



LUNCH

soups & salads

GREEN GARDEN SOUP

Local Green Veggie Puree Seasoned with Love 5.

SPANISH ONION SOUP

Poached Farm Fresh Egg, Caramelized Manchego Cheese 8.

MARKET SALAD

Blackbird Heritage Farm's Lettuce, Local Veggies, Bread Chips, Lemon Thyme Vinaigrette 7.

BEET SALAD

French Green Beans, Hazelnuts, Blue Cheese, Herbs, Sherry Vinaigrette 9.

SMOKED SALMON SALAD

Local Lettuce, Fingerling Potatoes, Lemon Caper Dressing, Farm Fresh Egg 10.

small plates & shared plates

PAPAS BRAVAS

Fried Fingerling Potatoes, Spicy Ketchup 5.

SEASONAL FRUIT & GOAT CHEESE CROSTINI

House Made Crostini baked with Local Fruit, Honey and Goat Cheese 7.

VEGGIE BOWL

A Sauté of Local & Seasonal Vegetables 9.

RAW OYSTERS

Red Wine Mignonette, Lemon 15.

CHEF'S SELECTION CHEESE PLATE

Chef's Selection of Three Artisan Cheeses, Nuts, Dried Fruit, Bread 16.

BUTCHER'S PLATE

Chef's Selection of Cured Meats and House Made Pates 15.

FLATBREAD

Inspired by Local & Seasonal Ingredients 14.

KITCHEN TASTING BOARD

Sampling of our chef's favorite goodies 18.

SHRIMP & GRITS

Jumbo Shrimp with House Made Country Grits & Chorizo Relish 12.

PAN ROASTED CLAMS

White Wine with Fresh Herbs, Smoked Chicken, Crispy Potatoes, Tomatoes, and Bacon 15.

sandwiches

ELVIS

Peanut Butter, Banana, Bacon, Honey 8.

CHICKEN SALAD

Organic Chicken, Apples, Golden Raisins, Pine Nuts, House Bread 9.

SAUSAGE & PEPPERS

Italian Sausage, Roasted Red Peppers, Onions, Garlic 8.

GRILLED CHEESE & TOMATO SOUP

Artisan Cheese, House Bread, Grandma's Tomato Soup 12.

THE BALLOON BURGER

Ground Rib Eye, Tomato Jam, Crispy Onions, Aged Goat Cheese, House Made Bun 13.

BLT

Applewood Smoked Bacon, Bacon Aioli, Heirloom Tomatoes, Local Lettuce 8.

CHOPPED STEAK SANDWICH

Grilled Filet, Roasted Foraged Mushrooms, Caramelized Onions, Gouda Cheese 14.

PORK BBQ

Smoked Slow Roasted Pork, House made BBQ Sauce, Cole Slaw 10.

MELTED PASTRAMI SAMMY

Hot Pastrami, Melted Cheese, Cole Slaw, Toasted Bread 11.

SHRIMP PO-BOY

Fried Shrimp, Crispy Baguette, Chopped Local Lettuce, Remoulade 10.

WINEHOUSE WINE TO-GO

Great Bottles of Wine as low as

\$7

entrées

STEAK FRITES

7oz. Grilled Bistro Steak, Fingerling Fries, Red Wine Braised Shallots, Chef's Butter 19.

SEARED SEASONAL FISH

over a Jumbo Market Green Salad 16.

20% Gratuity will be added to parties of 6 or more

These menu items are cooked to order.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.



C H E E S E

All Cheeses are served with Dried Fruit, Nuts, and Crackers

COW

CLOTHBOUND CHEDDAR "CABOT CREAMERY"

Vermont, hard, Old England tradition meets New England flavor, small batch cave aged in Jasper Hill Farms cellars. 6.5

PIERRE ROBERT

France, triple cream, featuring a silky, rich and buttery interior, a delicate delight 7.5

TALEGGIO

Italy, soft, a cheese that tastes as strong as it smells, astonishingly salty, finishes with a sweet and fruity flavor 6.5

LANDAFF FARMSTEAD

New Hampshire, semi-firm, cave aged, buttery texture 8.

the blues

BAYLEY HAZEN BLUE "JASPER HILL FARMS"

Vermont, semi-soft, a texture like chocolate and butter 8.

ROGUE SMOKEY BLUE

Oregon, semi-soft, sweet caramel flavors that balance the sharpness of the blue 7.5

goat

MIDNIGHT MOON

CA, semi-hard, nutty and buttery flavor with hints of caramel, slightly grainy in texture with a taste similar to cheddar 8.

BUCHERON

France, semi-firm with a soft center, log shape mild on the outside and sharp in the center 6.5

ROBIOLA BOSINA

Italy, creamy, a sweet yet nutty and grassy flavor, also made with cow's milk and sheep's milk 5.5

sheep

MANCHEGO

Spain, semi-hard, aged 3 months, mild, slightly nutty flavor, on the mild side of salty, Staff Favorite! 7.5

PECORINO BRILLO CHIANTI

Italy, semi-hard, aged in terracotta pitchers of Chianti wine and local olive oil 6.5

LAMB CHOPPER

CA, semi-hard, smooth, complex, buttery in flavor and texture 8.

CHEF'S SELECTION CHEESE BOARD

Chef's Daily selection of Three Cheeses, Fruit, Nuts, & House Made Crackers 16.

D E S S E R T

All desserts are baked fresh in house by acclaimed pastry chef Andrew Hooven

GOIN' BANANAS

Banana Bread, Pastry Cream, Banana Brûlée, Whipped Cream, Nut Tuile 8.

CARAMEL MACCHIATO TORTE

Rich Butter Cake with Crushed Toffee, Caramel Dulce De Leche, and Espresso Sauce 9.

ITALIAN COOKIES

Ricotta Lemon Cream & House Made Cookies 8.

BIG PHAT CHOCOLATE CAKE

A Monstrous Slice of Chocolate Layer Cake and Ice Cold Milk 9.

CRISPY CREAM

Crispy Fried Flan, Cinnamon Ice Cream, Caramel, Whipped Cream 8.

HOUSEMADE ICE CREAM & SORBET 7.

FUSCO WATER ICE Lemon and Cherry 7.

BAKER'S BOARD A Sampling of our Chef's Favorites Treats 19.

StoneBalloon.com

H I S T O R Y

StoneBalloonWH.com

The Stone Balloon opened its doors in 1972 and quickly became Delaware's premiere Rock & Roll venue. Rolling Stone Magazine called the Balloon, "the best kept secret in Rock and Roll." For over thirty years these grounds were rocked by music legends and local dreamers. The legendary stone walls were shaken by bass drums, youth angst, and the energy of Rock & Roll. In 1974, it was a young Bruce Springsteen jamming on stage for over five hours. In 1988, it was Jane's Addiction opening for Iggy Pop, and the police report that followed. In 1989, it was Metallica, and the roofs of surrounding buildings filled with kids peering through the Balloon windows to catch a glimpse. It was The Ramones. It was The Allman Brothers, Ray Charles, Rush, Dave Matthews, The Cure... and the list goes on. It was loud. It was fun. It was the Balloon. The music and the energy of the old Stone Balloon are still alive in our walls. The original stones you see on the Winehouse walls carry the beat of those drums, the memories of the Stone Balloon, and the history of Rock & Roll.

