

STONE STREET TAVERN

• Small Plates •

BRUSSELS SPROUTS 13

Champagne Vinegar, Pistachio, Soppressata

FiDi FRIES 14

Long Island Duck Gravy, Shaved Parmesan, Aged Manchego

SOUP DU JOUR 8

Changes Daily

BAKED BURRATA 14

Garlic Confit, Tomato, Olive Oil,
House Balsamic Salt, Toasted Crostini

CAJUN CHICKEN QUESADILLA 15

Cheddar & Monterey Jack Cheese,
Fire Roasted Salsa, Jalapeño-Guacamole, Sour Cream

*KOBE BEEF SLIDERS 18

Casamigos-Culantro Aioli, Caramelized Onion, Fries

*TUNA TARTARE 18

Wild Tuna, Avocado, Soy-Mirin Reduction,
Wonton Chips

GENERAL TSO CHICKEN WINGS 14

Sweet & Tangy Glaze or Buffalo Style

BUTTERMILK FRIED CALAMARI 15

Sriracha Aioli, Lemon

• Salads •

Add Chicken +5 *Steak +8 *Salmon +9 Gulf Shrimp +7

CHOPPED ASIAN CHICKEN SALAD 18

Romaine, Napa Cabbage, Crisp Wontons, Scallions,
Peanuts, Carrots, Sesame-Ginger Dressing

*GRILLED HANGER STEAK SALAD 22

Baby Watercress, Shaved Jicama, Oaxaca Cheese,
Pickled Red Onion, Roasted Garlic Vinaigrette

BABY KALE & BURRATA SALAD 18

Organic Red Quinoa, Dried Cranberries, Pistachio
Cucumber, Lemon-Poppy Vinaigrette

CLASSIC CAESAR SALAD 17

Garlic Croutons, Parmesan, Caesar Dressing

Because Every Ingredient Cannot Be Listed On The Menu,
Please Advise Your Server Of Any Allergies You May Have

• Mains •

*PAN SEARED SALMON 23

Almost Burnt Broccoli, Quinoa, Kale, Szechuan-Balsamic

*STEAK FRITES 24

Grilled Hanger Steak, French Fries, Alabama White Sauce

COGNAC SHRIMP 22

Courvoisier, Pippete Rigate, Tomato, Parmesan Cream

LOBSTER MAC & CHEESE 24

Roasted Garlic Béchamel, North Atlantic Lobster
New York Cheddar, Monterey Jack, Toasted Breadcrumbs

THE CRAB CAKE 24

Whole Roasted Carrot, Baby Watercress, Toasted Almonds
Chipotle Aioli

• Sandwiches & Burgers •

Hand Cut French Fries +1 Sweet Potato Fries +2 Parmesan-Truffle Fries +3

GRILLED PESTO CHICKEN SANDWICH 18

Pesto Marinated Chicken Breast, 10 Month Aged Manchego Cheese,
Caramelized Red Onion, Toasted Pumpkin Seed Pesto

*TUNA AVOCADO SANDWICH 19

Sea Salt Crusted Tuna, Smashed Jalapeño-Guacamole, Bibb Lettuce,
Tomato, Grilled Lemon Aioli

*BEEF DIP SANDWICH 18

Roasted Top Sirloin, Grana Padano, Beef Jus

VEGETABLE CIABATTA 17

Panko Crusted Butternut Squash, Roasted Shallot Hummus,
Baby Watercress, Sweet Chili Glaze

FRIED CHICKEN SANDWICH 17

Smoked Bacon, Sriracha Aioli, Dill Pickles, Baby Arugula

*TAVERN BURGER 19

Avocado, Arugula, Bacon, Cheddar, Chipotle Aioli

*THE ANGUS BURGER 17

Certified Angus Beef, Lettuce, Tomato, Onion, Pickle

Executive Chef
Brandon D. Cozine

• Sides •

ALMOST BURNT BROCCOLI 8
QUINOA & KALE 8

HOUSE SALAD 7
FRENCH FRIES 7

SWEET POTATO FRIES 8
PARM-TRUFFLE FRIES 8

*Notice: Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish
Or Eggs May Increase Your Risk Of Food Borne Illness

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For Group & Event Inquiries, Please Email:
Info@StoneStreetTavernNyc.com