

SALADS & MAINS

SPRING VEGETABLE SALAD

snow peas, English peas, carrots, radish,
herbed goat cheese \$14

FRISÉE SALAD

shiitake mushrooms, bacon lardons,
Yukon Gold potato, crispy poached egg \$15

COBB SALAD

chicken, bacon, avocado, blue cheese,
crispy poached egg \$18

PAN SEARED SALMON SALAD

fregola, baby arugula, avocado, egg,
sesame seeds, lemon vinaigrette \$21

SWISS CHARD RAVIOLINI

mixed mushrooms, pine nuts, sage
brown butter \$14/24

HANGER STEAK FRITES

chipotle aioli, watercress fennel salad,
red onion, lemon vinaigrette \$26

No substitutions, please.
Any changes may be subject to a charge.

If you love Stone Park you'll love our Event Space.
Book your next event with us. Feel free to ask
your server for a tour or our information sheet.

S T O N E

P A R K

C A F E



SANDWICHES

FRIED CHICKEN

housemade pickles, sesame brioche roll,
buttermilk dill sauce \$16

HAMBURGER

choice of Cabot cheddar, pepper jack,
Maytag blue, gruyere, bacon, mushrooms \$19

CRISPY FISH TACOS

pickled red cabbage, cilantro, corn tortillas,
lime, fennel salad \$17

LAMB SANDWICH

thinly sliced medium rare leg of lamb, lavash,
cucumber tomato salad, olive puree \$18

SOUP OF THE DAY

Cup - \$9 Bowl - \$13
Ask your server

324 Fifth Ave., Brooklyn, NY · 11215
www.stoneparkcafe.com
(718) 369-0082

EGGS & OTHER

EGGS ANY STYLE

potatoes, choice of bacon, andouille sausage
or housemade sausage \$13

SHORT RIB HASH and EGGS

braised short rib, eggs any style \$17

STONE PARK OMELET

choice of four:
breakfast sausage, andouille sausage,
bacon, tomatoes, caramelized onions, spinach,
mushrooms, roasted garlic, Cabot cheddar,
pepper jack, Maytag blue \$15

AVOCADO TOAST

poached egg, feta cheese, sun-dried tomatoes,
pickled red onion, sourdough \$14

SOURDOUGH FRENCH TOAST

berry compote, Lacona Amber maple syrup \$14

SMOKED SALMON TOAST

capers, red onion, horseradish cream \$15

FOR THE TABLE

Smoked Nuts \$5 Olives \$6

Assorted Cheese Plate, \$18

Mixed Field Greens or Grilled Asparagus, \$11

Sautéed Spinach or French Fries \$9

Andouille Sausage, Breakfast Sausage
or Bacon \$6

COCKTAILS

BELLINI \$12

STONE PARK BLOODY MARY \$12

BLOOD ORANGE or PASSIONFRUIT

CHAMPAGNE COCKTAIL \$12

SUMMER COOLER \$14

RHUBARB GIN & TONIC \$14

STRAWBERRY BASIL DAIQUIRI \$14

LA MEJOR MARGARITA \$14

SPRING MARTINI \$14

BEERS ON TAP \$8

HARLEM BREWING COMPANY

“Renaissance Wit”; New York, NY

TWO ROADS

“Worker’s Comp” Saison Farmhouse Ale; Stratford, CT

FIVE BOROUGHS PILSNER

Brooklyn, NY

FINBACK IPA

Glendale, NY

CONEY ISLAND BREWING COMPANY

Amber Lager; Brooklyn, NY

FULLER’S LONDON PRIDE ALE

Chiswick, England

S T O N E

P A R K

C A F E



WINES BY THE GLASS

SPARKLING

PROSECCO, BARTOLOTTI

Valdobbiadene, Italy \$12

CAVA ROSE, LLOPART

Penedes, Spain \$16

WHITE

VERMENTINO, ARGIOLAS

Sardegna, Italy \$12

RIESLING, JAKOB SCHNEIDER

Nahe, Germany \$11

VERDEJO, MARTIN SANCHO

Rueda, Spain \$10

SAUVIGNON BLANC, VON WINNING

Pfalz, Germany \$14

SAINT-VERAN, FAMILLE PAQUET

Burgundy, France \$13

CHARDONNAY, PACIFIC STANDARD

Santa Barbara, California (on tap) \$13

WINES BY THE GLASS

ROSE

BARBERA D’ASTI, LAVIGNONE

ROSATO, MACCARIO

Piedmont, Italy \$11

GRENACHE BLEND, *SABINE*

Provence, France (on tap) \$12

RED

COTES-DU-RHONE,

DOMAINE DE CRISTIA

Rhone, France \$12

PINOT NOIR, DOMAINE DUPRE

Burgundy, France \$11

ZINFANDEL BLEND,

PERIANO ESTATE

Lodi, California \$10

TEMPRANILLO, CARLOS SERRES

Rioja, Spain \$13

MALBEC, DURIGUTTI

Mendoza, Argentina \$13

CABERNET SAUVIGNON,

PACIFIC STANDARD

Santa Barbara, California (on tap) \$14

Please ask your server about our
Non-Alcoholic beverages