

# Appetizers

## Sweet Potato Fries

Served with Maple Mustard Sauce...7.

## Deep Fried Calamari

With a side of fresh homemade Marinara Sauce & a wedge of Lemon...9.

## Nachos

Our fresh Corn Tortillas flash-fried and topped with a blend of Monterey Jack & Cheddar Cheeses, sliced Black Olives, Jalapeños, Pico de Gallo, Guacamole, Scallions & Sour Cream...10.

Add Chili for 12.

## Shrimp Cocktail

Five Jumbo Shrimp served with our homemade Cocktail Sauce...10.

## Wings

Your choice of Buffalo, Teriyaki, BBQ or Plum Ginger Wings, each served with Bleu Cheese Dipping Sauce...9.

## Bruschetta

Oven toasted Peasant Bread topped with Basil Pesto, marinated Tomatoes, Gorgonzola & Asiago Cheeses and a Balsamic Reduction...9.

## Wood-Fired

### Chicken Quesadilla

Filled with grilled Chicken, Caramelized Onions, Scallions & Tomatoes, topped with our Four Cheese Blend, served with a side of Salsa & Sour Cream...9.

## Crab Cake

Pan-seared Lump Blue Crab Cake served with a Roasted Corn Salad and topped with a Confit Garlic Rémoulade...10.

## American Kobe Beef Sliders

Three Wagyu Beef Sliders grilled and prepared three ways:

**Applewood Smoked Bacon & Cabot Cheddar**  
**Cajun Seasoned with Gorgonzola Cheese**  
**Caramelized Onions & BBQ Sauce**

Served with fried Onion Ribbons...13.

## You Can Call Ahead For Take-Out

We'll Have a Great Meal Waiting For You!

**802-295-1600**

# Soups & Salads

## Soup du Jour

Made Fresh Daily!

## Fire Stones Clam Chowder

Chopped Maine Clams & Smoked Bacon, simmered in Clam Stock with Fresh Cream Cup...5.

## French Onion Gratinee

Spanish Onions simmered in sweet Sherry, then baked with Swiss & Parmesan Cheeses, topped with sliced Scallions Crock...6.

## Fire Stones House Salad

Grape Tomatoes on Mixed Greens with Cucumber & Red Onion served with Maple Balsamic Vinaigrette...6.

## The Wedge

A wedge of Iceberg Lettuce topped with Bleu Cheese Dressing, chopped Applewood Smoked Bacon, Roma Tomatoes, Scallions & our Four Cheese Crostini...8.

## Farmer's Chop

Grilled Chicken, Pastini, Bacon, Gorgonzola Cheese, Tomatoes & Mixed Greens, chopped & tossed in a Mustard Vinaigrette...9.

## Warm Spinach Salad

Baby Spinach sautéed in Olive Oil with marinated Roma Tomatoes, Toasted Pine Nuts, roasted Garlic & Red Peppers, topped with Asiago Cheese...9.

## Greek Salad

Spinach & Romaine tossed with Tomatoes, Cucumbers, Red Onions & a Lemon Oregano Vinaigrette, topped with local Feta Cheese & Kalamata Olives...11.

## Classic Caesar Salad

The traditional with Housemade Croutons & Asiago Cheese...8.

**Add Chicken...10. • Add Shrimp...12.**

**Add New York Sirloin...14.**

## Sirloin Steak Salad

A mix of Field Greens & chopped Romaine with Beefsteak Tomato Wedges, chopped Applewood Smoked Bacon, Red Onions & Gorgonzola Cheese, topped with sliced Black Angus Sirloin Steak and our Maple Balsamic Dressing...14.

# Flatbreads

Made From The Freshest Ingredients  
Served Directly From Our Wood-Fired Oven

## Four Cheese

A blend of Mozzarella, Provolone, Romano & Parmesan Cheeses with Housemade Marinara or Garlic Oil & Oregano...11.

## Pepperoni

The traditional...  
with our Four Cheese blend...12.

## Margherita

Fresh Mozzarella & Basil  
on a Tomato Base...12.

## BLT

Bacon & Tomatoes with Mozzarella Cheese  
topped with a Caesar Salad...14.

## Mediterranean

Artichoke Hearts, Kalamata Olives,  
Feta Cheese, Capers, Tomatoes & Basil...15.

## Wild Mushroom & Garlic

Portobello, Shiitake & White Mushrooms  
with Garlic Oil & our  
Four Cheese blend...13.

## Sausage & Peppers

A Marinara Base topped with Italian  
Sausage, Roasted Red Peppers  
& our Four Cheese Blend...15.

## Tuscan Chicken

A Garlic Oil base with Grilled Chicken,  
Sun-dried Tomatoes, Spinach, Red Onions  
& our Four Cheese Blend...14.

## BBQ Chicken

A Barbeque base topped with Grilled  
Chicken, Caramelized Onions,  
Hickory Smoked Bacon  
& our Four Cheese Blend...15.

## Beef & Gorgonzola

A Marinara Base topped with Ground  
Angus Beef, Caramelized Onions, Roasted  
Garlic & Gorgonzola Cheese...13.

## Veggie Lasagna

A Marinara Base topped with seasonal  
Roasted Vegetables, Herbed Ricotta Cheese  
and our Four Cheese Blend...16.

# Pastas

All our Pasta Dishes are sprinkled with  
freshly grated Parmesan Cheese.

## Shrimp Scampi

Black Tiger Shrimp sautéed in Lemon,  
Garlic, fresh Basil, Tomato, Butter  
& White Wine served over Linguine...18.

## Cavatappi Bolognese

A Tomato Cream Sauce with Garlic,  
Scallions, Ground Angus Beef  
& Sweet Italian Sausage served over  
Corkscrew Pasta...17.

## Four Cheese Cavatappi

Grilled Chicken Breast in a Tomato Cream  
Sauce over Corkscrew Pasta, topped with  
our Four Cheese Blend and served  
in a cast iron skillet...15.

## Pesto Penne

Sautéed Summer Squash, Zucchini,  
Asparagus, Roma Tomatoes  
& Artichoke Hearts tossed in Pesto  
and Penne Pasta with fresh grated  
Asiago Cheese...15.

## Chicken Parmigiana

Sautéed, breaded Chicken Breast topped  
with our Housemade Marinara, fresh  
Mozzarella & Asiago Cheeses, served with  
Linguine and Garlic Toast Points...15.

## Chicken & Broccoli Alfredo

Sautéed Chicken Breast & Broccoli Florets  
in a creamy Alfredo Sauce  
over Fettuccine Pasta...16.

## Create Your Pasta!

Choose from Fettuccine, Linguine, Penne  
& Cavatappi with the following sauces:

### Marinara

...our homemade classic...12.

### Alfredo

A rich sauce of Butter, grated Parmesan  
Cheese, Heavy Cream & Black Pepper...14.

### Pesto

Our "nut-free" Pesto is made with Basil,  
Garlic, Parmesan Cheese & Olive Oil...13.

### Olive Oil & Garlic

Simple & Good...12.

### Fra Diavolo

A zesty, creamy Marinara Base...14.

**Add Chicken...2. • Add Shrimp...4.**

# Dinner Entrées

4:00PM until Close

## Rotisserie Half-Chicken

A split free range Half-Chicken seasoned & roasted in our Rotisserie Oven, served with Whipped Potato & Herb Gravy...16.

## Cottage Pie

Traditional style with Ground Lamb, Angus Beef, Peas, Onions & Sweet Corn in a light Gravy topped with a Potato Crust and sprinkled with aged Monterey Jack & Cheddar Cheeses...15.

## Roasted Chicken Pot Pie

Served in a cast iron skillet and topped with golden Puff Pastry...15.

## BBQ Danish Baby Back Ribs

Slow roasted with a Hickory Smoked Barbeque Sauce, served with Chef's Potato and Vegetable...21. Half Rack...14.

## Fire Stones Sirloin Steak Tips

Steak Tips in our own marinade, served with Chef's Potato & Vegetable...19.

## Braised Short Ribs

Barbeque braised Short Ribs served with Maple Baked Beans and our homemade Cornbread...19.

## Veal Picatta

Veal Medallions sautéed with Olive Oil and topped with Roma Tomatoes, Capers, Lemon & Sweet Cabot Butter, served with Chef's Rice & Vegetable...21.

## Veal Marsala

Pasture raised, hormone free medallions of Veal pounded thin and pan-fried in a Marsala Wine/Wild Mushroom Sauce, accompanied by Whipped Potatoes and our Vegetables of the day...21.

## Atlantic Salmon

Pan-seared and served with Potato Gnocchi in a light Cream Sauce with grilled Asparagus...19.

## Saku Tuna

Sesame encrusted Tuna Loin sliced and served with a Carrot-Ginger Rice Cake, Wassabi, Pickled Ginger, Braised Baby Spinach & a Soy-Plum Glaze...20.

## New York Sirloin

Grilled New York Sirloin served with Whipped Potatoes, Fried Onion Ribbons and a Rosemary Demi-glaze...21.

# Sandwiches

## Farmer's Baguette

A demi-baguette layered with sliced Tomatoes, Mozzarella Cheese, Pesto & fresh Basil, drizzled with our Balsamic Vinaigrette and served with a Field Green salad...9.

## Hamburgers

Half-Pound Choice Black Angus Ground Beef with Tomato, Lettuce, Pickle Spear & French Fries...10.

Select Additional Toppings @ 50¢ Each:

- Cheddar Cheese
- Swiss Cheese
- Mozzarella Cheese
- American Cheese
- Bleu Cheese
- Crispy Bacon
- Caramelized Onions
- Sautéed Mushrooms

## Fire Stones Reuben

Corned Beef, melted Swiss Cheese, Sauerkraut & Russian Dressing grilled on Marble Rye, served with French Fries...11.

## Grilled Chicken Sandwich

Marinated 6oz. Chicken Breast with Lettuce, Tomato, Swiss Cheese & Bacon on a toasted Bun, served with French Fries...10.

## FRIDAY Dinner Special

### Fish & Chips

Fresh Fish lightly breaded, flash-fried and served with French Fries & Coleslaw...16.

### Gratuity Policy

A 20% gratuity will be added to the checks of parties numbering six or more.

**The Vermont Department Of Health Advises:**  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.