



DINNER

Smalls

Charcuterie Plate: salami Toscano, 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
Grilled Octopus: Spanish chorizo, preserved lemon, crispy fingerlings, smoked chickpeas	\$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 Pasta

Half/Full

Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter	\$15/\$25
Squid Ink Tagliatelle: seared sea scallops, spicy sausage, broccoli rabe, saffron beurre	\$18/\$28
Pappardelle: wild boar ragout, carrots, parsley, Pecorino Toscano	\$17/\$27

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, haricots verts, cipollini onions	\$33
Pan Seared Cod: potato gnocchi, spinach, bacon, Manila clam chowder	\$29
Beef Tenderloin: braised short rib, Swiss chard, baby carrots	\$34
Roast Chicken a La Plancha: garlic whipped potatoes, roasted Fall vegetables	\$27

Sides \$10

garlic whipped potatoes | haricots verts | 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>
