



DINNER

Smalls

Charcuterie Plate: salami Toscano, San Daniele Prosciutto, chicken liver mousse	\$18
Spring Vegetable Salad: roasted baby carrots, asparagus, snow peas, herbed goat cheese	\$14
Grilled Pizza: fresh mozzarella, baby arugula, roasted tomatoes, basil oil	\$16
Short Rib Slider: quail egg, creamed spinach, house pickled vegetables	\$15
Heirloom Endive Salad: cara cara orange, dry currants, roasted pistachios	\$14
Olive Oil Poached Octopus: Israeli cous cous salad, green gazpacho, pickled ramps	\$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: Manila clams, rock shrimp, corn, Mexican chorizo, lobster demiglace	\$17/\$27
Ricotta Cavatelli: ramp pesto, maitake mushrooms, asparagus, parmesan gremolata	\$16/\$26

Mains

Grilled Berkshire Pork Chop: carrot purée, spring onions, smoked fennel, pickled mustard seeds	\$32
Grilled Whole Branzino: lemon & herb stuffed, bone-in, sautéed greens	\$30
Australian Lamb Chops: crispy fingerlings, red wine braised cabbage, grilled asparagus	\$33
Porcini Crusted Diver Scallops: rainbow cauliflower, crispy artichokes, herb vinaigrette	\$30
Grilled Skirt Steak: potato rösti, tomato cucumber salad, cilantro chimichurri	\$34
Roast Poussin a La Plancha: garlic whipped potatoes, roasted spring vegetables, chicken jus	\$27

Sides

garlic whipped potatoes buttermilk onion rings French fries	\$10
grilled asparagus haricots verts rainbow cauliflower	\$12

<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>

Visit www.stoneparkcafe.com to learn more about our private event space next door