



DINNER

Smalls

Charcuterie Plate: Toscano salami, San Daniele Prosciutto, chicken liver mousse	\$18
Anjou Pear Salad: pine nuts, baby arugula, beet hummus crostini	\$14
Tarte Flambé: house cured bacon, caramelized onions, crème fraiche, organic frisée	\$15
Short Rib Slider: quail egg, creamed spinach, house pickled vegetables	\$14
Hearts of Romaine: white anchovies, garlic croutons, shaved Parmesan, Caesar dressing	\$14
Octopus Carpaccio: confit tomatoes, pickled watermelon radish, garlic herb vinaigrette	\$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

Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter	Half/Full \$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

Long Island Duck Breast: royal trumpet confit, bok choy, cara cara orange, sour cherry reduction	\$32
Grilled Whole Branzino: lemon & herb stuffed, bone-in, sautéed greens	\$30
Australian Lamb Chops: butternut squash hash, haricot verts, cipollini onions	\$33
Pan Seared Halibut: Manila clam chowder, potato gnocchi, spinach, bacon	\$29
Beef Tenderloin: braised shortrib, Swiss chard, root vegetable gratin	\$34
Stone Park Roast Chicken: sautéed leeks, baby carrots, parsley potatoes, garlic jus	\$27

Sides \$10

truffle whipped potatoes | sautéed snap peas | French fries
pancetta Brussels sprouts | buttermilk onion rings | spicy broccoli rabe

<p>Stone Park Burger</p> <p>choice of Vermont cheddar, Point Reyes blue, pepper jack, gruyere, mushrooms, bacon</p> <p>served with French fries or garden salad</p> <p>\$18</p>

<p>Fish of the Day</p> <p>simply prepared</p> <p>choice of one side</p> <p>MP</p>
