

S T O N E

P A R K

C A F E



BREAKFAST FARE

Brioche French Toast - *berry compote, Vermont maple syrup* 12

Housemade Granola - *Fage yogurt and fresh fruit* 12

Coddled Central Valley Farm Egg - *roasted tomato sauce, spinach and parmesan* 7

Short Rib Hash and Eggs - *braised short rib, fried egg, grilled sourdough* 12

Stone Park Omelet - *ask your server for today's selection* 12

SOUPS & SALADS

Frisée Salad - *shiitake mushrooms, bacon lardons, crispy poached egg* 10

Butternut Squash Soup - *smoked crème fraiche, maple curry croutons* cup 4 bowl 7

Baby Spinach Salad - *Berkshire pork belly, beets, Maytag blue cheese* 12

Cobb Salad - *chicken breast, ham, egg, bacon, avocado, blue cheese* 15

Brussels Sprout Salad - *Pecorino Toscano, grain mustard vinaigrette* 12

Mt. Dell Mixed Green Salad 8

PASTAS

Pasta Carbonara - *lamb bacon, bucatini, Parmigiano Reggiano* 14

Mushroom Tagliatelle - *roasted garlic, Parmigiano Reggiano* 13

Asparagus Risotto - *chanterelles, Parmigiano Reggiano* 12

SANDWICHES

Oyster Po' Boy - *celery root remoulade, bibb lettuce* 12

Steak Sandwich - *6oz NY strip, caramelized onions, white cheddar* 14

Chicken Paillard Sandwich - *gruyere, bacon, avocado, chipotle mayo* 12

Braised Short Rib Sandwich - *Bourbon BBQ sauce, cabbage slaw* 12

Stone Park BLT - *braised Berkshire pork belly, roasted garlic aioli* 12

8 oz. Stone Park Burger - *choice of Vermont cheddar, Maytag blue, pepper jack, gruyere, bacon, mushroom* 14

All sandwiches are served with fries, salad or a cup of soup

LUNCH PRIX FIXE

\$19

FIRST COURSE (CHOICE OF):

Beet Carpaccio – *baby arugala, garoxta, grapefruit, fennel, hazelnuts*

Mushroom Rissoto – *seasonal mushrooms, Brussels sprouts, Parmesan*

SECOND COURSE (CHOICE OF):

Grilled Hanger Steak–
black pepper spaetzle, winter vegetables, marrow butter

Pan Roasted Chatham Cod – *root vegetable puree, sautéed spinach, bacon apple chutney*

DESSERT (CHOICE OF):

Panna Cotta – *orange compote*
Assorted Ice Cream and Sorbet

All items are available a la carte

SIDES \$5

French Fries

Roasted Brussels Sprouts

Celery Root Slaw

Grilled Asparagus

Sautéed Spinach

Andouille Sausage

1.21.10

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

BEERS ON TAP

Kelso Pilsner
(Brooklyn, NY)

Captain Lawrence Pale Ale
(Pleasantville, NY)

Brooklyn Lager
(Brooklyn, NY)

Blue Point Toasted Lager
(Long Island, NY)

Six Points Righteous Rye
(Brooklyn, NY)

Smuttynose Winter Ale
(Portsmouth, NH)

O'Reilly's Stout
(Phoenixville, PA)
6

Efes Pilsner
(Turkey)
8

WINES BY THE GLASS

SPARKLING

Blanc de Noirs
Gruet, New Mexico NV
12

WHITE

Viognier
Miner Family, California '07
11

Riesling
Rudi Weist, Germany '07
9

Chardonnay
Healdsburg, Sonoma '07
9

Gruener Veltliner
Hiedler, Austria '08
11

ROSÉ

Garnacha
Vega Sindoa, Spain '08
8

RED

Tempranillo
Pelta, Spain '08
9

Malbec
Lujan de Cuyo, Argentina '08
9

Cotes du Rhone
Kermit Lynch, France '07
11

Zweigelt
Glatzer, Austria '07
11