sohne, Kabinet Mosel, Rheinhessen, Germany</i>	7/21
<b>ROSE</b>	<i>The Pale by Whispering Angel, Cotes de Provence, France</i>	8/24
<b>SAUVIGNON BLANC</b>	<i>Matua, Marlborough, New Zealand</i>	7/22
<b>PROSECCO</b>	<i>Tiamo (Organic) (187 ml), Prosecco, Italy</i>	8
<b>CHAMPAGNE</b>	<i>Cuvee Laurent-Perrier Brut (187ml), Tours sur Marne, France</i>	16

### Reds

<b>CABERNET SAUVIGNON</b>	<i>Josh Cellars Craftsman's Collection, California</i>	10/32
<b>MALBEC</b>	<i>Trivento Reserve, Mendoza, Argentina</i>	7/22
<b>MERLOT</b>	<i>14 Hands, Columbia Valley, Washington</i>	8/25
<b>PINOT NOIR</b>	<i>Dry Canyon, California</i>	7/22
<b>RED BLEND</b>	<i>19 Crime, South Eastern Australia</i>	7/22
<b>ZINFANDEL</b>	<i>Bonterra (Organically grown), Mendocino, California</i>	8/25

## By The Bottle

CHARDONNAY	BUTTER, CALIFORNIA	27
CHARDONNAY	SIMI, SONOMA, CALIFORNIA	32
CHARDONNAY	SONOMA-CUTRER, SONOMA COAST, CALIFORNIA	34
MOSCATO	BARTENURA. MOSCATO D'ASTI, ITALY	24
PINOT GRIGIO	CA MONTINI, TRENTO, ITALY	24
PINOT GRIGIO	COLUTTA (DOC), FRUILLI COLLI D'ORIENTALI, ITALY	27
RIESLING	CHATEAU ST. MICHELLE, COLUMBIA VALLEY, WASHINGTON	21
SAUVIGNON BLANC	OYSTER BAY, MARLBOROUGH, NEW ZEALAND	20
SAUVIGNON BLANC	KIM CRAWFORD. MARLBOROUGH, NEW ZEALAND	24
SAUVIGNON BLANC	JOEL GOTT, CALIFORNIA	24
WHITE BLEND	"THE BLINDFOLD" BY PRISONER WINE COMPANY	28
CHAMPAGNE	G,H, MUMM ET CIE, REIMS, FRANCE	45
PROSECCO	MIONETTO (750 ML) ITALY	24
ROSE	WHISPERING ANGEL, PROVENCE, FRANCE	36
CABERNET SAUVIGNON	ALEXANDER VALLEY VINEYARDS,	30
CABERNET SAUVIGNON	MICHAEL DAVID "FREAKSHOW"	34
CABERNET SAUVIGNON	TIN BARN NAPA VALLEY, CALIFORNIA	36
CABERNET SAUVIGNON	BERRINGER 'KNIGHTS VALLEY'	38
CABERNET SAUVIGNON	HESS "ALOMI"	50
CABERNET SAUVIGNON	DUCKHORN NAPA, CALIFORNIA	80
CABERNET SAUVIGNON	JORDAN NAPA, CALIFORNIA	85
COTES-DU-RHONE	FAMILLE PERIN	20
MERLOT	RODNEY STRONG, SONOMA, CALIFORNIA	28
MERLOT	DUCKHORN DECOY, CALIFORNIA	32
PINOT NOIR	EMERSON ESTATE "WILLAMETTE", OREGON	32
PINOT NOIR	MEOMI, CALIFORNIA	36
RED BLEND	APOTHIC 'WINEMAKER'S BLEND', CALIFORNIA	20
CHAMBERCIN	(SEMI-SWEET) BOORDY, MARYLAND	22
ZINFANDEL	CAMPUS OAKS 'OLD VINE', LODI, CALIFORNIA	22
MALBEC	ALAMOS, MENDOZA, ARGENTINA	24
BARBERA D'ALBA	MASSOLINI, ITALY	32
BAROLO	MAURO MOLINO, ITALY	72

### DOMESTIC BOTTLES

<i>Budweiser</i>	<i>Michelob Ultra</i>
<i>Bud Light</i>	<i>Sam Adams Boston Lager</i>
<i>Bud Light Lime</i>	<i>Yuengling</i>
<i>Bud Ice</i>	<b>IMPORTED BOTTLES</b>
<i>Coors</i>	<i>Amstel Light</i>
<i>Coors Light</i>	<i>Beck's</i>
<i>Land Shark</i>	<i>Corona</i>
<i>Miller High Life</i>	<i>Corona Light</i>
<i>Miller Lite</i>	<i>Heineken</i>
<i>National Bohemian</i>	<i>Heineken Light</i>
<i>Natural Light</i>	<i>Smithwick's Red Ale</i>
<i>Pabst Blue Ribbon</i>	<i>St. Pauli Girl</i>
<i>Rolling Rock</i>	<i>Stella Artois</i>

### CRAFT BREWS

<i>Bells Two Hearted Ale</i>
<i>Big Truck Dually Double IPA</i>
<i>Dales Pale Ale</i>
<i>Goose Island IPA</i>
<i>Heavy Seas Loose Cannon IPA</i>
<i>Flying Dog Raging Bitch IPA</i>
<i>Lagunitas IPA</i>
<i>New Belgium Fat Tire</i>
<i>Sierra Nevada Pale Ale</i>
<i>Stone IPA</i>
<i>Stone Arrogant Bastard</i>
<i>Sweetwater 420 Extra Pale</i>
<i>Troegg's Perpetual</i>

### Victory Sour Monkey

<b>REST OF THE BUNCH</b>
<i>Angry Orchard Crisp Apple</i>
<i>Bold Rock IPA Apple</i>
<i>Mike's Hard Lemonade</i>
<i>Redd's Apple Ale</i>
<i>Smirnoff Ice Original</i>
<i>Twisted Tea</i>
<i>Truly Wild Berry</i>
<i>White Claw Black Cherry</i>
<i>White Claw Mango</i>
<i>Heineken Zero NA</i>
<i>O'Doul's NA</i>