

S T O N E

P A R K

C A F E



**SALADS/STARTERS**

- Frisée Salad - *shiitake mushrooms, bacon, Yukon Gold potato, crispy poached egg* 12
- Brussels Sprout Salad - *Pecorino Toscano, grain mustard vinaigrette* 13
- Warm Spinach Salad - *organic beets, Berkshire pork belly, Maytag blue cheese* 13
- Biscuits and Gravy - *Nantucket Bay scallops, rock shrimp, razor clams, andouille, shellfish gravy* 15
- Grilled Octopus - *Spanish chorizo, fingerling potatoes, preserved lemon, cracked pepper vinaigrette* 14
- Swiss Chard Raviolini - *chanterelles, pine nuts, sage, Parmigiano Reggiano* 13
- Short Rib Sandwich - *quail egg, creamed spinach, housemade potato roll* 14
- Butternut Squash Soup - *smoked crème fraiche, maple curry croutons* 12
- Braised Rabbit - *Parmesan ricotta gnocchi, baby fennel, roasted garlic* 14
- Knuckle Sandwich - *tempura lobster knuckles, lettuce cup, yuzu chipotle dressing* 15
- Black Trumpet Tagliatelle - *crispy sweetbreads, Parmigiano Reggiano* 16
- Roasted Marrow Bones - *candied garlic, parsley salad, sea salt* 13 (please allow 20 minutes)

**ENTREES**

- Scottish Salmon - *sautéed Swiss chard, confit fingerling potatoes, American caviar* 24
- Lamb Cassoulet - *grilled Australian lamb chop, Merquez sausage, fall vegetables* 30
- Seared Diver Scallops - *rock shrimp, asparagus risotto, lobster beurre* 28
- Grilled Hanger Steak - *cracked pepper spaetzle, jumbo asparagus, marrow butter* 25
- Pan Roasted Chatham Cod - *root vegetable puree, sautéed spinach, bacon apple chutney* 26
- Grilled Pork Chop - *potato rosti, mustard greens, pickled mustard seed demi-glace* 25
- Roasted Giannone Farms Chicken - *whipped white sweet potatoes, parsnips, chanterelles* 24
- Stone Park Burger - *choice of Vermont cheddar, blue, gruyère, pepper jack, mushrooms, bacon with fries or salad* 14

**DAILY MARKET MENU - \$30**

**FIRST COURSE (CHOICE OF):**

- Endive Salad - *Asian pear, Maytag blue, walnuts, sherry-mustard vinaigrette*
- Sautéed Sweetbreads - *bluefoot mushrooms on brioche toast, truffle poached egg*

**SECOND COURSE (CHOICE OF):**

- Grilled Hanger Steak - *cracked pepper spaetzle, grilled asparagus*
- Pan Roasted Diver Scallops - *braised rabbit, salsify, lemon braised Swiss chard*

**THIRD COURSE (CHOICE OF):**

- Apple Upside-down Cake - *lemon ice cream*
- Assorted Ice Creams or Sorbets
- Cheese Plate (\$5 supplement)
- All market items can be ordered a la carte.

01.11.10

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)
- Southampton Pale Ale (Southampton, 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, California '07 11
- Riesling Rudi Weist, Germany '07 9

- Chardonnay Healdsburg Ranches, California '07 9

- Gruener Veltliner Hiedler, Austria '08 11

**ROSÉ**

- Garnacha Vega Sindoa, Spain '08 8

**RED**

- Tempranillo Pelta, Spain '08 9

- Zweigelt Glatzer, Austria '07 11

- Malbec Lujan de Cuyo, Argentina '08 9

- Cotes du Rhone Kermit Lynch, France '07 11