

Hello & welcome! The menu you are perusing is full of hand-crafted food, meaning that almost everything is made here at Stone Row Pub. We frequently change our menu and have lots of gluten free & vegan options. Enjoy!

♣ This is a sample menu. Prices & product are subject to change at any time. ♣

Appetizers

artisan bread

house made focaccia 3
add herbed oil (includes garlic) 1

black bean soup

cup of magic beans, flavored with brown sugar, cayenne, cumin, cinnamon, apple cider vinegar, garnish with caramelized onion & peppers 5

sunflower hummus

garlic & lemon w/ cucumbers and carrots 8

deviled eggs♥ (3)

w/ wasabi mayo & balsamic glaze 9

side salad

spring mix, carrots, tomatoes, cucumbers 8
dressing: basil mustard vinaigrette, balsamic vinaigrette, or creamy garlic♥
add: steak 9 / salmon 6.50 / chicken 5/3 "samosas" 4 / sautéed veg 4

stone row "samosas" (4)

super spicy millet & potato cakes w/ sriracha mayo♥ 10



potted beef pate

1700s style – slow cooked teres major, nutmeg, cinnamon, allspice, bayleaf, cayenne, sealed with clarified butter, served chilled with house made bread & cucumber slices & Dijon mustard 15


Pub Fare

add cheddar cheese 1/ goat cheese 3 / sriracha mayo ♥ 1 / kim chi ♥ / plant-based mozzarella 3 / bacon 3

beef burger

5.5 ounces of charbroiled ground beef on house-made focaccia, choice of potato salad♥  or lime/ginger coleslaw ♥  14

Key:

 plant based

♥ contains soy

* contains corn

Pub Fare cont'd

millet burger

pan fried patty of organic millet, house-made sunflower seed butter, apple cider vinegar & nutritional yeast on house-made focaccia, choice of potato salad♥🌱 or lime/ginger coleslaw ♥🌱 14

Korean barbeque pulled pork tacos

grilled corn tortillas, fresh kim chi♥, cilantro drizzle (garlic), balsamic glaze, sriracha mayo♥, flavorful magic & creamy rice \$15

Entrees

gourmet mac & cheese

penne pasta*, parmesan, fresh ground nutmeg, butter & milk 14
add: steak9/ salmon 6.50/ pork 6/chicken 5/millet 4/sautéed veg 4/"samosas" 4
bacon 3/ kim chi 2/ sauteed onions 2

🌱 **pesto**

penne pasta* w/mushrooms, pesto (basil, garlic, toasted sunflower seeds, nutritional yeast), parmesan (optional) 14
add: steak9/ salmon 6.50/ chicken 5/millet 4/sautéed veg 4/"samosas" 4

🌱♥* **Thai millet bowl**

crispy pan-fried millet triangles, Thai sauce (wine, garlic, basil, cilantro, red pepper,, cornstarch), sauteed veg, kim chi, black beans, velvety brown rice 18
add: steak9/ salmon 6.50/ pork 6/chicken 5

Thai chicken \$18 (dinner entrée)

grilled boneless chicken breast with a mild curry sauce♥🌱, garlic wine, basil, cilantro, red pepper & side of velvety brown rice
🌱 sub golden millet ½ medallions

neptune salad

grilled salmon, greens, goat cheese, seaweed caviar, 2 deviled eggs
cukes, tomatoes & carrots 23
dressing: basil mustard vinaigrette, balsamic vinaigrette, or creamy garlic♥

mustard glazed salmon (dinner entrée)

Grilled, with white wine mustard sauce, velvety brown rice & sautéed zucchini & red peppers 22

steak salad

Greens, chuck tender medallions, goat cheese, fried onions & sauteed mushrooms,
cukes, tomatoes & carrots 20

dressing: basil mustard vinaigrette, balsamic vinaigrette, or creamy garlic♥

steak du jour (dinner entrée)

teres major medallions, roasted potatoes, peppers, caramelized onions, tomato
agridoce (apple cider vinegar, sugar, fennel) 27

Desserts

lemon tea cake*

super petite classic cake made with eggs, milk, lemon zest & lemon extract topped
with lemon buttercream \$3



chocolate orange ganache ♥*

coconut milk, chocolate, orange extract, coconut whip cream, pumpkin spice \$7

Drinks

full mellow coffee

rich, smooth coffee with 70% less bitterness because we cold soak the grounds. Try
it without your usual cream and/or sugar 4/refills 1

→ add a petite  lavender blueberry scone w/raspberry drizzle 4

hot tea assorted 3 (add soy milk 50c)

soda 2 refills 1

iced tea 2.50 refills 1

milk 2.50

apple juice 2.50

sparkling lemonade 9 (bottle – serves 3)

Pellegrino sparkling water 6 (bottle – serves 3)

Aqua Panna spring water 6 (bottle – serves 3)

CAVEATS:

Consuming raw/undercooked meats & eggs increases your risk for food borne illness.

Every attempt has been made to reduce the risk of cross contamination and to list common
allergens in our food. Customers, however, are responsible for their own well-being & assume any
risk while dining with us.

A 20% gratuity may be added to parties of 6 or more

We do not split checks.

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Early Spring Beer & Drinks

Many of these items are exclusive offerings and may sell out during your visit. Please be patient as we curate a lovely libation experience for you.

COCKTAILS

Peach "Moonshine" \$9

Vodka, spiced rum, simple syrup, cranberry juice, apple juice

Mimosa \$5

Champagne & orange juice

Bloody Mary \$8 ♥

PA vodka from Homer City, house made mix, tomato juice, garnished with olives & smoked chili salt.

Espresso Martini \$12

Vodka OR gin, Kalua, bailey's & cold soak espresso

Aperol Fizz \$9

an herbal, delightfully "rooty" mix of bitters & mineral water. Great for post-dinner

Shimmer Wine \$12

vodka or gin, champagne, edible glitter

Berry Monkey 10

Tangy and sweet raspberry sour ale, Victory Brewing Company (ABV 9%)

Rasputin 10

Russian Imperial Stout, North Coast Brewing Co (ABV 9%)

Sea Quench 8

Session Sour, Dogfish Head Brewing Co (4.9%)

PENNSYLVANIA BEER

Yuengling Lager 3.50
Pottsville (4.4% ABV)

Perpetual IPA 5.00
Imperial IPA, Tröeg's Independent Brewing Hershey (7.5% ABV)

Brawler 5.00
English Pale Ale, Yard's Brewing Company Philadelphia (5.3.%ABV)

DOMESTIC BEER

Miller Lite 3.50
American Lager, Miller Brewing Milwaukee, WI (4.2%ABV)

Blue Moon 5.00
Belgian Style Wheat, Coors Brewing
Denver, CO (5.4%ABV)

Vanilla Porter 6.00
American Porter, Breckenridge Brewing
Breckenridge, CO (5.4% ABV)

Fat Tire Amber Ale 5.00
Amber Ale, New Belgium Brewing
Fort Collins, CO (4.7%ABV)

KBS Espresso Stout 12.00
Founders Brewery, Grand Rapids, MI (11.3% ABV)

GLUTEN FREE

White Claw Seltzer 6.00

Wood Chuck Hard Cider 7.00

Redbridge Beer 8.00
Sorghum beer Anheuser Busch St Louis, Missouri (4% ABV)

IMPORTED BEER

Sam Smith Organic Choc. Stout

7.00

English Stout, Samuel Smith Brewery
Tadcaster, England (5.0%ABV)

Guinness Extra Stout 6.00

Irish Stout, St. James's Gate Brewery Dublin,
IE, 16oz (4.0%ABV)

Corona 5.00

American Style Lager, Cerveceria Modelo
Mexico (4.6%ABV)

WINE BY THE GLASS

Bottles of Wine by Request

Red Wine

Columbia Crest Merlot 8.00

Columbia Valley, WA (Bottle 32.00)

Mark West Pinot Noir 8.00

California (Bottle 32.00)

Septima Malbec 8.00

Mendoza, Argentina (Bottle 32.00)

Jacob's Creek Shiraz 2017 \$8

Barossa, Australia

Alamos Cabernet Sauvignon 8.00

Mendoza, Argentina (Bottle 32.00)

White Wine

Delle Venezie Pinot Grigio 7.50

Kendall Jackson Chardonnay 8.50

Sonoma County, CA (Bottle 34.00)

Moscato 6.00

RARE WHISKEY

Priced per ounce served neat, on the rocks or with water. Note that we recommend at least a 2oz pour

At prices you won't find anywhere else.

1792	6
1792 Full Proof	13
Basil Hayden	6
Basil Hayden Dark Rye	6
Blanton's	12
Blood Oath Pact 6	20
Booker's Granny Batch	20
Buffalo Trace	6
Caribou Crossing Single Barrel	12
Eagle Rare	7
EH Taylor Small Batch	12
Elijah Craig Toasted Barrel	10
Elijah Craig Single Barrel 18 year	22
Elmer T. Glee Single Barrel Sour Mash	25
Evan Williams Single Barrel	6
Four Roses Single Barrel, Barrel Strength	12
Jack Daniels Single Barrel, Barrel Proof	8
Jefferson's Very Small Batch	6
Jefferson's Aged at Sea Voyage 14	10
Johnny Drum	6
Knob Creek Cask Strength Rye	9
Knob Creek Single Barrel Select Rye	6
Koval Millet Whiskey (gluten free)	8
Larceny	6
Larceny Barrel Proof	10
Maker's Mark 101 Limited Release	9
Maker's Mark Limited Release 2019 Toasted American Staves	10
Maker's Mark Private Select Barrel Finished w/Oak Staves	10

Michters Straight Rye	7
Old Forester	5
Old Forester Single Barrel	10
Old Overholt 11 year Rye	6
Old Rip Van Winkle 10 year	40
Parker's Heritage Collection Barrel Finished	15
Re:Find Rye	7
Sam Houston 14 year	15
Sazerac Rye	6
Stagg Jr. Batch 12	20
Stateside Black Label Bourbon	5
Teachers Peated Malt Whiskey	7
Thomas H. Handy Sazerac Rye	30
Weller 12 year	23
Weller Special Reserve	10
Widow Jane American Oak Aged Rye	8
Wild Turkey Single Barrel	7
Willet Pot Still	6
Willet Rye	15
Woodford Double Oaked	9