

S T O N E

P A R K

C A F E



**SALADS/STARTERS**

- Caprese Salad – *buffalo mozzarella, oven roasted vine ripened tomatoes, arugula vinaigrette* 13
- Short Rib Slider – *quail egg, creamed spinach, housemade potato roll* 13
- Sweet Corn Soup – *rock shrimp fritter, shrimp oil* 12
- Mountain Dell Farms Mixed Greens – *tomato, radish, walnut white balsamic vinaigrette* 11
- Grilled Octopus – *Spanish chorizo, fingerling potatoes, preserved lemon cracked pepper vinaigrette* 14
- Swiss Chard Raviolini – *wild mushrooms, sage, pine nuts, Parmigiano Reggiano* 13
- Frisée Salad – *shiitake mushrooms, bacon, Yukon Gold potato, crispy poached egg* 12
- Hand Rolled Cavatelli – *spicy fennel sausage, broccoli rabe, Parmigiano Reggiano* 12
- Charred Rare Tuna – *soy-mirin marinade, Asian pear kimchi, cilantro, scallion* 14
- Fresh Summer Lasagna – *zucchini, summer squash, vine tomatoes, Brooklyn ricotta* 14

**ENTREES**

- Roasted Giannone Farms Chicken – *tagliatelle, morel mushrooms, roasted garlic, pea shoots* 24
- Grilled Hanger Steak – *grilled romaine, buttermilk blue cheese dressing, onion rings* 26
- Pan Seared Diver Scallops – *rock shrimp, grilled asparagus, corn risotto, scallion beurre* 27
- Colorado Lamb Loin – *Swiss chard, house made lamb sausage, flageolet beans, lamb bacon* 30
- Pan Roasted Wild Striped Bass – *saffron Israeli couscous, grilled asparagus, sauce vierges* 26
- Grilled Pork Chop – *Anson Mills grit cake, pork belly, sautéed broccoli rabe, pickled mustard seed* 24
- Cedar Plank Scottish Salmon – *ginger red quinoa, cucumber jalapeno vinaigrette* 25
- Stone Park Burger – *choice of Vermont cheddar, blue, gruyère, pepper jack, mushrooms, bacon with fries or salad* 15

**DAILY MARKET MENU - \$30**

**FIRST COURSE (CHOICE OF):**

Ricotta Gnocchi – *fresh heirloom tomato sauce, house cured guanciale, Parmigiano Reggiano*

Wilted Spinach Heirloom Beet Salad – *Maytag blue, bacon lardons, toasted hazelnuts*

**SECOND COURSE (CHOICE OF):**

Pan Seared Scottish Salmon – *black trumpet spaetzle, roasted garlic swiss chard, mushroom fondue*

Pork Schnitzel – *warm grilled cabbage slaw, smoked walnuts, lemon basil buerre*

**THIRD COURSE (CHOICE OF):**

Panna Cotta – *citrus compote, biscotti*

Assorted Ice Creams or Sorbets

Cheese Plate (\$5 supplement)

All market items can be ordered a la carte.

**STEAK FOR TWO**

26 ounce, dry aged, bone-in Angus rib-eye, choice of two sides 65

**SIDES**

- Sautéed Spinach
- Grilled Asparagus
- Pea Shoots
- French Fries
- Ginger Quinoa

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**BEERS ON TAP**

- Kelso Pilsner (Brooklyn, NY)
- Victory Whirlwind Witbier (Downingtown, PA)
- Brooklyn Lager (Brooklyn, NY)
- Blue Point Toasted Lager (Long Island, NY)
- Six Points Sweet Action (Brooklyn, NY)
- Ommegang Rare Vos (Cooperstown, NY)
- O'Reilly's Stout (Phoenixville, PA) 6
- 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 '08 9
- Vinbo Verde*  
Quinta de Santa Maria, Portugal '08 9
- Vinura*  
Fuente Milano, Spain '09 10

**ROSÉ**

*Garnacha*  
Vega Sindoa, Spain '08 8

**RED**

- Zinfandel*  
People's Wine, California '08 9
- Zweigelt*  
Glatzer, Austria '08 11
- Malbec*  
Molto! Malbec, Argentina '08 9
- Beaujolais*  
Domaine Dupueble, France '09 9

08.09.10

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