



LUNCH/DINNER

— Order on Caviar or by phone at 718-369-0082 —

Monday-Friday 12:00pm-9:00pm Saturday & Sunday 4:00pm-9:00pm

Soups

Mexican Chicken Soup: chorizo, mirepoix – side of rice	Pint \$10	Quart \$15
Tomato Bisque - garlic croutons, Parmigiano Reggiano, olive oil	Pint \$10	Quart \$15

Salad

Mixed Green Salad – tomato, red onion, lemon vinaigrette	\$9
Pan Seared Salmon Salad – fregola, baby arugula, avocado, egg, sesame seeds, lemon vinaigrette	\$24
Grilled Hanger Steak Salad – fregola, baby arugula, avocado, egg, sesame seeds, lemon vinaigrette	\$24
Cobb Salad – chicken, bacon, avocado, blue cheese, crispy poached egg	\$18
Spring Vegetable Salad – snow peas, carrots, radish, herbed goat cheese, dried currants	\$12
Frisee Salad – shiitake mushrooms, bacon lardons, Yukon Gold potato, crispy poached egg	\$12

Sandwiches - served with French fries or garden salad

Fried Chicken Sandwich – housemade pickles, sesame seed roll, buttermilk dill sauce	\$15
Stone Park Burger – choice of Vermont cheddar, Point Reyes blue, pepper jack, gruyere, mushrooms, bacon	\$18

Housemade Pastas

Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter	\$21
Shrimp Scampi Fettuccine – Gulf shrimp, Manila clams, garlic, parsley, white wine	\$23
Ricotta Cavatelli: sweet Italian sausage, arugula, confit tomatoes, roasted garlic, Parmigiano Reggiano	\$22
Vegetable Lasagna – spinach, mushrooms, ricotta and mozzarella	\$19

Mains - served with two sides

Hanger Steak	\$29
Berkshire Pork Chop	\$28
Roast Chicken	\$26
Meatloaf	\$22
Pan Seared or Grilled Scottish Salmon – lemon beurre blanc	\$27
Hearty Vegetable Stew – cauliflower, butternut squash, chickpeas, potato, carrots, peanuts - comes with rice	\$18

Sides \$9 spinach | French fries | roasted Brussels sprouts with guanciale | mashed potatoes | haricots verts and carrots

Desserts Chocolate & Vanilla Mousse Cheesecake \$8 Chocolate Brioche \$8 Brownies \$6

Pint of Housemade Sorbet – mango, coconut or raspberry \$10 Carrot Cake \$8 Family \$14

— We are also offering a selection of our Classic Cocktails, Beer and Wine —

WEEKEND BRUNCH

Saturday & Sunday 11:00am-3:00pm

Short Rib Hash – braised short rib, eggs any style	\$17
French Toast – served with berry compote and Lacona Amber maple syrup	\$14
Quesadilla – egg, pepper jack, queso fresco, pickled jalapeño, pico de gallo	\$14
Housemade Granola – Fagé yogurt, fresh fruit	\$13
Smoked Salmon – bagel, traditional garnish	\$17
Mixed Green Salad – tomato, red onion, lemon vinaigrette	\$9
Cobb Salad – chicken, bacon, avocado, blue cheese, crispy poached egg	\$18
Quiche – spinach, mushroom and cheddar – served with French fries or garden salad	\$14
Anson Mills white grits – poached egg, cheddar, scallions	\$13 with Shrimp \$18
Buttermilk Pancakes – served with berry compote and Lacona Amber maple syrup	\$14
Chef Omelet – roasted garlic, spinach, housemade sausage, cheddar	\$15
Vegetable Omelet – spinach, mushroom, cheddar and tomato	\$15

Sides \$5 sausage | andouille | bacon \$3 biscuit

Salamander Hot Sauce \$10 bottle