



DINNER

Smalls

Watermelon Salad: baby arugula, feta cheese, red onion, pitted olives, fresh mint	\$15
Short Rib Slider: quail egg, creamed spinach, house pickled vegetables	\$14
Caprese Salad: heirloom tomatoes, buffalo mozzarella, chilled asparagus, basil pesto	\$16
Tarte Flambé: house cured bacon, caramelized onions, crème fraiche, organic frisée	\$15
Baby Red & Green Romaine Caesar: white anchovies, garlic croutons, Parmesan dressing	\$14
Poached Spanish Octopus: grilled corn salad, frisée, avocado, Sriracha aioli	\$15
Frisée Salad: shiitake mushrooms, bacon lardons, Yukon Gold potato, crispy poached egg	\$14
Scallop & Marrow Tacos: avocado, jalapeño, cilantro, lime, sea salt	\$17

Housemade Pastas

Half/Full

Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter	\$15/\$25
Ricotta Cavatelli: Italian sausage, broccoli rabe, chili flakes, olive oil	\$16/\$26
Pappardelle: peekytoe crab, coconut milk, snap peas, Thai curry, red long chilies	\$18/\$28

Mains

Pan Seared Sea Scallops: green gazpacho, poached fingerlings, haricot verts, jicama salad	\$28
Long Island Duck Breast: royal trumpet confit, bok choy, cara cara orange, sour cherry reduction	\$32
Grilled Veal Flank Steak: Jersey asparagus, wild rice pilaf, pecans, green onion beurre	\$28
Grilled Whole Branzino: lemon & herb stuffed, bone-in, sautéed greens	\$30
Stone Park Roast Chicken: sautéed leeks, baby carrots, potatoes, parsley, garlic jus	\$27

Sides \$10

truffle whipped potatoes | sautéed snap peas | French fries
grilled asparagus | buttermilk onion rings | spicy broccoli rabe

Summer Tomatoes – extra virgin olive oil, sea salt \$12

Stone Park Burger

choice of Vermont cheddar,
Point Reyes blue, pepper jack, gruyere,
mushrooms, bacon

served with French fries or garden salad
\$18

J.T. Jobaggy Prime Dry-Aged New York Strip Steak

choice of two sides

herb compound butter

\$46