



Kitchen closes 30 mins before Tasting Room Every Day

Starters

Cheese Plate	16
Chef's selection of assorted cheeses, crackers, Cellar Door Jams	
Stoney Goat Dip	13
Warm honey goat cheese, tomato red pepper jam, house made chips, naan	
<i>Wine pairings - Marquette, Crescent Moon</i>	
Crab Rangoon Dip	14
Warm crab cheese, peach habanero jam, house made chips, naan	
Wings of the Week	14
1 lb bone in wings. Rotating Sauce & Dip	
*Ask your Server *Chef's Pick!*	

Soup

Tomato Soup	7
Basil oil, grilled cheese crouton	
Soup Du Jour	7
Rotating. Ask your server!	

Pizzas

Hand tossed 12" Wood Fired Pizza	
Substitute GF Cauliflower Crust	4

Dale's Wine Pairing - Petite Pearl for ALL pizzas

Mac Attack	17
BBQ pulled pork, cavatappi pasta, mozzarella, mexican cheese blend, garlic cream sauce base, house BBQ sauce, scallions *Chef's Pick!* (Can NOT be made GF)	
<i>Wine pairings - Chameleon, Itasca</i>	

Olive Burger	17
Seasoned ground beef, mozzarella, mexican cheese blend, romaine, olive tapenade, sriracha aioli, herb oil base	
<i>Wine pairings - Seyval Blanc, Petite Pearl</i>	

Sweet & Salty	17
Wine poached cranberries, goat cheese fondue, bacon, Stoney Red wine reduction, herb oil	

Guy Mushroom (V)	17
Goat cheese fondue, Pebble Creek mushroom medley, mozzarella, Stoney Red wine reduction, parsley, lemon	
<i>Wine pairings - Swallow Barn, Itasca</i>	

Supreme Leader	17
San Marzano sauce, house italian sausage, red & green bell pepper, pepperoni, pepperoncini, mozzarella	
<i>Wine Pairings - Chameleon, Frick & Frack Rose</i>	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Handhelds

Served with House Potato Chips

Upgrade to Seasoned Fries 3

Garden Salad 4 Soup 4

Substitute Gluten Free Bun 4

Grilled Cheese (V) 14
Sourdough, american cheese, swiss cheese
*Served with tomato soup & chips

Pot Roast Sando 14
Braised beef, roasted bell peppers, olive
tartar sauce, sesame bun **Chef's Pick!**

BBQ Pulled Pork 14
BBQ pulled pork, creamy coleslaw, house
made BBQ sauce, sesame bun
Wine pairings - Marquette, Strawberry Rhubarb

Stoney Ridge Burger 16
Two smashed Angus patties, applewood
bacon, romaine, tomato, house pickle,
american cheese, stoney sauce, sesame bun
Wine pairings - Red Headed Step Child

Turkey-Bacon Swiss 14
Roasted turkey, applewood bacon, smoked
aioli, zesty Itasca mustard, swiss cheese,
house pickle, pretzel bun

Salads

**Add Pulled Pork, Braised Beef, OR Pulled Jerk
Chicken 5*

Garden Salad (GF) 12
Local greens, cucumber, tomato, red and
green bell pepper, raw onion, housemade
herb buttermilk dressing

Hail Caesar 12
Mixed Greens, caesar croutons, grated
parmesan, raw onion, house caesar dressing

Entrees

Pot Roast Risotto (GF) 23
Braised beef, creamy red wine risotto,
mushrooms, asparagus, parmesan, au jus,
parsley **Chef's Pick!**
*Ask your server about Vegetarian option!
Wine pairings - Walk Thru Red

Fish & Chips (GF) 20
Breaded cod, creamy coleslaw, olive tartar
sauce, grilled lemon, seasoned fries
Wine pairing - Seyval Blanc, PinotGrigio/Chardonnay

Rasta Pasta 19
Pulled smoked jerk chicken, cavatappi pasta,
roasted bell peppers, garlic cream sauce,
grated parmesan, scallions
Wine pairings - Marquette Rose

Prime Rib (GF) 27
8 oz Garlic butter rubbed prime rib, classic
skin on mashed potatoes, roasted asparagus,
au jus, parsley
*Only Available:
Fridays & Saturdays 4pm-Sold Out*

Dessert

Cran-Orange Cheesecake 10
Cheesecake with cranberry sauce, chopped
orange chocolate, chocolate sauce, whipped
cream

Peppermint Chocolate Torte (GF) 9
Spiced chocolate sauce, whipped cream,
chopped peppermint

Add-Ons

Side Dressing/Sauce 0.50
Extra Chips/Naan 2
Extra Jam 0.75

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