



Stoneforge Publick House

3-Course Menu

Dinner Menu

Our skilled culinary team has designed a menu fusing early Americana with influences from other regions of the world. Enjoy one of our famous Stoneforge Signature Cuts of steaks or chops. Our seafood is always fresh, never frozen, and hand-cut by our own chefs and offers a taste of New England.



Stoneforge Publick House Classics are menu items that have been favorites since the opening of the Publick House in 1998.

- ~ Before placing your order, please inform your server if a person in your party has a food allergy.
- ~ Our Executive Chef is pleased to accommodate any dietary or vegetarian requests.
- ~ How to Order Your Steak: Rare cold raw center; Medium-Rare red warm center; Medium pink center; Medium-Well slightly pink center; Well no color, somewhat dry

Publick House Sides

Choice of two Included with 3-Course Dinner
Baked Potato *GS* / Creamy Mashed Potatoes *GS* / Chef's Seasonal Vegetable *GS*

Sides Add \$2 (unless otherwise noted)

Truffle Parmesan Steak Fries *GSM* / Roasted Mushrooms *GS* / Broccoli *GS*

GS - Gluten Sensitive *GSM* - Item can be made Gluten Sensitive with Modifications, please inform your server if anyone in your party has an allergy



Menu items & prices subject to change

In compliance with the Department of Public Health, please be advised that: "The Department of Public Health advises that eating of raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Consult your physician or public health official for further information."

Stoneforge Publick House 3-Course Menu

Please select an Appetizer, Entrée, and select a Salad or Dessert for \$33.99.

Entrees with an () add an additional \$5.00. Add a 4th course for an additional \$5.00.*

All Entrees served with creamy mashed potatoes and Chef's choice of vegetable of the day

Appetizers & Chef Starters

Scallops & Bacon *GSM*

3 deep fried, tossed in brown sugar, maple glaze

Stuffed Mushrooms

3 spinach, feta, bacon, seasoned bread crumb, lemon pepper aioli

Steak & Cheese Egg Roll

shaved prime rib, three cheese blend, onions, peppers, mushrooms in a crunchy egg roll, hot demi-glace

Butternut Ravioli

house-made butternut ravioli, sage cream sauce, balsamic drizzle, shaved parmesan cheese

Tuscan Calamari

lightly breaded calamari, garlic butter, Kalamata olives, roasted tomatoes, banana peppers, marinara, lemon pepper aioli

Jumbo Lump Crab Cake

1 pan-seared, lemon pepper aioli

Clams Casino *GSM*

3 littleneck clams baked with herbed bacon butter parmesan cheese, crostini

Raw Bar

All Raw Bar items are served with cocktail sauce, lemon wedge, and horseradish *GS*

Littleneck Clams ~ 2 clams on the 1/2 shell . Oysters ~ 2 oysters on the 1/2 shell

Jumbo Shrimp Cocktail ~ 2 jumbo shrimp.

House-Made Soups ~ cup



French Onion Soup | Lobster Bisque | New England Clam Chowder

Salads and Desserts



Signature House Salad *GS*

Stoneforge blend mixed greens wrapped in English cucumber, tomatoes, onions, carrots

Stoneforge Caesar Salad *GSM*

romaine, croutons, Parmigiano-Reggiano cheese, roasted garlic, Signature Caesar dressing

Caprese Salad *GS*

layered sliced tomatoes and Buffalo mozzarella topped with basil, sprinkled with sea salt and drizzled with balsamic glaze

Roasted Beet & Butternut Salad

mixed greens, butternut squash, roasted beets, tomatoes, candied walnuts, dried cranberries, Bermuda onions, deep fried lightly breaded goat cheese, apple cider vinaigrette

Salad Upgrades *(all salad upgrades GS)*

Filet Mignon (5oz.) 14 | Seared Scallops 13 | Grilled Shrimp (5 ea.) 7 | Grilled Salmon (5 oz.) 10 | Grilled Chicken 6

Dressings: Signature Caesar *GS*, Italian *GS*, Balsamic Vinaigrette *GS*, Blue Cheese *GS*, Parmesan Peppercorn *GS*, Apple Cider Vinaigrette *GS*

Desserts

New York Cheesecake | Apple Crisp | Chocolate Mousse | Crème Brulee

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Entrees

Steak House Selections



Stoneforge is proud to serve fresh, never frozen, hand-cut in-house Certified Angus Beef® (CAB) that is never given antibiotics or hormones. Less than 8% of all beef in the United States meet these quality specifications.



* Filet Mignon *GS*

8 oz., 28 day aged Midwestern beef tenderloin, seasoned

Peppercorn Sirloin Medallions *GSM*

peppercorn encrusted sirloin tenderloin medallions, wrapped in bacon, gorgonzola garlic butter, demi-glace

* New York Strip Steak 12 oz *GS*

28 day aged Certified Angus Beef sirloin, seasoned.

Prime Rib

Available Thursday - Sunday, while it lasts! CAB, au jus
10 oz. petite cut ~ * 14 oz. forge cut

Red Wine Short Rib

24 hour sous vide short rib, served over
creamy mashed potatoes with a shallot demi-glace

Make your Entrée a Surf & Turf!

Baked Stuffed Shrimp 7 ea. | Lobster Meat MP *GS* | Seared Scallops 13 *GS*

Add a Steak Sauce!

Béarnaise, Red Wine Demi-Glace, Gorgonzola Cream 2 addtl, Au Poivre Cognac 2 addtl

Chef's Seafood Creations

Stoneforge sources the freshest, never frozen and sustainable seafood for our guests. All seafood is hand-cut by Stoneforge chefs.

Cranberry Rum Salmon *GS*

pan seared topped with cranberry rum sauce,
garnished with dried cranberries
Can be served simply grilled or blackened

Crab Stuffed Cod

fresh cod, crab meat stuffing, seasoned ritz crumbs
Can be served ritz crumbs only *GSM*

*Baked Lazy Stuffed Lobster

shucked lobster meat topped with
Stoneforge seafood stuffing

* Limoncello Scallops *GS*

seared scallops, lobster risotto, limoncello glaze, one side
Can be served simply grilled or blackened

Baked Stuffed Shrimp

jumbo shrimp, Stoneforge seafood stuffing, white wine & butter

Stoneforge Fish of the Day

Our Chef's Fresh Fish Selection, prepared especially for you.
Your server will advise you on today's fish preparation

Vodka Lobster Raviolis

pancetta, garlic and hot pepper relish over a
tomato vodka cream sauce, shaved parmesan, one side

Pasta & Poultry

Chicken or Shrimp Carbonara *GSM*

peas, bacon, parmesan garlic sauce over linguine, one side

Butternut Ravioli

house-made butternut ravioli, sage cream sauce, balsamic drizzle,
shaved parmesan cheese, one side

Chicken Francaise

pan-seared, lightly egg battered boneless chicken breast,
white wine lemon butter sauce, fried capers garnish

Parmesan Encrusted Chicken

panko parmesan encrusted boneless chicken breast
with a roasted tomato basil scampi sauce

Chicken Bella Bocca

baked, floured and breaded boneless chicken breast,
prosciutto, provolone cheese, sage cream sauce,

Stoneforge Publick House Wine List

Champagnes & Sparkling Wines

	Glass	1/2 Btl.	Bottle
Wycliff Brut Sparkling.....	8.25		33
Jaume Serra Cristalino Brut.....		16	
Val Doca Prosecco (split).....		8	
Biago Prosecco (split).....		12.50	
Val Doca Prosecco			29
Martini & Rossi Asti Spumante			40
Moet & Chandon White Star			74
Dom Perignon, 2012.....			370
Cristal.....			380

Chardonnay

	Glass	1/2 Btl.	Bottle
Medium to full bodied, with rich apple and citrus flavors and sometimes a buttery tone from fermentation and aging in oak barrels; a good choice for simply prepared seafood and poultry dishes.			
Canyon Road, Modesto, California (House Pour).....	8.25		
Simi, Sonoma County, California	9.00		36
Kendall Jackson, Mendocino, California	9.25		37
Harken Oak, Sonoma, California (very oaky).....	9.50		38
Frei Brothers, California	9.75		39
Sonoma Cutrer, Sonoma Valley, California		20	45
Butter, California	9.75		39
Cakebread, Napa Valley, California			59

Sauvignon Blanc

	Glass	1/2 Btl.	Bottle
Medium-bodied, citrus accented wines which tend to have tart, bright fruit flavors and a lingering dry finish; ideal with seafood and salads.			
Sean Minor, California	8.50		34
Line 39, California		18	
Simi, Sonoma County, California.....	9.50		38
Kim Crawford, Marlborough, New Zealand	9.75		39

Pinot Grigio

	Glass	1/2 Btl.	Bottle
The hottest category of white wine today: crisp, bone dry, with a soft, mild texture.			
Castelli, Veneto, Italy (House Pour).....	8.25		33
Ecco Domani, Trentino, Italy (House Pour)	8.50		34
Marco Fuella Mongris, Italy.....		29	
Santa Margherita, Veneto, Italy	11.00		44
Firesteed, California	9.95		39

Blushes & Other Whites

	Glass	Bottle
Canyon Road, Modesto, California (House Pour)	8.25
Beringer White Zinfandel, Napa, California		25
Mezzacorona Moscato, Trento, Italy.....	8.5034
Snap Dragon Riesling, California	8.2532
Candy Rose, California250 ml can	10.00
Hogue Riesling, Columbia Valley, Washington.....	8.2533
Underwood Rose, Oregon250 ml can	9.25
Whispering Angel Rosé, Provence, France	10.0039

Pinot Noir

	Glass	Bottle
Fruity wines with red cherry flavors, beautiful perfume and very moderated tannins; recommended with fish as well as lighter meat dishes.		
Canyon Road, Modesto, California (House Pour).....	8.2531
Underwood, Oregoncan	12.00
Mark West, Russian River Valley, California.....	8.2533
MacMurray Ranch, Sonoma Coast, California.....	9.7539
Sean Minor, California		39
Estancia, Monterey, California		42
Benovia, Russian River Valley, California		58

Chianti

	Glass	1/2 Btl.	Bottle
The Sangiovese grape variety is best know for providing the backbone of Chianti. It is distinctive for its medium-to full-bodied spice, raspberry, cherry and anise flavors.			
Coltibuono, Tuscany, Italy		15
DaVinci, Italy.....	8.75	34
Ruffino Riserva Ducale Gold, Tuscany, Italy			58

Merlot

	Glass	Bottle
Similar to Cabernet but smoother and milder, with soft plummy fruit that make it a versatile choice for lighter meat dishes as well as steak.		
Canyon Road, Modesto, California (House Pour).....	8.25
Josh Cellars, California.....	8.9536
Waterbrook Reserve, Columbia Valley, Washington		42
Thorn, Napa Valley, California		54

Shiraz & Syrah

	Glass	Bottle
Medium bodied and spicy, raspberry-like flavors with slightly peppery accents that suit them well with chicken, veal and lamb.		
Stump Jump Shiraz, Fleurieu, Australia	8.7535
Andrew Murray Syrah, Santa Ynez Valley, California		49

Cabernet Sauvignon

	Glass	1/2 Btl.	Bottle
Heartiest of the red grape varieties, with black cherry flavors and full body that make these wines ideal choices for lamb and beef.			
Canyon Road, Modesto, California (House Pour)	8.25		
Alexander Valley, Sonoma County, California		16	
Louis M. Martini, Sonoma, California	9.50		38
Aviary, California	10.50		42
Estancia Paso Robles, Paso Robles, California			40
Francis Ford Coppola Diamond Claret, California	10.25		41
NxNw, Columbia Valley, Oregon & Washington			43
Kunde, Sonoma County, California			58
Jordan, Alexander Valley, California			89
Sentinel, Sonoma County, California			85
Joseph Phelps, Napa Valley, California			122

Red Zinfandel

	Glass	Bottle
Big, bold, spicy wines, full in body and rich in ripe, berry-like fruit.		
Federalist, California	8.75	35
H. Mynors, California		37
XYZin 10 Yr., Geyserville, California		42
Rattlesnake, Sonoma County, California		62

Malbec

	Glass	Bottle
Typically a medium to full-bodied, dry red wine with plenty of acidity and higher tannin. Dark, inky purple color profiles and ripe fruit flavors of plums, black cherry and blackberry can give this wine a decidedly jammy character.		
Diseno, Mendoza, Argentina	8.50	34
Ruta 22, Patagonia, Argentina	8.75	35
Gascon Malbec, Mendoza, Argentina		35
Bodega Norton Privada, Mendoza, Argentina		49

Other Reds

	Glass	Bottle
Rhone blends are robust wines with a warm, earthy flavor of the Mediterranean sun. Italian varietals feature appetizing cherry-like flavors, crisp fruit and brilliant perfume. These wines are naturals with earthy stews and slow cooked meat dishes.		
Apothic Red, Modesto, California	9.00	36
Colby Red Blend, California		34
Estancia Reserve Meritage, Paso Robles, California		56
Prisoner, Napa Valley, California		59
Papillon, Napa Valley, California		110

Port

	Glass
Taylor Ruby Port	8.50
Warre's LBV	14.00

Stoneforge Publick House Beer List

Ask about our Limited Quantity, Hard to Find Draft Beer!

Beer Name - Owner-Brewery - Location draft bottle

Lagers

Amstel Light, Heineken Nederland, Netherlands	6.50
Bud Light, Anheuser-Busch, MO	4.75 5.50
Budweiser, Anheuser-Busch/InBev, MO	5.50
Coors Light, Coors Brewery, CO	4.75 5.50
Corona Extra, Bienvenido a Grupo Modelo, Mexico	6.50
Corona Premier, Bienvenido a Grupo Modelo, Mexico	6.50
Dos Equis Amber, Vienna, Cuauhtemoc Moctezuma Brewery, Mexico	6.50
Heineken 0.0, Non-alcoholic, Heineken International, Netherlands	6.50
Heineken, Pale, Heineken International, Netherlands	6.50
Heineken Light, Pale Light, Heineken International, Netherlands	6.50
Killian's Irish Red, Amber, Coors Brewery, CO	5.75
Kona Longboard Island Lager, Kona Brewing Co., HI	6.75
Michelob Ultra, Anheuser-Busch/InBev, MO	5.50
Miller Lite, SAB Miller Brewing, WI	4.75 5.00
Red Stripe, Desnoes & Geddes Limited, Jamaica	5.50
Samuel Adams, Boston Beer Company, MA	7.00
Samuel Adams Wicked Easy, Boston Beer Company, MA	7.50
Stella Artois, Euro Pale, Leuven Brewery, Belgium	6.75
Yuengling, American Amber/Red, Yuengling Brewery, PA	4.75
Yuengling Light, Yuengling Brewery, PA	5.50
Glutenberg Double IPA, Amer, Brasseurs San Gluten, Canada (GF)	16 oz 8.75
Redbridge Gluten Free, American Amber, Anheuser-Busch (GF)	6.50
Lagunitas Hoppy Lagunitas Brewing Co., Canada (GF)	12 oz can 8.75

Brown Ales

Samuel Smith Nut Brown, Samuel Smith Old Brewery, UK	8.75
Smuttynose Old Brown Dog, Smuttynose Brewery, NH	8.75
Woodstock Inn Pigs Ear Brown Ale, Woodstock Brewery, NH	6.50

Porters /Stouts

Guinness, Guinness/Diageo, Ireland	7.00
Samuel Smith Oatmeal Stout, Samuel Smith Old Brewery, UK	8.75
Smuttynose Robust Porter, Smuttynose Brewing Co., NH	12 oz can 6.75

Wheats

Allagash White, Witbier, Allagash Brewing Co., Portland, ME	8.00
Blue Moon Belgian White, Witbier, Coors Brewing Company, CO	7.50

Some Limited Quantity Beer May Not Be Listed, Ask Your Server.

Samuel Adams Cherry Wheat, Boston Beer Company, MA.....6.75

Beer Name - Owner-Brewery - Location draft bottle

IPA's (India Pale Ale)

Dogfish Head 60 Minute IPA, American, Dogfish Head Brewery, DE7.25.....
 Dogfish Head 90 Minute IPA, American, Dogfish Head Brewery, DE 7.95
 Cisco Wandering Haze, Cisco Brewers Inc. MA7.75.....
 Entitled IPA, American, Entitled Brewing Company, MA8.95.....
 Greater Good, HABV 8%, Greater Good Imp. Brewing11 oz 9.75.....
 Harpoon IPA, Harpoon Brewery, MA7.50.....
 Lagunitas IPA, American, Lagunitas Brewing Co., CA7.50.....
 Lagunitas Island Beats, American, Lagunitas Brewing Co., CA 12 oz can 6.25
 Newburyport Green Head IPA American, Newburyport Brewing Co., MA.....7.75.....
 Road 2 Ruin Double IPA, ABV 8%, Two Roads Brewing Co., CT.....11 oz. 7.50
 Run Wild IPA Non-alcoholic, Athletic Brewing Co., Stratford, CT.....6.75
 Sam Adams Wicked Hazy Boston Beer Company, MA7.50.....
 Fiddlehead.....7.50.....
 Wormtown Be Hoppy IPA, American, Wormtown Brewery, MA6.75.....

Pale Ales / Specialty Ales

Fat Tire American Amber/Red Ale, New Belgium Brewing, CO6.75
 Harpoon UFO Blueberry, Harpoon Brewery, Co.....7.75.....
 Kentucky Bourbon Barrel Ale, ABV 8.2%, English, Alltech's Brewing, KY11 oz. 6.50.....
 Kentucky Vanilla Barrel Cream Ale, Alltech's Brewing, KY 12 oz. can 8.75
 Switchback Ale, American Amber, Switchback Brewing Co., VT7.50.....

Fruit & Specialty

Samuel Adams Seasonal, Boston Beer Company, MA7.00.....
 Leinenkugel Summer Shandy, Leinenkugel, WC.....7.00.....
 Wachusett Blueberry Ale, Wachusett Brewing Co., MA6.75.....
 Angry Orchard Crisp Apple (Gluten free), Boston Beer Co., MA7.50.....
 Black & Blue, Wachusett Blueberry Ale and Guinness Stout7.00.....
 Black & Sam, Samuel Adams Lager and Guinness Stout.....7.75.....
 Black Velvet, Angry Orchard Apple and Guinness Stout6.95.....
 Truly Berry12 oz can 6.25
 White Claw Black Cherry12 oz can 6.25
 Lagunitas Hoppy Refresher, American, Lagunitas Brewing Co., CA12 oz can 5.75

Gluten Free

Glutenberg Double IPA, Amer./Imperial IPA, Brasseurs San Gluten, Canada 16 oz. 8.25
 Redbridge Gluten-Free, American Amber, Anheuser-Busch/InBev, MO6.00

Stoneforge Publick House Cordials

Louis XIII Cognac - 1 oz. \$140 / 1.5 oz. \$195

Sipping Rums

Appleton Estate 12 Yr.

This is a blended rum that comprises over 20 different select aged rums. Full-bodied smooth rum with delicate balanced citrus, spice and nutty notes.

Clement Rhum Vieux X.O.

This rum is a blend of rare and aged rums, 25 year rums and older. A fine sipping rum, hand selected, carefully blended to bring out the best points of each vintage year in one bottle.

Vodka

New Amsterdam - House Pour
Smirnoff Blueberry
Smirnoff Vanilla
Smirnoff Whipped Cream
Three Olives Grape
Three Olives Orange
Three Olives Triple Espresso
Best Western Cucumber
44 North Huckleberry (gluten free)
Absolut
Best Western Apeach
Absolut Citron
Best Western Pears
Stolichnaya
Stolichnaya Razberi
Smirnoff Caramel Kiss
Ketel One
Titos (gluten free)
Grey Goose
Belvedere

Rum

Bacardi Light
Bacardi Limon
Bacardi Razz
Bacardi Dragon Berry
Calipso Coconut
Captain Morgan
Gosling's Black Seal Dark
Bacardi Gold
Myer's Dark

Tequila

Torada Gold - House Pour
Don Julio Blanco
Don Julio 1942
Patron Silver
Don Julio Reposado
Reserva De La Familia
1800 Milenio
Cassamigos Blanco

Gin

Beefeater - House Pour
Empress
Tanqueray
Bombay Sapphire
Hendrick's

Whiskey Blended

Seagram's 7
Canadian Club
Seagram's VO
Jack Daniel's
Bushmills Irish
Crown Royal
Crown Apple
John Jameson Irish
Jack Daniel's Single Barrel
Jack Daniel's Tennessee Honey
Gentleman Jack
Jack Fire

Bourbon

Jim Beam - House Pour
Wild Turkey
Maker's Mark
Woodford Reserve
Woodford Rye
Knob Creek 9 Yr. Old
Basil Hayden
Blanton's
Penelope

Scotch Blended

Chivas Regal 12 Yr. Old
Dewar's
Johnnie Walker Red
Johnnie Walker Black
Johnnie Walker Green
Johnnie Walker Gold
Johnnie Walker Blue

Single Malt Scotch

Glenlivet 12 Yr.
Glenfiddich Reserve 12 Yr., 14 Yr, 15 Yr.
Macallan Grand Reserve 12 Yr.
Oban West Highland 14 Yr.
Bowmore 18 Yr.
Lagavulin Single Islay 16 Yr.
Macallan Grand Reserve 18 Yr.
Balvinie 12 Yr, 14 Yr.

Cognacs

Martell VS
Courvoisier VS
Hennessy VS
Hennessy VSOP
Remy Martin VSOP
Martell VSOP
Hennessy XO
Hennessy Paradis
Louis XIII

Brandy

Korbel
Raynal French VSOP

Cordials & Liqueurs

Amaretto
B & B
Baileys
Benedictine
Campari
Chambord
Drambuie
Dry Sac
Dubonnet
Frangelico
Mozart Chocolate
Mozart White
Grand Marnier
Irish Mist
Kahlua
Limoncello
Midori
Romana Sambuca Black
Romana Sambuca White
Southern Comfort
Tia Maria

Stoneforge Fall Drink Menu

Stoneforge Sangria & Margarita

Red or White

Blends Of Wine, Cordials, Brandy, Fruit Juices, Fruit
8.50 glass/ 23.50 half carafe (3 glasses) / 41.00 full carafe (6 glasses)

Loaded Sangria

Add Champagne To Make It "Loaded"
8.75 glass / 24.00 half carafe (3 glasses) / 44.00 full carafe (6 glasses)

Sangria Flight

1 Red, 1 White, 1 Loaded (Choice Of Red Or White)..... 14.95

Margarita Flight - Don Julio 15.95

Blackberry / Pumpkin / Apple
Salted / Unsalted Rim

Stoneforge Hot & Frozen Cocktails

Hot Apple Strudel.....9.50

Smirnoff Whipped Cream Vodka, Butterscotch Schnapps, Hot Apple Cider,
Cinnamon-Sugar Rim, Apple Garnish

Mocha Pumpkin Spiced Coffee.....9.50

Smirnoff Vanilla Vodka, Mozart Pumpkin Liqueur, Spiced Pumpkin Syrup,
Hot Coffee, Cinnamon-Sugar Rim

Salted Caramel Coffee9.50

Smirnoff Caramel Kiss Vodka, Baileys Irish Cream, Hot Coffee,
Salted Caramel Rim

Frozen Mochaccino.....10.25

Three Olives Triple Espresso Vodka, Frangelico, Mozart Chocolate Liqueur,
Splash of Vanilla Ice Cream, Chocolate Drizzled Glass & Whipped Cream

Stoneforge Martinis

Spiced Pumpkin Martini12.50

Baileys, Mozart Pumpkin Spice, Smirnoff Vanilla Vodka, Pumpkin Flavoring,
Cinnamon-Sugar Rim

Caramel Apple-Tini.....11.25

Smirnoff Vanilla Vodka, Sour Apple Pucker, Butterscotch Schnapps,
Caramel Drizzle, Cinnamon-Sugar Rim, Apple Garnish

Cinnamon Toast Crunch Martini.....12.50

RumChata, Jack Daniel's Tennessee Fire, Cinnamon-Sugar Rim

Salted Caramel Martini 11.25

Smirnoff Caramel Kiss Vodka, Crème de Cacao Dark, Butterscotch
Schnapps, Mozart Chocolate Liqueur, Salted Caramel Rim

Cranberry Apple Martini..... 11.25

Jim Beam Apple, Amaretto Disaronno, Apple Pucker, Cranberry Juice,
Cranberry Garnish

Stoneforge Beer Mixers

Spiked Pumpkin Beer9.95

Shipyards Beer, Smirnoff Whipped Cream Vodka, Cinnamon-Sugar Rim

Warm Apple Pie..... 10.95

Angry Orchard Crisp Apple, Jack Daniel's Tennessee Fire,
Cinnamon-Sugar Rim

Stoneforge Specialties

Bourbon Harvest Highball10.25

Makers Mark Bourbon, Apple Cider, Ginger Ale, Cranberry Garnish

Apple-Cranberry Moscow Mule..... 9.50

Titos Vodka (GF), Ginger Beer, Apple Cider, Cranberry Juice,
Cranberry Garnish

Pumpkin Spice White Russian.....9.75

New Amsterdam Vodka, Kahlua, Mozart Spiced Pumpkin, Milk,
Cinnamon- Sugar Rim

Cinnamon Apple Manhattan.....11.95

Jim Beam Apple Bourbon, Jack Daniel's Tennessee Fire, Splash Sweet
Vermouth, Splash Cranberry Juice, Cranberry Garnish

Autumn Berry Rum Runner.....10.25

Bacardi Dragon Berry, Bacardi Razz, Apple Cider, Cinnamon-Sugar Rim,
Cranberry Garnish

Forbidden Orchard Cider9.75

Jim Beam Apple, Apple Cider, Cranberry Juice, Soda Water,
Cranberry Garnish

Peach Cider.....9.75

New Amsterdam Vodka, Peachtree Schnapps, Apple Cider,
Apple Garnish

Before placing your order, please inform your server if a person in your party has a food allergy.

Publick House Special Events



Join us in the Publick House for our Seasonal Wine Dinners, featuring specialty cuisine from our Executive Chef, Fabricio Campos and wines from all over the country.

The Publick House is open for private daytime events. Host your next gathering in the Publick House. Ask your server for details.

