

LUNCH

SHAREABLES

CRISPY FRIED CALAMARI | 15

cherry peppers, fried basil, marinara

BAKED SPINACH & ARTICHOKE DIP | 15

artichokes, spinach, sautéed onions, smoked gouda cheese, toasted breadcrumbs, house made potato chips

CORNBREAD CRUSTED CRAB CAKES | 17

whole grain mustard aioli, baby arugula

MEZZE BOARD | 15

edamame hummus, honey whipped ricotta, olive tapenade, toasted pita chips, crisp vegetables

TOWER OF BUTTERMILK BREADED ONION RINGS | 10

spicy mayonnaise

AHI TUNA TARTARE* | 17

cucumber wrapped sashimi grade tuna, avocado, sesame chili oil, spicy mayonnaise, wasabi, crispy wontons, peanuts

SAUTÉED P.E.I. MUSSELS | 17

thai coconut curry sauce, lime, fresh herbs, grilled baguette

LOBSTER GUACAMOLE | 19

fresh maine lobster, smashed avocado, roasted corn, pico de gallo, chopped tomato, scallions, lime salted corn tortillas

WARM VERMONT GOAT CHEESE | 14

cured tomatoes, confit garlic, toasted garlic baguette

STEPHI'S FAVORITE PIZZA | 14

fresh mozzarella, roasted tomatoes and garlic, ricotta, basil, pecorino romano, balsamic glaze

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER | 8

native clams, smoky bacon, potatoes, herbs

STEPHI'S CAESAR | 12

hearts of romaine, brioche croutons, creamy caesar dressing, shaved parmesan

ASIAN YELLOWFIN TUNA SALAD* | 19

pan seared tuna, fresh field greens, wok charred peppers, sesame green beans, shredded cucumber, pickled onions, lemon vinaigrette, wasabi aioli, sweet soy, crispy wontons

CRUNCHY VEGETABLE SALAD | 16 *gf*

thinly sliced carrots, sweet cucumbers, celery, shaved cauliflower, red peppers, feta cheese, baby arugula, lemon vinaigrette

MOM'S CHICKEN SOUP | 8 *gf*

tender pulled chicken, carrots, celery, onion, chicken broth

ROASTED TURKEY CHOPPED SALAD | 17

tomatoes, avocado, bacon, toasted brioche, honey mustard dressing

COBB SALAD | 17

grilled chicken, romaine lettuce, grilled corn, tomatoes, egg, cheese, red onion, bacon, avocado, blue cheese dressing, crispy flour tortilla shell

PECAN CRUSTED WARM GOAT CHEESE SALAD | 18

field greens, spiced pecans, late harvest pears, toasted brioche and balsamic vinaigrette

ADD TO ANY SALAD - GRILLED OR BLACKENED: CHICKEN | 5 STEAK* | 8 SALMON* | 7 SHRIMP | 8

HANDHELDS

OVERSIZED STEPHI BURGER* | 16

ground sirloin, cheddar cheese, caramelized onions, thick cut bacon, sautéed mushrooms, toasted brioche bun

STEPHI'S CLUB WRAP | 15

fresh roasted turkey breast, avocado, boursin cheese, applewood smoked bacon, bibb lettuce, red pepper jelly, chipotle aioli, pita wrap

PIMENTO GRILLED CHEESE | 14

fried green tomatoes, roasted peppers, sharp cheddar, thick cut griddled brioche

ULTIMATE GRILLED VEGETABLE | 16

balsamic portobello mushrooms, yellow bell peppers, zucchini, cured tomatoes, smoked gouda, toasted ciabatta

CUBAN | 16

roasted pork, sliced ham, pickles, swiss cheese, classic cuban bread, roasted garlic mayonnaise, mustard, spicy homemade ketchup, coleslaw

CHICKEN, PESTO & BRIE | 16

pulled rotisserie chicken, arugula pesto, melted brie, tomato jam, frisée, toasted ciabatta

SERVED WITH CHOICE OF POTATO CHIPS, FRENCH FRIES OR MIXED GREENS

CLASSICS

OPEN FACED THANKSGIVING SANDWICH | 19

roasted turkey, squash mayonnaise, mashed potatoes, cornbread stuffing, cranberry sauce, gravy, toasted sourdough

CHICKEN POT PIE | 23

roasted chicken, pearl onions, peas, whipped potatoes, carrots, sage crust

MACARONI AND CHEESE | 19

three cheeses, buttery bread crumbs

WITH PROSCIUTTO LARDONS AND TRUFFLE OIL | 22 WITH LOBSTER | 25

OUR FAMOUS MEATLOAF | 21

cheddar cheese, garlic mashed potatoes, haricot verts and mushroom gravy

ROASTED HALF CHICKEN | 20 *gf*

roasted garlic potato purée, sautéed broccolini, herbed jus

@STEPHISTREMONT  

Before placing your order, please inform your server if a person in your party has a food allergy. *These items are served raw, undercooked or may be cooked to your liking. Consuming raw or undercooked fish, seafood, meats or eggs may increase your risk of food borne illness. *gf* = gluten free

WINE

SPARKLING WINE AND CHAMPAGNE

	GLASS BOTTLE
PROSECCO, LaMarca (Italy)	10 40
BRUT, Domaine Chandon (California) NV	12 44
VEUVE CLIQUOT, "Yellow Label" (Reims)	95
BRUT ROSÉ, Canella (Italy) NV	(187ml) 15 (750ml) 58

WHITE

PINOT GRIGIO, DiLenardo (Italy) 2017	10 40
SAUVIGNON BLANC, Whitehaven (Marlborough) 2017	12 48
GRÜNER VELTLINER, Höppler (Austria) 2017	11 44
BORDEAUX BLANC, Chateau Ducasse (France) 2017	11 40
CHARDONNAY, Edna Valley (Central Coast) 2016	10 40
RIESLING, Kessler "R" (Germany) 2016	12 44
SANCERRE, Domaine Cottat (Loire Valley) 2017	16 59
PINOT GRIGIO, Maso Canali (Trentino) 2017	45
CHARDONNAY, Frei Brothers (Russian River) 2016	48

ROSÉ

	GLASS BOTTLE
ROSÉ, Chateau de Campuget (Côtes du Rhône) 2017	11 44

RED

PINOT NOIR, MacMurray Ranch (Sonoma) 2015	13 52
MALBEC, Terrazas (Mendoza) 2017	10 38
MERLOT, Michael Pozzan "Annabella" (Napa) 2015	12 48
CABERNET SAUVIGNON, Louis Martini (Sonoma) 2015	12 48
RIOJA, Cune, (Spain) 2014	11 44
CHIANTI CLASSICO RISERVA, San Felice (Tuscany) 2016	11 40
GRENADE, Blend, Orin Swift "Abstract" (California) 2016	58
CHÂTEAU LYONNAT (Bordeaux) 2015	55
ZINFANDEL Ravenswood "Old Vine" (Lodi) 2015	55

SIGNATURE COCKTAILS | 13

ARTEMIS' APEROL SHIPWRECK

michter's bourbon, aperol, montenegro amaro, lemon

MINT TO BE

hendricks gin, st. germain, lemon, muddled cucumber and mint

STEPHI'S PEACH ICED TEA

peach infused citrus vodka, agave, lemon, peach bitters

WINTER MAI TAI

flor de caña 4 year rum, dark rum, spiced syrup, orgeat, aromatic bitters, pineapple, orange

TEQUILA MOCKINGBIRD

milagro reposado, yellow chartreuse, pomegranate, cranberry, lemon, mint

NEWBURY '94

vodka, ginger liqueur, rosemary syrup, angostura bitters, grapefruit, smoked rosemary

SIGNATURE MARTINIS | 14

DOLI

house infused pineapple vodka

PEAR NAKED LADIES

sailor jerry spiced rum, pear puree, lime, angostura bitters, ginger beer, dry champagne

BECKY'S BLUEBERRY PIE

blueberry infused vodka, cassis, frangelico, lemon, cinnamon syrup

UNION PARK LATTE

vanilla vodka, white chocolate liqueur, espresso, house whipped cream

WINTER WARM UPS | 13

STEPHI'S FAVORITE

kahlua, grand marnier, bailey's, coffee, house whipped cream

BEER

DRAFT

HARPOON IPA (South Boston, MA) 7

STELLA ARTOIS (Belgium) 7

ALLAGASH WHITE (Portland, ME) 7

HARPOON SEASONAL 7

BOTTLES

BUD LIGHT (St. Louis, MO) 5

COORS LIGHT (Golden, CO) 5

MILLER HIGH LIFE (Milwaukee, WI) 5

HEINEKEN (Netherlands) 6

AMSTEL LIGHT (Netherlands) 6

CORONA (Mexico City, Mexico) 6

ST. PAULI GIRL (N/A) (Germany) 6

SAM ADAMS BOSTON LAGER (Boston, MA) 7

BALLAST POINT GRAPEFRUIT SCULPIN (San Diego, CA) 7

LAGUNITAS IPA (Petaluma, CA) 7

OMISSION PALE ALE (Portland, OR) *gf* 7

CANS

BUDWEISER (St. Louis, MO) (16 oz) 5

DOWNEAST CIDER (Charlestown, MA) 7

FOUNDERS ALL DAY IPA (Grand Rapids, MI) 7

BLACK HOG GRANOLA BROWN ALE (Oxford, CT) 7

NARRAGANSETT LAGER (Pawtucket, RI) (16 oz) 4

GUINNESS STOUT (Dublin, Ireland) (14.9 oz) 7

SANGRIAS glass | 13 pitcher | 52

STEPHI'S RED SANGRIA

red berry vodka, cassis and cinnamon syrup, topped with dry red wine

SPARKLING CIDER SANGRIA

cinnamon & apple infused bourbon and apple cider, topped with dry champagne