

# STONE

## PARK

### CAFE



#### BREAKFAST FARE

Stone Park Omelet - *ask your server for today's selection* 12

Housemade Granola - *Fage yogurt and fresh fruit* 12

Coddled Central Valley Farm Egg - *roasted tomato sauce, spinach and parmesan* 7

Short Rib Hash and Eggs - *braised short rib, fried egg, grilled sourdough* 12

Quiche - *asparagus, mushroom, cheddar, fries or salad* 12

#### SOUPS & SALADS

Frisée Salad - *shiitake mushrooms, bacon lardons, crispy poached egg* 10

Mushroom Soup - *Parmesan flan, sorrel, porcini oil* cup 4 bowl 7

Buffalo Mozzarella - *ramps, arugula, cherry tomatoes, pine nuts* 13

Cobb Salad - *chicken breast, ham, egg, bacon, avocado, blue cheese* 15

Stone Park Greek Salad - *bibb lettuce, cucumber, tomato, feta, picholine olives* 13

Dashi - *miso soup, ginger, shitake mushrooms, pea shoots, poached egg* 11

Four Winds Mixed Greens - *tomatoes, watermelon radish, walnut white balsamic vinaigrette* 9

#### PASTAS

Pasta Carbonara - *lamb bacon, bucatini, Parmigiano Reggiano* 14

Mushroom Tagliatelle - *roasted garlic, Parmigiano Reggiano* 13

Asparagus Risotto - *seasonal mushrooms, Parmigiano Reggiano* 12

Hand Rolled Cavatelli - *spicy fennel sausage, broccoli rabe, Parmigiano Reggiano* 12

#### SANDWICHES

Oyster Po' Boy - *celery root remoulade, bibb lettuce* 12

Steak Sandwich - *6oz NY strip, caramelized onions, white cheddar* 14

Chicken Paillard Sandwich - *gruyere, bacon, avocado, chipotle mayo* 12

Braised Short Rib Sandwich - *Bourbon BBQ sauce, cabbage slaw* 12

Stone Park BLT - *house cured Berkshire maple bacon, roasted garlic aioli* 12

8 oz. Stone Park Burger - *choice of Vermont cheddar, Maytag blue, pepper jack, gruyere, bacon, mushroom* 14

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

#### LUNCH PRIX FIXE

**\$19.00**

##### FIRST COURSE (CHOICE OF):

Chicken Liver Mousse –

*grilled garlic crostini*

Caesar Salad –

*romaine, sourdough croutons, Parmigiano Reggiano*

##### SECOND COURSE (CHOICE OF):

Pan Roasted Arctic Char –

*confit fingerlings, Swiss chard*

Grilled All Natural Hanger Steak –

*cracked pepper spaetzle, asparagus, ramp butter*

##### DESSERT (CHOICE OF):

Panna Cotta – *orange compote*

Assorted Ice Cream and Sorbet

**All items are available a la carte**

##### SIDES \$5

French Fries

Broccoli Rabe

Celery Root Slaw

Grilled Asparagus

Sautéed Spinach

Andouille Sausage

05.21.10

A 20% gratuity will be added to parties of 6 or

#### 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

*Riesling*

Rudi Weist, Germany '07

9

*Pinot Gris*

Heartland, Australia '09

10

*Chardonnay*

Healdsburg Ranch, California '08

9

*White Cotes du Rhone*

Domaine La Manarine,

France '08

9

#### ROSÉ

*Garnacha*

Vega Sindoa, Spain '08

8

#### RED

*Cabernet Sauvignon*

Jeanne Marie, California '08

10

*Brachetto*

Sottimano, Italy '08

9

*Cotes du Rhone*

Kermit Lynch, France '08

11

*Malbec*

Molto! Malbec, Argentina '08

9