



stone TABLE

BREAKFAST

served all day

BREAKFAST SANDWICH	6
farm egg house-baked biscuit bacon yellow cheese	
EVOO SANDWICH	7
farm egg fried in extra virgin olive oil house-baked-brioche avocado kale	
GRITS BREAKFAST	8
Adluh Mills stone ground yellow grits 2 farm eggs bacon house-baked toast	

SMALL PLATES

AVOCADO TOAST	5.5
smashed avocado lemon juice parsley pesto thin cucumbers	
BATTER-FRIED PICKLES	4
with buttermilk dressing	
TACO OF THE DAY	4
TRUFFLE PARMESAN FRIES	4.75
SOUP	cup 5 bowl 8

SALADS

KALE	10
greens apple peanuts parmesan shaved carrot red onion roasted garlic and golden raisin vinaigrette	
SIMPLE SALAD	10
greens cucumbers shaved carrots	
WARM SWEET POTATO	9.5
chili peanuts maple vinaigrette garlic confit goat cheese aioli	
SPINACH	10
rum raisins smoked pecans red onion relish blue cheese maple vinaigrette	
ADD A PROTEIN	
HEN EGG	1.5
CHICKEN BREAST	5
SEARED SHRIMP	6
PORK BELLY	5
BACON	1.5

SANDWICHES

served on house-baked bread with
Stone Table tortilla chips

GRILLED CHEESE	
CLASSIC	5.5
PIMENTO	8
"OF THE DAY"	9
ROASTED CHICKEN SALAD	10
FRIED CHICKEN	10
pickles white bbq sauce honey-hot sauce	
CHEESEBURGER	10
special sauce b&b pickles brioche	

WRAPS

CHICKEN SALAD	9
lettuce herb mayo	
GRILLED CHICKEN	9
lettuce red peppers bacon cheese spicy mayo	
TURKEY	9
honey-basil dijon mozzarella cucumbers red onions spinach	

ENTREES

SPECIAL	12.5
WHIMSY	14
carnivore or herbivore	
BRINED & GRILLED PORK CHOP 10oz	18
mashed sweet potatoes crispy-fried brussel sprouts maple glaze	
SHRIMP & GRITS	9
lemon hot-butter sauce cream house chips	

BEVERAGES

DRINKS	COFFEE	HOT TEA	BLENDED
SODA	2 SM. FRENCH PRESS	3 CUP	3 MANGO YOGURT
ICED TEA	2.5 LG. FRENCH PRESS	5 POT	5 COCOA PEANUT BUTTER
BLENHEIM GINGER ALE	3 GOLDEN MILK COFFEE	4	PINEAPPLE ORANGE JUICE
APPLE/GINGER LEMONADE	4 BUTTER COFFEE	5 RAVEN FUEL	7
TOPO CHICO SPARKLING WATER	2.5 ALMOND BUTTER-MAPLE COFFEE	5 HAND-SQUEEZED ORANGE JUICE	7

