



DINNER

Smalls

Charcuterie Plate: salami Toscano, San Daniele Prosciutto, chicken liver mousse	\$20
Tarte Flambé: housemade guanciale, crème fraîche, caramelized onions, frisée	\$17
Fall Vegetable Salad: snow peas, carrots, radish, herbed goat cheese, dried currants	\$14
Short Rib Slider: quail egg, creamed spinach, house pickled vegetables	\$16
P.E.I. Mussels: San Marzano tomatoes, garlic, red pepper flakes, parsley, baguette	\$18
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

	Half/Full
Swiss Chard Raviolini: mixed mushrooms, pine nuts, sage brown butter	\$16/\$26
Black Pepper Papardelle: lamb shank ragout, green olives, Parmigiano Reggiano, mirepoix	\$17/\$27
Shrimp Scampi Fettuccine: Gulf shrimp, Manila clams, garlic, parsley, white wine	\$18/\$28

Mains

Berkshire Pork Chop: potato galette, maple roasted delicata squash, pickled mustard seeds	\$32
Grilled Whole Branzino: lemon & herb stuffed, bone-in, sautéed greens	\$31
Porcini Crusted Scallops: roasted cauliflower, crispy artichokes, herbed vinaigrette	\$33
Grilled Beef Tenderloin and Roasted Marrow: potato gnocchi, sautéed carrots, au poivre sauce	\$38
Half Chicken a La Plancha: roasted fingerling potatoes, grilled kale, chicken jus	\$29

Sides

garlic whipped potatoes | buttermilk onion rings | French fries \$10
 pancetta roasted Brussels Sprouts | maple roasted delicata squash | garlic sautéed spinach \$12
 Dell Farms Mixed Greens with lemon vinaigrette \$14

Stone Park Burger

choice of Vermont cheddar,
Point Reyes blue, pepper jack, gruyere,
mushrooms, bacon

served with French fries or garden salad
\$20

Fish of the Day

simply prepared

choice of one side

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