



DINNER

Smalls

Charcuterie Plate: salami Toscano, San Daniele Prosciutto, chicken liver mousse	\$18
Grilled Pizza: housemade mozzarella, roasted tomatoes, daily preparation	\$16
Short Rib Slider: quail egg, creamed spinach, house pickled vegetables	\$15
Spring Vegetable Salad: snow peas, English peas, carrots, radish, herbed goat cheese	\$14
Diver Scallop Crudo: avocado, pomegranate seeds, Sriracha aioli, cilantro salsa	\$17
Frisée Salad: shiitake mushrooms, bacon lardons, Yukon Gold potato, crispy poached egg	\$15
Scallop & Marrow Tacos: avocado, jalapeño, cilantro, lime, sea salt	\$17

Housemade Pasta

Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter	Half/Full \$16/\$26
Ricotta Cavatelli: spicy Italian sausage, broccoli rabe, garlic, Parmigiano Reggiano	\$16/\$26
Shrimp Scampi Linguini: rock shrimp, Manila clams, garlic, parsley, white wine	\$18/\$28

Mains

Grilled Berkshire Pork Chop: potato galette, haricot verts, caramelized pearl onions	\$32
Grilled Whole Branzino: lemon & herb stuffed, bone-in, sautéed greens	\$30
Pan Seared Scottish Salmon: fingerling potatoes, mango tomato salad, fresh mint, crispy onions	\$32
Hanger Steak Frites: chipotle aioli, watercress fennel salad, red onion, compound butter	\$33
Half Chicken a La Plancha: parsley potatoes, poached asparagus, chicken jus	\$28

Sides

garlic whipped potatoes | buttermilk onion rings | French fries | garlic sautéed spinach \$10
 garlic sautéed broccoli rabe | grilled asparagus \$12

<p>Stone Park Burger</p> <p>choice of Vermont cheddar, Point Reyes blue, pepper jack, gruyere, mushrooms, bacon</p> <p>served with French fries or garden salad</p> <p>\$19</p>

<p>Fish of the Day</p> <p>simply prepared</p> <p>choice of one side</p> <p>MP</p>

Visit www.stoneparkcafe.com to learn more about our private event space next door