

STONE

PARK

CAFE



BRUNCH

EGGS

- Short Rib Hash and Eggs – *braised short rib, eggs any style, toast* 14
Hangtown Fry – *eggs, oysters, bacon, Vermont cheddar, toast* 14
Eggs Benedict – *housemade English muffin, spinach or Canadian bacon* 12 both 13
Pan Seared Bluefish Cakes – *celery root slaw, poached eggs, caper hollandaise, toast* 14
Quesadilla – *egg, jack cheese, queso fresco, pickled jalapeños, tomatillo salsa, pico de gallo,* 12
Eggs Any Style – *potatoes, choice of bacon or sausage, toast* 9
Steak and Eggs – *grilled strip steak, caramelized onions, potatoes, eggs any style, toast* 16
Stone Park Omelets:
The Chef – *roasted garlic, spinach, housemade sausage, cheddar* 12
The Greek – *feta, spinach, olives, tomatoes, caper hollandaise* 13
The Spicy – *andouille, mushroom, pico de gallo, jack cheese* 12
The Chosen – *house smoked salmon, asparagus, red onion, cream cheese, hollandaise* 14
Build Your Own *choice of four: house sausage, bacon, ham, andouille, cheddar, pepper jack, feta, blue cheese, tomatoes, onion, spinach, mushrooms, roasted garlic* 12

ENTREES

- Biscuits and Gravy – *butter milk biscuits, sausage gravy, eggs any style* 13 with braised greens 15
House Smoked Salmon – *bagel, cream cheese, onion, tomato, caper, egg, horseradish cream* 15
Buttermilk Pancakes or Sourdough French Toast – *berry compote, Vermont maple syrup* 12
Quiche – *asparagus, mushroom, cheddar, fries or salad* 12
Housemade Granola – *Fage yogurt and fresh fruit* 12
Anson Mills Grits – *poached egg, cheddar, scallions* 9 with shrimp 15
Dashi – *miso soup, ginger, shitake mushrooms, pea shoots, poached egg* 11
Roasted Giannone Farms Chicken – *fries or salad* 16

SALADS/SANDWICHES

- Mixed Field Greens – *grape tomatoes, lemon olive oil vinaigrette* 7
Cobb Salad – *chicken, ham, bacon, avocado, blue cheese, crispy poached egg* 15
Grilled Asparagus Salad – *baby arugula, feta cheese, poached eggs, balsamic vinaigrette* 13
Stone Park Greek Salad – *bibb lettuce, cucumber, tomato, feta, picholine olives* 13
Stone Park BLT – *braised pork belly, vine tomatoes, bibb lettuce, garlic aioli, fries or salad* 13
Oyster Po' Boy – *celery root remoulade, bibb lettuce, ciabatta, fries or salad* 14
Steak Sandwich – *6oz NY strip, caramelized onions, white cheddar, fries or salad* 16
8 oz. Stone Park Burger – *choice of Vermont cheddar, blue cheese, pepper jack, gruyère, mushrooms, bacon, fries or salad* 14

SIDES

- Toast, buttermilk biscuit, English muffin, egg any style 3 “Bagel Hole” Bagel 4
House smoked bacon, breakfast sausage, andouille, spinach, potatoes 5

NON-ALCOHOLIC BEVERAGES

- Fresh Squeezed Orange Juice, Grapefruit Juice 3.5/6
Iced Tea, Iced Coffee 2.5
Tea, Coffee 1.5

COCKTAILS

- Mimosa – *fresh squeezed orange juice, Gruet* 9
Bellini – *white peach puree, peach schnapps, Gruet* 9
Stone Park Bloody Mary – *Vodka, special spicy mix, celery and caper berry garnish* 9
Raspberry or Passion Fruit Champagne Cocktail – *fruit puree, Muscat, Gruet* 9

No substitutions please. Any changes may be subject to a charge.

A 20 % gratuity may be added to parties of 6 or more.

Join us for our \$30 three course market driven menu Sunday – Thursday evenings.

BEERS ON TAP

- Kelso Pilsner
(Brooklyn, NY)
Allagash White
(Portland, ME)
Brooklyn Lager
(Brooklyn, NY)
Blue Point Toasted Lager
(Long Island, NY)
Six Points Righteous Rye
(Brooklyn, NY)
O'Reilly's Stout
(Phoenixville, PA)
6
Ommegang Rare Vos
(Cooperstown, NY)

Efes Pilsner
(Turkey)

8

WINES BY THE GLASS

SPARKLING

- Blanc de Noirs*
Gruet, New Mexico NV
12

WHITE

- Pinot Gris*
Heartland, Australia '09
10
Riesling
Rudi Weist, Germany '07
9
Chardonnay
Healdsburg Ranches, California '08
9
Gruener Veltliner
Hiedler, Austria '08
11

ROSE

- Garnacha*
Vega Sindoa, Spain '09
8

RED

- Cabernet Sauvignon*
Jeanne Marie, California '08
10
Brachetto
Sottimano, Italy '08
9
Malbec
Molto! Malbec, Argentina '08
9
Cotes du Rhone
Kermit Lynch, France '08
11