



DINNER

small plates

SHRIMP & GRITS

Jumbo Shrimp with House Made Country Grits & Chorizo Relish 9.

SEASONAL FRUIT & GOAT CHEESE CROSTINI

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

SWEET POTATO RAVIOLI

House Made Ravioli with Crispy Country Ham over Braised Mustard Greens 10.

SEARED DAY BOAT SCALLOPS

Jumbo Sea Scallops with Kennett Square Mushroom Risotto, Crispy Black Trumpets, and Parmesan Emulsion 16.

SEARED FOIE GRAS

Pan Perdu, Lemon Curd, Hazelnut Brittle, Sticky Dates 18.

FIRE ROASTED QUAIL

Roasted Whole Quail, Creamy Leeks, Gala Apple and Celery Leaf Salad 13.

RAW OYSTERS

½ Dozen Oysters, Red Wine Mignonette 16.

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, topped with a Farm Fresh Egg 10.

sides

PARMESAN & MUSHROOM RISOTTO 5.

COUNTRY GRITS 5.

BACON BRAISED WHITE BEANS 6.

FINGERLING POTATOES with Spicy Ketchup 5.

KENNETT SQUARE MUSHROOM SAUTE 7.

LOCAL VEGETABLE SAUTE 6.

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.

shared plates

KITCHEN TASTING BOARD

A Bountiful Assortment of our Favorite Goodies 23.

BUTCHER'S PLATE

Chef's Selection of Cured Meats and House Made Pates 19.

CHEESE FONDUE

Melted Artisan Cheeses and Local Beer served with House Baked Bread, Fresh Veggies, and Special Kitchen Creations 15.

FLATBREAD

Inspired by Local & Seasonal Ingredients 14.

CHEESE BOARD

Chef's Selection of Five Artisan Cheeses, Nuts, Dried Fruit, House Baked Bread 22.

PAN ROASTED CLAMS

Local Clams in White Wine with Fresh Herbs, Smoked Chicken, Crispy Potatoes, Tomatoes, and Bacon 18.

entrées

STEAK FRITES

7oz. Grilled Bistro Steak, Fingerling Potato Fries, Red Wine Braised Shallots, Chef's Butter 22.

SKILLET ROASTED CHICKEN BREAST

Local Chicken Breast with Pan Roasted Spring Ratatouille 18.

WOOD GRILLED PORK CHOP

Roasted Stone Fruit, Wild Onions, Heirloom Carrots & Asparagus, Silky Onion Puree 26.

ROASTED SPRING RACK OF LAMB

Creamy Farotto, Sauté of Olives, Sopressata, Carrots, Lemon, Pepper Preserve 34.

CENTER CUT RIBEYE

Roasted Fingerling Potatoes, French Green Bean Crème, Pickled Shallots & Herbs, Veal Reduction Sauce 29.

BALLOON BURGER

1/2 lb. Prime Ribeye, Crispy Onions, Tomato Jam, Aged Goat Cheese, Fingerling Fries, and House Made Bun 16.

FIRE ROASTED TUNA

Local Tuna Filet with Grilled Artichokes, Roasted Dates and Olives 25.

HEAD TO TAIL WHOLE FISH

Accompanied by Local & Seasonal Ingredients 31.

CRISPY SKIN LOCAL ROCKFISH

Grilled White Asparagus, Carrots, Black Lentil Whip, Crispy Soft Boiled Egg, and Pistachio Vinaigrette 27.

WILD ATLANTIC SALMON

Bacon Braised White Beans, Pickled Cabbage & Herbs 22.

VEGETARIAN TASTING

Inspired by Local & Seasonal Ingredients 19.



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 Five Cheeses, Fruit, Nuts, & House Made Crackers 22.

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.

