



BRUNCH

Eggs Any Style: potatoes, choice of bacon, andouille or housemade sausage	\$13
Short Rib Hash and Eggs: braised short rib, eggs any style	\$17
Hangtown Fry: tempura oyster frittata, bacon, Cabbot cheddar	\$16
Eggs Benedict: housemade English muffin, spinach or Canadian bacon -with both \$17	\$15
Pan Seared Bluefish Cakes: celery root slaw, poached eggs, caper hollandaise	\$16
Quesadilla: egg, jack cheese, queso fresco, pickled jalapeños, pico de gallo	\$14
Steak and Eggs: grilled 8oz NY strip, caramelized onions, eggs any style	\$21

Omelets \$15

The Chef: roasted garlic, spinach, housemade sausage, cheddar

The Greek: feta, spinach, olives, tomatoes, caper hollandaise

The Spicy: andouille, mushrooms, pico de gallo, pepper jack cheese

The Chosen: house smoked salmon, red onions, cream cheese, hollandaise

Build Your Own: (choice of four) house sausage, andouille, bacon,
Canadian bacon, tomatoes, caramelized onions, spinach, mushrooms,
roasted garlic, Cabbot cheddar, pepper jack, feta, Maytag blue

House Smoked Salmon: "Bagel Hole" Bagel, traditional garnish	\$17
Buttermilk Pancakes or Sourdough French Toast - served with berry compote and Lacona Amber maple syrup	\$14
Biscuits and Gravy: buttermilk biscuit, sausage gravy, eggs any style - with braised greens \$17	\$15
Quiche: spinach, mushroom, and cheddar - served with fries or salad	\$14
Housemade Granola: Fagé yogurt, fresh fruit	\$13
Anson Mills White Grits: poached egg, cheddar, scallions - with shrimp \$18	\$13
8 oz. Stone Park Burger: choice of Cabbot cheddar, Maytag blue, pepper jack - served with mushrooms and bacon	\$18
Cobb Salad: chicken, bacon, avocado, blue cheese, crispy poached egg	\$17
Stone Park Greek Salad: cucumber, tomato, feta, picholine olives	\$14
Stone Park BLT: pork belly, vine tomatoes, Bibb lettuce, garlic aioli	\$15
Oyster Po' Boy: celery root remoulade, ciabatta roll	\$17
Steak Sandwich: 8 oz NY strip, caramelized onions, Cabbot cheddar	\$19

Sides:

housemade English muffin "Bagel Hole" bagel buttermilk biscuit	\$4
Andouille sausage breakfast sausage bacon grits	\$6
braised greens sautéed spinach mixed field greens	\$7
Stone Park French fries	\$9

Stone Park Cafe uses eggs from local hens that are naturally raised, hormone and antibiotic free, never been in a cage, and never seen a light bulb

No substitutions please - any changes may be subject to a charge



BRUNCH COCKTAILS \$12

Mimosa | Bellini | Stone Park Bloody Mary
Blood Orange or Passion Fruit Champagne Cocktail

BEERS ON TAP

Two Roads 'Worker's Comp' Saison Farmhouse Ale; Stratford, CT
Harlem Brewing Company 'Renaissance Wit'; New York, NY
Five Boroughs Pilsner; Brooklyn, NY
Finback IPA; Glendale, NY
Coney Island Brewing Company "1609 Amber Ale"; Brooklyn, NY
Fuller's London Pride Ale; Chiswick, England

\$8

WINES BY THE GLASS

WHITE

Vermentino, Sardegna, Italy \$12 | Riesling, Jakob Schneider, Nahe, Germany \$11
Saint-Veran, Burgundy, France \$13 | Sauvignon Blanc, Pfalz, Germany \$14
Verdejo, Rueda, Spain \$10 | Chardonnay, Pacific Standard, California \$13 (on tap)

SPARKLING

Prosecco, Bortolotti, Valdobbiadene, Italy \$12
Cava Rose, Llopart, Penedes, Spain \$16

ROSE

Barabera d'Asti, Lavignone Rosato, Maccario, Piedmont, Italy
Grenache Blend, *Sabine*, France \$12 (on tap)

RED

Zinfandel Blend, Peirano, California \$10 | Pinot Noir, Burgundy, France \$11
Malbec, Durigutti, Mendoza, Argentina \$13 | Tempranillo, Rioja, Spain \$13
Cabernet Blend, Washington \$14 (on tap)

JUICE, COFFEE, TEA

Fresh Orange Juice, Grapefruit Juice \$5
Locally Roasted Kobrick's Coffee, Twinings Teas \$3.50
Harney & Sons Iced Tea, Kobrick's Iced Coffee \$4
Sprecher Root Beer, Regatta Ginger Beer, Homemade Lemonade \$5
Single Espresso \$4, Double Espresso, Latte \$6

Join us for our \$42 three-course Market Menu
Sunday - Thursday evenings

Throwing a party?

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