

SOUPS & SALADS

Fire Stones Clam Chowder

Chopped Maine Clams & Smoked Bacon simmered in Clam Stock with fresh Cream Cup...6. Bowl...8.

French Onion Gratin

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

Fire Stones House Salad

Grape Tomatoes on Mixed Greens with Cucumber & Red Onion served with Maple Balsamic Vinaigrette...5.

Farmer's Chop

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

Beet Salad

Red & Golden Beets, Mixed Field Greens, fried Local Goat Cheese and a Lemon-Oregano Vinaigrette...9.

Classic Caesar Salad

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

With Chicken...10.

With Shrimp...12.

With New York Sirloin...14.

Sirloin Steak Salad

Field Greens & Romaine with Beefsteak Tomatoes, Applewood Smoked Bacon, Red Onions & Gorgonzola Cheese, sliced Black Angus Sirloin Steak and our Maple Balsamic Dressing...14.



Whenever possible, Fire Stones is committed to using the freshest local products available.

APPETIZERS

Sweet Potato Fries

Served with Maple Mustard Sauce...7.

Calamari

Tossed with Garlic & Banana Peppers over Mixed Greens lightly tossed with Blue Cheese Dressing...9.

Nachos

Fresh Corn Tortillas, Monterey Jack & Cheddar Cheeses, Black Olives, Jalapeños, Pico de Gallo, Guacamole, Scallions & Sour Cream...10.
With Chili...12.

Wings

Your choice of Buffalo, Teriyaki, BBQ or Plum Ginger Wings, each served with Blue Cheese Dipping Sauce...10.

Bruschetta

Oven toasted Peasant Bread topped with Basil Pesto, Marinated Tomatoes, Gorgonzola & Asiago Cheeses and a Balsamic Reduction...10.

Fire Stones

Fresh Mozzarella Sticks

Fresh Mozzarella, Prosciutto & fresh Basil, breaded & flash-fried, served with Spiced Marinara...9.

Duck Eggrolls

Housemade Eggrolls stuffed with pulled Duck Confit, braised Cabbage and Carrots over a Soba Noodle Salad and a Ginger-Soy Glaze...12.

Kobe Beef

Meatball Sliders

Three Kobe Meatballs simmered in our House Marinara Sauce. Layered with Grafton Maple Smoked Cheddar Cheese and served with Onion Ribbons...13.

Our Gratuity Policy

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

DINNER ENTRÉES

Scallops

Three Ways!

Three Jumbo Diver Sea Scallops Prepared Three Separate Ways

Wrapped in Grilled Prosciutto and Grilled Pan-Seared with Ginger & Leeks
Glazed with Housemade Basil Pesto

Served with Risotto & Asparagus...20.

Long Trail Fish & Chips

Fresh Haddock dipped in our Housemade Long Trail Ale Beer Batter, golden crisped, and served with French Fries & Coleslaw...16.

Cedar Plank Salmon

North Atlantic Salmon with a Dijon & Brown Sugar Glaze roasted on a Cedar Plank in our Wood-Fired Oven.
Served with Mixed Greens and a Lemon-Oregano Vinaigrette...19.

Boursin Chicken

Misty Knoll Breast of Chicken, Fresh Baby Spinach & Herbed Boursin Cheese encrusted in Herb & Parmesan Panko Bread Crumbs, served with Whipped Garlic & Chive Yukon Potatoes...19.

BBQ Baby Back Ribs

Slow roasted with a Housemade Barbeque Sauce, served with Chef's Potato and Vegetable...22.

Half-Rack...15.

Fire Stones Steak Tips

Marinated and topped with House BBQ Sauce, served with Garlic & Chive Whipped Potatoes and our Vegetable of the Day...19.

New York Sirloin

Grilled to temperature and served Garlic & Chive Whipped Potatoes, Crispy Fried Onion Ribbons, Rosemary Demi-glace and our Vegetable of the Day...23.

Fajitas

With sautéed Marinated Onions & Sweet Peppers, Salsa and Sour Cream
With Chicken Breast...14.
With Sliced Sirloin Tips...15.

Live Music

Friday & Saturday Nights
8:30PM

FLATBREADS & PASTAS



Local

Family Owned & Operated

PT Farms Ground Beef Burger

Half-Pound of local Ground Beef with Tomato, Lettuce, Pickle Spear & French Fries...12.

Additional Toppings:

Cheddar, Swiss, Mozzarella, American & Blue Cheeses
Caramelized Onions • Sautéed Mushrooms
@.75¢ each

PASTAS

All Our Pasta Entrees are sprinkled with freshly grated Parmesan Cheese.

Kobe Beef Marinara

Three large Kobe Beef Meatballs, Housemade Marinara Sauce, Linguine & Garlic Toast...18.

Spinach Ravioli

Spinach Ravioli in a Sherry Garlic Cream Sauce, Mushrooms & Fresh Spinach. Baked with our Four Cheese Blend...17.

Shrimp Scampi

Black Tiger Shrimp sautéed in Lemon, Garlic, Fresh Basil, Tomato, Butter & White Wine served over Linguine...19.

Penne Bolognese

Tomato Cream Sauce, Garlic, Scallions, Ground Angus Beef & Sweet Italian Sausage with Penne Pasta...15.

Fire Stones Lasagna

Housemade Five-Cheese Lasagna served with a Demi Salad...15.
With Meat Sauce...Add 2.00

Mediterranean Capellini

Roma Tomatoes, Artichoke Hearts, Kalamata Olives, Fresh Baby Spinach, Capers, White Wine Basil Butter Sauce, Goat Cheese & Capellini Pasta...15.

Chicken Parmigiana

Sautéed Chicken Breast, Housemade Marinara, Fresh Mozzarella & Asiago Cheeses with Linguine served with Garlic Toast Points...16.

Chicken & Broccoli Alfredo

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

Duck Cavatappi

Pulled Duck Confit, Zucchini, Summer Squash Tomatoes & Cavatappi Pasta in a Smoked Cheddar Cheese Sauce topped with Bread Crumbs...15.

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 & Oregano...11.

Pepperoni

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

Margherita

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

Tequila Chicken

Tequila Marinated Chicken Breast, Roasted Red Peppers & Onions, Banana Peppers, Crumbled Blue Cheese, Tomatoes & our Four Cheese Blend...15.

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

Marinara Sauce, Italian Sausage, Roasted Red Peppers & our Four Cheese Blend...15.

BBQ Chicken

BBQ Sauce, Grilled Chicken, Caramelized Onions, Hickory Smoked Bacon & our Four Cheese Blend...15.

Beef & Gorgonzola

Marinara Sauce, Ground Angus Beef, Caramelized Onions, Roasted Garlic & Gorgonzola Cheese...13.

BLT

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

WINE LIST

WHITE WINES

Sparkling

	Glass	Bottle
Marquis de la Tour	6.00	23.
Korbel Brut		31.
Veuve Clicquot		110.

Chardonnay

Foxhorn	7.00	
Clos du Bois	8.25	30.
Kendall Jackson	8.50	34.
Sonoma Cutrer		49.
Ferrari Carano		60.

Pinot Grigio

Foxhorn	7.00	
Kris	8.75	32.
Zonin, Italy	9.00	36.
Maso Canali	10.25	40.

Sauvignon Blanc

Nobillo New Zealand	8.50	28.
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White Zinfandel

Beringer	6.50	22.
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Riesling

Kiona, Late Harvest (Sweet Dessert Wine)	6.50 ^{2oz. Pour}	
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RED WINES

Cabernet Sauvignon

Foxhorn	7.00	
J Lohr	10.00	38.

Merlot

Foxhorn	7.00	
Blackstone	8.50	30.

Pinot Noir

Mark West	9.00	36.
O'Reilly's		50.

Red Zinfandel

Seven Deadly Zins	9.00	34.
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Other Reds

Frontera Malbec	7.00	
Marqués de Caceres Rioja		31.
Hope Estate "The Ripper" Shiraz		36.

DESSERTS

Walpole Creamery Ice Cream Vanilla or Chocolate...5.

Kids Ice Cream...2.

The Original Hot Fudge Sundae with nuts & whipped cream...7.

Vermont Maple Super Sundae

pure Vermont maple syrup drizzled over vanilla ice cream, topped with whipped cream & walnuts, garnished with maple sugar candy...8.

Double Trouble Brownie Sundae

a double fudge brownie topped with the works...8.

A Pleasantly Subtle Sundae all the pleasure without the guilt...6.

Homemade Cakes & Pies

indulge in one of our fabulous creations

**Please See
Our Drink Card
for Additional
Suggestions.**

**Keep Us In Mind
for Private Parties**

And Special Events
Custom Menus & Group Pricing
Are Available.

**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.