



### LUNCH

Stone Park Omelet: ask your server for today's selection	\$12
Housemade Granola: Fage yogurt & fresh fruit	\$12
Soup of the day: ask your server for today's selection	\$6 & \$8
Frisée Salad: shitake mushrooms, bacon, crispy poached egg	\$10
Cobb Salad: chicken breast, ham, egg, bacon, avocado, blue cheese	\$15
Stone Park Greek Salad: cucumber, tomato, feta, picholine olives	\$13

#### Housemade Pastas

Squid Ink Tagliatelle: chipotle peppers, gulf shrimp, pancetta	\$13
Ricotta Cavatelli: mushrooms, roasted tomatoes, fennel sausage	\$14
Swiss Chard Raviolini: pine nuts, seasonal mushrooms, parmesan	\$14

Oyster Po' Boy: celery root remoulade, bibb lettuce	\$12
Braised Short Rib Sandwich: Bourbon BBQ sauce, cabbage slaw	\$12
Chicken Sandwich: cheddar, bacon, avocado, chipotle mayo	\$12
Stone Park BLT: Berkshire pork belly, roasted garlic aioli	\$12
8 oz. Stone Park Burger: choice of Vermont cheddar, Maytag blue, pepper jack; bacon, mushrooms	\$14

All sandwiches are served with fries, salad or a cup of soup

#### Dry Aged Ribeye

J.T. Jobaggy, bone-in, hand selected Prime beef-- 30 ounce average	\$2.50/ounce
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**SIDES: sautéed spinach | andouille sausage | French fries**

**\$7**

#### LUNCH PRIX FIXE

\$19.00

FIRST COURSE (CHOICE OF):

##### Salmon Tartare

avocado, scallion, yuzu sesame vinaigrette

##### French Onion Soup

gruyere cheese, puff pastry

SECOND COURSE (CHOICE OF):

##### Spinach and Mushroom Quiche

fries and salad

##### Grilled Hanger Steak

black pepper spaetzle, sautéed Swiss chard

DESSERT (CHOICE OF):

##### Meyer Lemon Pudding Cake

##### Assorted Ice Creams or Sorbets

All items are available a la carte

01.19.12

#### BEERS ON TAP

Kelso Nut Brown Ale  
(Brooklyn, NY)

Brooklyn Lager  
(Brooklyn, NY)

Peak Organic Winter Session Ale  
(Long Island, NY)

Six Points Sweet Action  
(Brooklyn, NY)

Gaffel Kolsch  
(Germany)

Fuller's London Pride  
(England)

Smuttynose IPA  
(Portsmouth, NH)  
\$6

Efes Pilsner  
(Turkey)  
\$8

#### WINES BY THE GLASS

##### SPARKLING

Blanc de Noirs  
Gruet, New Mexico NV  
\$12

##### WHITE

Albariño  
Salneval, Spain '10  
\$9

Riesling  
Selbach, Germany '09  
\$9

Sauvignon Blanc  
Mercer, Washington '08  
\$10

Gavi  
Stefano Massone, Italy '10  
\$10

ROSÉ  
Nero d'Avola  
Tasca d'Almerita, Italy '10  
\$9

RED  
Pinot Noir  
Bacchus, California '09  
\$10

Minnervois  
Abbaye Tholomies, France '06  
\$10

Malbec  
Durigutti, Argentina '09  
\$10

Ribera del Duero  
Monte Castrillo, Spain '09  
\$10