

# STONEHOUSE

## APPETIZERS

<b>CRAB DIP</b> creamy jumbo crab, herb panko crust, crostini	21
<b>BURRATA</b> sugar snap pea, watermelon radish, heirloom cherry tomato, basil oil, grilled sourdough	20
<b>STEAK TARTARE</b> GF classic garnishes, potato chips	19
<b>STEAMED MUSSELS</b> lager, chorizo, tomato, cilantro, pretzel roll	16
<b>CHILLED STRAWBERRY TOMATO GAZPACHO</b> cucumber, jalapeño, micro basil	12
<b>CRISPY CALAMARI</b> GF carrot, daikon slaw, bitter greens, sweet chili lime sauce	16

## SOMETHING SWEET

**GRANOLA & YOGURT**  
fresh fruit, greek yogurt, honey, house granola  
12

**FRENCH TOAST**  
cream cheese filling, berry compote, fresh berries,  
whipped cream  
19

**WAFFLES**  
fresh berries, whipped cream, maple syrup  
14

**BUTTERMILK PANCAKES**  
brown butter maple syrup  
14

## SALAD

<b>SPRING CAESAR SALAD</b> butter lettuce, rose endive, watermelon radish, anchovy crumble, croutons, parmesan	15
<b>ARUGULA SALAD</b> GF polenta croutons, tomato, green goddess dressing, parmesan crisp	15
<b>NIÇOISE SALAD</b> GF french bean, cherry tomato, olives, confit potato, quail egg, balsamic vinegar	15

## PIZZA

CLASSIC	12
MARGHERITA	14
WHITE	14
PEPPERONI, MUSHROOM + JALAPEÑO	15
BREAKFAST PIZZA	15

## SIDES

ROASTED SPRING VEGETABLES	8
MASHED POTATOES	8
HOUSE CUT FRIES	8
DISCO FRIES	10
MAC & CHEESE	8

## SANDWICHES

<b>STONE HOUSE BURGER</b> white cheddar, bacon & onion jam, brioche bun, field greens, house fries	22
<b>CROQUE MADAME</b> bistro ham, gruyere, sourdough, 2 eggs, mornay sauce, potatoes, field greens	22
<b>CHICKEN BLT</b> grilled chicken, thick-cut bacon, romaine lettuce, tomato, house fries, field greens	19
<b>SHORT RIB</b> pickled onion, gruyere, arugula, house fries, field greens	21

## OMELETTE'S

served with a side of breakfast potatoes & mixed field greens

<b>MUSHROOM &amp; GRUYERE</b> GF	20
<b>KALE, TOMATO, &amp; FETA</b> GF	19
<b>ASPARAGUS, BACON, &amp; CHEDDAR</b> GF	19

## MAIN COURSE

<b>AVOCADO TARTINE</b> sourdough, hass avocado, poached eggs, heirloom tomato, microgreens	17
<b>STEAK &amp; EGGS</b> GF angus flat iron, 2 eggs, potatoes, mixed green salad	28
<b>EGGS NORWEGIAN</b> lox, poached eggs, english muffin, asparagus, hollandaise, potatoes	24
<b>CRAB BENEDICT</b> poached eggs, english muffin, asparagus, hollandaise, potatoes	28
<b>EGGS BENEDICT</b> canadian bacon, poached eggs, english muffin, asparagus, hollandaise, potatoes	22
<b>ROASTED CAULIFLOWER</b> V   GF arugala pesto, pine nuts, raisins, capers	23
<b>A VERY GOOD CARBONARA</b> pecorino cream sauce, speck, english peas, parmesan crisp	26
<b>PAN-SEARED SALMON</b> GF confit fingerling potato, haricot vert, fennel puree, olive oregano relish	36
<b>NIMAN RANCH PORK CHOP</b> GF mashed potatoes, escarole, dill sauce	36
<b>ROASTED AMISH CHICKEN</b> cauliflower puree, wild mushroom barley, shaved spring vegetables	29

## TAPAS, TACOS, & TEQUILA

Thursday, May 11

6pm-9pm

\$95, inclusive of tax & gratuity

Join us for a night of delicious tequila cocktails and a  
mouthwatering taco bar! Featuring the full line-up of Siembra  
Tequila, you will get to sample handcrafted tequila cocktails while  
munching on passed tapas.

INQUIRE WITH HOST TO RESERVE

We aim to provide our patrons with the freshest local ingredients from  
New Jersey farms, artisans and purveyors.

Please inform the staff of any allergies.

Executive Chef David Drake

# COCKTAILS

## Tableside Bloody Cart

Choose between 4 different bloody variations, with your choice of rims and garnish, made tableside  
18

## Catie's Punch

Gin, Sauvignon Blanc/Thyme Syrup, Grapefruit Juice, Lime Juice, Elderflower, Prosecco  
12 / 48 (serves 3-4)

## Bourbon for Breakfast

Bacon Fat Washed Bourbon, Maple Old Fashioned Syrup, Black Walnut Bitters  
14

## Morning Milk Punch

Bourbon, Dark Rum, Cream, Vanilla, Nutmeg  
15

## Conch Street Grog

Dark Rum, Cold Brew Liqueur, Chile Liqueur, Pineapple Juice, Lemon Juice, Mole Bitters  
14

## Health Kick

Mezcal, Ginger Liqueur, Beet Juice, Lemon, Honey Turmeric Syrup  
15

## CURATED FLIGHTS 20

### Bourbon

Elijah Craig, Angel's Envy, Michters

### Taste of Italy

Selection of 3 Italian wines (Prosecco, Pinot Grigio, Super Tuscan)

### American Muscle

Selection of 3 wines from the USA (Chardonnay, Rose, Cabernet Sauvignon)

## WINES BY THE GLASS

### SPARKLING

#### Champagne

Paul Laurent, Brut Reserve, NV 16

#### Prosecco

Jeio Bisol, DOC, NV 12

#### Rosé

Lucien Albrecht, Cremant d' Alsace 15

### ROSÈ

Angeline, "Rose of Pinot Noir", CA 12

La Spinetta, Il Rosé di Casanova, Tuscany IT 13

### WHITE

#### Riesling

Bollig-Lehnert, "Kabinett" Mosel, German 13

#### Chablis

Domaine de Chantemerle, FR 14

#### Sauvignon Blanc

Frenzy, Marlborough NZ 14

#### Pinot Grigio

Regalato, Della Venezie IT 14

#### Chenin Blanc

Domaine Pinon, Vouvray, Loire Valley FR 13

#### Chardonnay

Ettore, Mendocino CA 17

### RED

#### Pinot Noir

Lapis Luna, North Coast, CA 15

#### Grenache-Syrah

Michel Chapoutier, Cote du Rhone, FR 13

#### Tempranillo

Bodegas Loli Casado, Crianza, Rioja Spain 12

#### Super Tuscan

Argiano Rosso NC, Tuscany Italy 16

#### Malbec

Zorzal, Gran Terrior, Mendoza, Argentina 15

#### Cabernet Sauvignon

Robert Hall, Paso Robles CA 16

#### Cabernet Sauvignon

Ettore "Organic" Mendocino, CA 18

## FEATURED BOTTLES

*Wine's that pair with greens, citrus, poultry & seafood*

### Champagne

Aubry Fils, Premier Cru, Brut NV 95

### Getariako

Inazio Urruzola '19, Txakolina, Spain 50

### Chardonnay

Sandhi '18, Santa Rita Hills, CA 80

*Wine's that pair with cheeses, truffle, pizza & pasta*

### Gamay

Château Thivin '19, Côte de Brouilly, Beaujolais 85

### Pinot Noir

J. Christopher, Volcanique '17, Dundee Hills, Oregon 85

### Tempranillo

La Rioja Alta, Vina Ardanza Reserva '15, Rioja, Spain 90

*Wine's that pair with soy, bacon, peppercorn & beef*

### Merlot

L'Ecole '17, Walla Walla Valley, WA 85

### Shiraz Blend

Henschke "Henrys Seven" 16, Barossa Valley, Australia 95

### Cabernet Sauvignon-Merlot

Jax Vineyards "Y3" Taureau, Napa Valley CA 80

## BEER

Asbury Park Brewing, Blonde, Euro Pale Lager 8

Flying Fish, XPA, Citra Pale Ale 8

Ommegang, Neon Rainbow, Hazy Session IPA 9

Founders, Mas Agave Lime Hard Seltze 8

Dogfish Head, 60 Minute IPA 8

