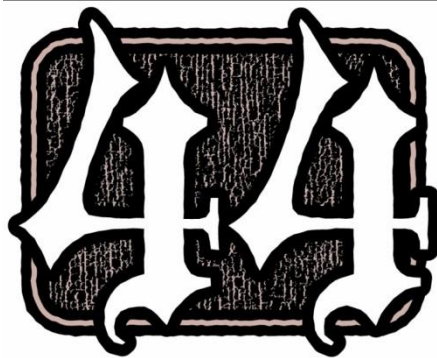


44STONEPUB.COM

# 44 STONE CATERING MENU



**STONE**  
**PUBLIC HOUSE.**

44 STONE PUBLIC HOUSE  
3910 PEACHTREE DRIVE,  
COLUMBIA MO  
573.443.2726  
44STONEPUB.COM

## **AT 44 STONE PUBLIC HOUSE,**

WE STRIVE TO OFFER THE BEST EVENT EXPERIENCE  
REFLECTIVE OF OUR REPUTATION AS ONE OF  
COLUMBIA'S TOP RESTAURANTS KNOWN FOR OUR  
UNIQUE FOOD PREPARATIONS,  
SERVICE & QUALITY STANDARDS, MARKET INSIGHT AND  
TECHNIQUES UTILIZED.

### TASTINGS

**44 STONE PUBLIC HOUSE** DOES NOT OFFER TASTING,  
IF YOU ARE UNFAMILIAR WITH OUR OFFERINGS  
MANY OF THE CATERING MENU SELECTIONS ARE AVAILABLE  
AS PART OF OUR REGULAR RESTAURANT MENU AND WE ASK  
THAT YOU COME IN FOR A VISIT.

IN ADDITION TO THE FOLLOWING STANDARDIZED MENU,  
WE OFFER THE SERVICE OF CUSTOMIZING DINING OPTIONS  
FOR YOUR SECURED EVENT.

THANK YOU FOR CONSIDERING 44 STONE.

CALL **573.443.2726** OR  
E-MAIL: **SERVICES-EVENTS@44STONEPUB.COM**  
FOR MORE INFO AND ROOM RENTAL OPTIONS.

### **PRIVATE SPACE OPTIONS**

REQUIRE PAYMENT INFORMATION FROM A VALID CREDIT CARD  
TO BE SECURELY KEPT ON FILE.

PAYMENT WILL BE PROCESSED FOR ROOM MINIMUMS  
IN THE ONLY IN THE CASE OF A NO-SHOW.

A TAXABLE 20% SERVICE CHARGE WILL BE ADDED  
FOR GRATUITY AND SET-UP.

CANCELLATIONS MUST OCCUR WITHIN 72 HOURS.

OUR **PRIVATE DINING ROOM** CAN SEAT UP TO 50 GUESTS.  
\$1,000. EVENING \$500 DAY TAXABLE FOOD & BEVERAGE MINIMUM  
NOT INCLUDING TAXES OR GRATUITY  
CAN BE ARRANGED FOR REHEARSAL DINNERS,  
HOLIDAY PARTIES, BUSINESS MEETINGS, PRESENTATIONS,  
OR PRACTICALLY ANY OTHER PRIVATE DINING NEEDS.  
IT HAS A 52' FLAT PANEL MONITOR WITH HDMI & DIRECTV.  
EQUIPPED WITH AN ADVANCED INDEPENDENT SOUND SYSTEM  
FEATURING WIRELESS 'AIRPLAY' CAPABILITY

OUR **CELLAR ROOM** CAN SEAT UP TO 20 GUESTS.  
\$ 500. EVENING \$250 DAY TAXABLE FOOD & BEVERAGE MINIMUM  
NOT INCLUDING TAXES OR GRATUITY.  
CONFERENCE ROOM STYLE SEATING  
IT HAS A FLAT PANEL MONITOR WITH HDMI & DIRECTV,  
AND TOTAL PRIVACY FROM THE RESTAURANT.

OUR **PUB ROOM** CAN SEAT UP TO 25 GUESTS.  
\$ 250. EVENING TAXABLE FOOD & BEVERAGE MINIMUM  
NOT INCLUDING TAXES OR GRATUITY.  
IT HAS A FLAT PANEL MONITOR WITH HDMI & DIRECTV.  
IT IS OPEN TO THE KITCHEN AND IS IDEAL FOR CASUAL GROUPS.

PLEASE INQUIRE ABOUT PARTNERING WITH 44 STONE PUBLIC HOUSE  
TO HOST YOUR **OFF-SITE** EVENTS AS WELL.

CALL **573.443.2726** OR  
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### A LA CARTE COLD HORS D'OEUVRES

MINIMUM OF THREE DOZEN EACH SELECTED TYPE, PRICED INDIVIDUALLY

**SMOKED SALMON CANAPÉ** 1.25 EACH

SUGGEST 1 1/2 EACH PER GUEST

FRENCH BREAD CROUSTADE, FRESH HERBED CREAM CHEESE,  
HOUSE HOT SMOKED SALMON, CUCUMBER, FRESH DILL

**MEDITERRANEAN CANAPÉ** 1.50 EACH

SUGGEST 1 1/2 EACH PER GUEST

SEASONED CRISP PITA, ROASTED TOMATO & KALAMATA OLIVE RELISH, HUMMUS,  
FRESH GOAT CHEESE

**TANDOORI CHICKEN CANAPÉ** 1.25 EACH

SUGGEST 1 1/2 EACH PER GUEST

CRISP SEASONED PITA BREAD, TANDOORI SPICED CHICKEN LIGHTLY COATED  
WITH CUCUMBER YOGURT SAUCE, CILANTRO, CUMIN PICKLED RED ONION

**PRAWN COCKTAIL** 2.00 EACH

SUGGEST 3 EACH PER GUEST

CHILLED POACHED JUMBO SHRIMP WITH  
HOUSE-MADE-BEER KETCHUP COCKTAIL SAUCE

**DEVEILED EGGS** .75 EACH

SUGGEST 2 EACH PER GUEST

PREPARED WITH LEMON, TARRAGON, CHIVE, DILL, CAPERS,  
HOUSE-SMOKED SALMON

### COLD MINIATURE SANDWICHES

SUGGEST 1 1/2 PER GUEST, MINIMUM OF 3 DOZEN PER SELECTION

**EGG SALAD** \$2.00 EACH

PREPARED WITH LEMON, TARRAGON, CHIVE, DILL & CAPERS WITH  
BUTTER LETTUCE & SHAVED RED ONION ON MARBLED RYE BREAD ROUNDS

**RASHER 'BACON'** \$2.50 EACH

SHAVED; BRINED & SLOW ROASTED PORK LOIN ON  
CARAWAY SEEDED SODA BREAD WITH  
WHOLE GRAIN MUSTARD, WHITE CHEDDAR CHEESE & PICKLE

**CHICKEN SALAD** \$2.50 EACH

BRINED, ROASTED & PULLED CHICKEN MEAT, CREAMY TARRAGON DRESSING,  
BUTTER LETTUCE, RED ONION ON HOUSE-MADE FOCACCIA BREAD

**COLD HORS D'OEUVRES**

MINIMUM OF 24 GUESTS, PRICED PER GUEST

**CRUDITÉ & DIP \$ 2.50/PERSON**

4 OUNCES VEGETABLES PER GUEST

FRESH CAULIFLOWER, CARROT, CELERY, TOMATO & CUCUMBER

CREAMY BUTTERMILK HERB DRESSING

ADD HUMMUS .75 PER PERSON 1.25 OUNCES PER GUEST

**CRISPS & DIP \$2.00/PERSON**

1.5 OUNCES CHIPS PER GUEST

HOUSE-MADE YUKON GOLD POTATO CHIPS WITH

SMOKED SALT & BLUE CHEESE TARRAGON DIP

**FRIED PITA & HUMMUS \$2.50/PERSON**

2.5 OUNCES HUMMUS & 1 WHOLE PITA, PER GUEST

CHICKPEA, GARLIC & SESAME PUREE WITH SEASONED PITA CHIPS

**FRUIT DISPLAY \$ 3.50/PERSON**

CANTALOUPE, HONEY DEW, GRAPES & STRAWBERRIES

**ASSORTED CHEESE DISPLAY \$ 4.00/PERSON**

3 OUNCES CHEESE PER GUEST

SHARP CHEDDAR, DOMESTIC BLUE, IMPORTED CHEDDAR, WHITE CHEDDAR,

HERBED GOAT CHEESE, CROUSTADES

**PLOUGHMAN'S LUNCH \$ 5.00/PERSON**

ENGLISH ANTIPASTO; FEATURED HOUSE CURED CHARCUTERIE,

ARTISAN CHEESE, SEASONAL CHUTNEY, ACCOMPANIMENTS

**A LA CARTE HOT HORS D'OEUVRES**

MINIMUM OF THREE DOZEN EACH SELECTED TYPE,  
PRICED INDIVIDUALLY

**PUB CHEESE FRITTER \$1.20 EACH**

SUGGEST 3 EACH PER GUEST

CRISP FRIED BALLS OF CREAM & SHARP CHEDDAR CHEESES WITH  
HOUSE-SMOKED BERKSHIRE BACON & HORSERADISH  
SERVED WITH PORTER BEER MUSTARD

**MEATBALL \$1.40 EACH**

SUGGEST 3 EACH PER GUEST

HANDMADE GROUND ANGUS BEEF & PORK SHOULDER MEATBALLS,  
COATED WITH CARAMELIZED ONION-IRISH WHISKEY STEAK SAUCE

**LAMB KABOB \$2.75 EACH**

SUGGEST 1.5 PER GUEST

GARLIC, CILANTRO, MINT & GINGER SEASONED GROUND LAMB SKEWER  
ACCOMPANIED BY GRILLED PITA & CUCUMBER YOGURT SAUCE  
WITH MINT-SWEET PEA PESTO

**SESAME SHRIMP SKEWER \$3.00 EACH**

SUGGEST 1.5 PER GUEST

TWO MISO GARLIC & GINGER MARINATED GRILLED JUMBO SHRIMPS,  
WITH HONEY SESAME GLAZE, SCALLIONS & TOASTED SESAME SEEDS

**FALAFEL \$1.40 EACH**

SUGGEST 1.5 PER GUEST

CUMIN & CORIANDER FLAVORED CHICKPEA FRITTERS SERVED  
WITH SRIRACHA HOT SAUCE & CUCUMBER GREEK YOGURT SAUCE

**SMOKED STEAK KABOB \$2.50**

SUGGEST 2.5 PER GUEST (2 OZ. MEAT PER KABOB)

BROWN SUGAR -SPICE RUBBED & SMOKED STEAK TIPS,  
HOUSE-MADE BEER BARBEQUE SAUCE, SCALLIONS

### **HOT HORS D'OEUVRES**

MINIMUM OF 24 GUESTS, PRICED PER GUEST

**SMOKED WINGS \$4.00 PER GUEST**

1/2 POUND PER GUEST

BRINED, APPLE WOOD SMOKED & CAYENNE DUSTED CHICKEN WINGS,  
WITH CARROT, CELERY, CHOLULA-HONEY GLAZE  
AND CHOICE OF BUTTERMILK DRESSING OR BLUE CHEESE

**WELSH RAREBIT \$ 2.50 PER GUEST,**

TOASTED PRETZEL BREAD WITH

CARAMELIZED ONION & WHITE CHEDDAR-ALE SAUCE

**TRUFFLE MAC & CHEESE \$ 4.50 PER GUEST**

ORECCHIETTE PASTA, HOUSE-SMOKED BERKSHIRE BACON, WHITE TRUFFLE OIL,  
CREAMY WHITE & IRISH CHEDDAR CHEESE SAUCE, CRISP PANKO TOPPING

### **CARVED MEAT STATIONS**

MINIMUM OF 24 GUESTS, CARVING STATIONS INCLUDE ATTENDANT FOR 1 HOUR,  
1.25 PRETZEL BUN PORTIONS & 5 OUNCES OF MEAT PER GUEST

**BRINED ROASTED TURKEY BREAST \$6.50 PER GUEST**

ROASTED BONELESS TURKEY BREAST BRINED WITH GARLIC & FRESH HERBS  
SERVED WITH PORTER BEER MUSTARD & SEASONAL FRUIT CHUTNEY

**PORK LOIN \$6.50 PER GUEST**

APPLE CIDER & SPICE BRINED ROASTED PORK LOIN

SERVED WITH PORTER BEER MUSTARD, SEASONAL FRUIT CHUTNEY

**INSIDE ROUND OF BEEF \$6.50 PER GUEST**

**BEEF TENDERLOIN** MARKET PRICE

GARLIC, ROSEMARY, THYME & CRACKED BLACK PEPPER CRUSTED BEEF,  
SERVED WITH CREAMY HORSERADISH SAUCE &  
SMOKED TOMATO BASIL & CAPER RELISH

## **SALADS OPTIONS**

BUFFET OR PLATED

### **SMALL MIXED GREEN \$ 3.50, PER GUEST**

HOUSE BLEND OF ROMAINE, BABY SPINACH, BUTTER LETTUCES, SHAVED CARROT & CUCUMBER, RED ONION, CROUTONS AND TOMATO  
CHOICE OF ONE CHOICE DRESSING INCLUDED/ TWO CHOICES \$.50 PER GUEST  
CREAMY BUTTERMILK OR SEASONAL VINAIGRETTE DRESSING

### **SMALL GRILLED APPLE SALAD \$ 5.00, PER GUEST**

BABY SPINACH, GRANNY SMITH APPLE, GOAT CHEESE,  
HONEY CIDER VINAIGRETTE, CANDIED WALNUTS

### **SMALL WEDGE SALAD \$ 5.00, PER GUEST**

HEARTS OF ROMAINE LETTUCE, BUTTERMILK HERB DRESSING, HOUSE-MADE CROUTONS, TOMATO, RED ONION, AVOCADO, BACON LARDONS, BLUE CHEESE

### **SEASONAL SALAD MARKET PRICE**

## **BREAD OPTIONS**

BREAD OPTIONS ARE ACCOMPANIED WITH HONEY BUTTER

### **CUT PRETZEL ROLLS \$1.00, PER GUEST**

(SERVES APPROXIMATELY 2<sup>1</sup>/<sub>2</sub> GUESTS)  
ADD PORTER BEER MUSTARD \$.50, PER GUEST

### **WARM FRENCH BREAD \$.75, PER GUEST**

### **IRISH SODA BREAD \$1.00, PER GUEST**

BROWN SUGAR RAISIN & CARAWAY SEEDED SODA BREAD



**PORK, POULTRY AND SALMON OPTIONS**

BUFFET PRICED SINGLE AND DUO CHOICE  
PRE-CARVED SERVICE,

IN THE CASE THAT A CARVING STATION IS REQUESTED  
AN ADDITIONAL CHARGE OF \$50.00 WILL BE ASSESSED

**BRINED ROASTED TURKEY BREAST**

SINGLE CHOICE, 8 OUNCES \$8.00/ DUO CHOICE 5 OUNCES \$6.00  
OVEN ROASTED BONELESS TURKEY BREAST BRINED WITH GARLIC,  
FRESH HERBS & AROMATIC VEGETABLES WITH PAN JUS & SEASONAL CHUTNEY

**ROASTED CHICKEN**

SINGLE CHOICE, 2.5 PIECES \$6.00/ DUO CHOICE, 1.5 PIECES \$3.50  
PEPPERCORN & FRESH THYME BRINED & ROTISSERIE STYLE RUBBED &  
ROASTED BONE-IN CHICKEN WITH PAN JUS

**TIKKA MASALA GRILLED CHICKEN**

ONE CHOICE 7 OUNCES \$6.00/ TWO CHOICES 4 OUNCES \$3.50  
YOGURT-GARAM MASALA MARINATED GRILLED CHICKEN BREAST,  
TOMATO-COCONUT MILK CURRY SAUCE, CHOPPED FRESH CILANTRO

**ROASTED PORK LOIN**

ONE CHOICE, 8 OUNCES \$8.00/ TWO CHOICES 5 OUNCES. \$6.00  
APPLE CIDER & SPICE BRINED ROASTED PORK LOIN  
SERVED WITH HARD CIDER PAN JUS & SEASONAL CHUTNEY

**SMOKED BONELESS PORK CHOP**

ONE CHOICE, 10 OUNCES \$10.00/ TWO CHOICES 6 OUNCES \$7.00  
BRINED SMOKED, GRILLED BONELESS PORK CHOP,  
HOUSE-MADE BEER BARBECUE SAUCE, STRAW ONIONS

**GRILLED SALMON**

ONE CHOICE 7 oz. \$15.00 / TWO CHOICES 4 oz. \$9.00  
SCOTCH WHISKY MARINATED ATLANTIC SALMON  
WITH PORTER BEER MUSTARD SAUCE

## **BEEF OPTIONS**

### **MEATLOAF**

ONE CHOICE 6 OUNCES, \$9.00/ TWO CHOICES, 4 OUNCES, \$6.50  
SAVORY GROUND CERTIFIED ANGUS BEEF & PORK SHOULDER,  
SPICY BEER KETCHUP GLAZE

### **BEEF TENDERLOIN**

MARKET PRICE; ONE CHOICE, 8 OUNCES / TWO CHOICES, 5 OUNCES  
SLICED SEARED GARLIC, ROSEMARY, THYME & CRACKED BLACK PEPPER  
CRUSTED BEEF TENDERLOIN WITH SMOKED TOMATO BASIL & CAPER RELISH

### **PRIME RIB**

MARKET PRICE; ONE CHOICE, 10 OUNCES/ TWO CHOICES, 6 OUNCES  
GARLIC & HERB SLOW ROASTED SLICED MEDIUM RARE RIBEYE OF BEEF,  
IRISH STOUT AU JUS & CREAMY HORSERADISH SAUCE

### **MARINATED SIRLOIN STEAK**

ONE CHOICE, 8 OUNCES \$17.00/ TWO CHOICES, 5 OUNCES \$11.00  
MARINATED GRILLED SIRLOIN FILET, IRISH WHISKEY STEAK SAUCE AND  
ROASTED CRIMINI MUSHROOMS

### **ROAST BEEF**

ONE CHOICE, 8 OUNCES \$9.00/ TWO CHOICES, 5 OUNCES \$6.50  
GARLIC, PEPPERCORN & FRESH HERB THINLY SLICED BEEF WITH  
HOUSE-MADE BEEF ALE JUS

**STARCH OPTIONS**  
PRICED PER GUEST

**COLCANNON**

ONE CHOICE, 6 OUNCES \$4.50 / TWO CHOICES, 4 OUNCES \$3.00  
YUKON GOLD POTATOES, CABBAGE, WHITE TRUFFLE OIL, FRESH CHIVE,  
HOUSE-SMOKED BERKSHIRE BACON

**“MAC & CHEESE”**

ONE CHOICE, 6 OUNCES \$4.50 / TWO CHOICE, 4 OUNCES \$3.00  
ORECCHIETTE PASTA TOSSED WITH HOUSE-MADE APPLE WOOD SMOKED BACON,  
WHITE CHEDDAR CHEESE, TRUFFLED-CREAMY GARLIC & FRESH THYME SAUCE  
FINISHED WITH PANKO TOPPING AND BAKED

**GARLIC & HERB ROASTED RED POTATOES**

ONE CHOICE, 6 OUNCES \$3.00 / TWO CHOICES, 4 OUNCES \$2.00

**RICE PILAF**

BASMATI RICE COOKED WITH SPICES & AROMATICS  
ONE CHOICE, 5 OUNCES \$2.50 / TWO CHOICES, 3 OUNCES \$1.75

**BUTTERMILK MASHED YUKON GOLD POTATOES**

ONE CHOICE, 6 OUNCES \$3.50 / TWO CHOICES, 4 OUNCES \$ 2.50

**VEGETABLES**

**GARLIC ROASTED ZUCCHINI & TOMATO**

ONE CHOICE, 5 OUNCES \$3.50 / TWO CHOICE, 3 OUNCES \$2.50

**PETITE FRENCH STYLE GREEN BEANS \$3.00**

WITH BACON & SHALLOTS \$1.00

**ROASTED ASPARAGUS**

MARKET PRICE

**SEASONAL ROASTED VEGETABLES \$4.50**

## DESSERT OPTIONS

**SEASONAL CHEESE CAKE \$5.75**  
ADVANCED NOTICE, MINIMUM OF 16  
(16 SERVINGS PER CHEESECAKE)  
BAKED SWEET CHEESE CUSTARD PREPARED  
WITH SEASONAL INGREDIENTS AND ACCOUTREMENTS

**BREAD PUDDING \$ 3.50**  
(NO ICE CREAM)  
BAILEY'S & COFFEE INFUSED SWEET BREAD CUSTARD  
WITH IRISH WHISKEY SALTED TOFFEE SAUCE, CHANTILLY CREAM

**FLOURLESS STOUT CAKE \$6.25**  
(NO SEASONAL COMPOTE)  
DOUBLE CHOCOLATE STOUT CAKE, MOCHA HOT FUDGE, CHANTILLY CREAM

**GUINNESS DARK CHOCOLATE BROWNIES \$3.00**  
WITH MOCHA FUDGE ICING  
**BITES \$1 EACH**  
MINIMUM OF 36  
WITH MOCHA FUDGE ICING

**BUTTERSCOTCH BLONDIES \$3.00**  
**BITES \$1 EACH**  
MINIMUM OF 36

**BUTTERMILK CAKE \$4.00**  
WITH BROWN SUGAR-BOURBON FROSTING

## BEVERAGE SERVICE OPTIONS

CUSTOMARILY SERVICED THROUGH EVENT WAITSTAFF AND  
PAYABLE BY GUESTS OR CONTACT.

**COFFEE SERVICE STATION**  
\$2.00 PER GUEST

## LIMITED SELECTION MENUS

TO ENSURE WE ARE ABLE TO PROVIDE THE BEST EXPERIENCE IN ADDITION TO  
OUR BUFFET ITEMS WE ALSO OFFER CUSTOMIZABLE  
**MINI -MENUS**; FEATURING COMPOSED ITEMS FROM OUR REGULAR MENU THAT  
GUESTS MAY ORDER FROM DURING THEIR VISIT OR EVENT AT  
44 STONE PUBLIC HOUSE.

EXAMPLE # 1



**CHEF'S SELECTION OF APPETIZERS**

**FIRST:**

MIXED GREEN SALAD WITH  
ROMAINE, ARUGULA & BUTTER LETTUCE, CUCUMBER,  
CARROT, TOMATO, RED ONION & CROUTONS  
*CHOICE OF BUTTERMILK HERB DRESSING OR WHITE BALSAMIC DIJON  
VINAIGRETTE*

**CHOOSE ONE OF THE FOLLOWING ENTREES:**

**SIRLOIN STEAK.**

HOUSE MADE WORCESTERSHIRE MARINATED 8OZ SIRLOIN STEAK,  
SHALLOT BUTTER, MASHED YUKON POTATOES, HOUSE STEAK SAUCE,  
BACON BRUSSELS SPROUTS

**WHISKEY GRILLED SALMON.**

SCOTCH WHISKY MARINATED GRILLED SALMON, WILTED KALE,  
COLCANNON POTATOES, PORTER BEER MUSTARD

**ROASTED CHICKEN.**

PEPPERCORN, LEMON & THYME BRINED & ROASTED HALF CHICKEN,  
BUTTERMILK MASHED YUKON POTATOES, SEASONED GRILLED ZUCCHINI &  
TOMATOES

**VEGETABLE CURRY.**

TOMATO, CARROT, ONION, BRUSSELS SPROUTS, CAULIFLOWER, PEAS,  
GINGER, GARLIC, COCONUT MILK, GREEK YOGHURT, GARAM MASALA, CILANTRO,  
AROMATIC BASMATI RICE, GRILLED FLATBREAD

**CHOOSE A DESSERT:**

**IRISH COFFEE BREAD PUDDING.**

COFFEE & BAILEY'S INFUSED ARTISAN BREAD CUSTARD,  
IRISH WHISKEY TOFFEE SAUCE, VANILLA BEAN ICE CREAM

**FLOURLESS STOUT CAKE.**

DOUBLE CHOCOLATE STOUT CAKE, MOCHA HOT FUDGE,  
CHANTILLY CREAM, SEASONAL COMPOTE

**CHEERS.**

**EXAMPLE #2**



**APPETIZERS:**

**PUB CHEESE FRITTERS**  
WITH PORTER BEER MUSTARD

**DEVILED EGGS**  
WITH HOUSE CURED SMOKED SALMON

**FIRST:**

**GRILLED APPLE SALAD**  
ARUGULA, GOAT CHEESE, GRANNY SMITH APPLES, CANDIED WALNUTS, APPLE  
CIDER VINAIGRETTE

**CHOOSE ONE OF THE FOLLOWING ENTREES:**

**SIRLOIN STEAK.**  
HOUSE MADE WORCESTERSHIRE MARINATED 8OZ SIRLOIN STEAK,  
SHALLOT BUTTER, MASHED YUKON POTATOES, HOUSE STEAK SAUCE,  
BACON BRUSSELS SPROUTS

**WHISKEY GRILLED SALMON.**  
SCOTCH WHISKY MARINATED GRILLED SALMON, WILTED KALE,  
COLCANNON POTATOES, PORTER BEER MUSTARD

**ROASTED CHICKEN.**  
PEPPERCORN, LEMON & THYME BRINED & ROASTED HALF CHICKEN,  
BUTTERMILK MASHED YUKON POTATOES, SEASONED GRILLED ZUCCHINI &  
TOMATOES

**CONGRATULATIONS**  
**TYLER & WHITNEY.**

**EXAMPLE #3**  
(LUNCH)



**CHOOSE ONE OF THE FOLLOWING:**

**CHEESE BURGER.**

GRILLED BLACK ANGUS ON TOASTED PRETZEL BUN WITH LETTUCE, TOMATO, ONION, PICKLE, AND STONE SAUCE ON THE SIDE, SHARP CHEDDAR CHEESE CHOICE OF HOUSE MADE CHIPS OR FRIES

**ROAST PORK REUBEN.**

HOUSE "WILTSHIRE-CURED" THINLY SLICED PORK LOIN, PICKLED CABBAGE SLAW, WHITE CHEDDAR, STONE SAUCE, TOASTED THICK CUT MARBLE RYE CHOICE OF HOUSE MADE CHIPS OR FRIES

**TANDOORI CHICKEN.**

TANDOORI-SEASONED PULLED CHICKEN, PICKLED RED ONION, BABY ARUGULA, GRILLED FLATBREAD, CUCUMBER YOGURT DRESSING CHOICE OF HOUSE MADE CHIPS OR FRIES

**FISH AND CHIPS**

WILD CAUGHT HADDOCK, LIGHT BATTER, PICKLED CABBAGE SLAW, HAND CUT FRIES, WITH SMOKED SEA SALT, HERBED TARTAR SAUCE

**CHEERS.**

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