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 Wine, beer, and cocktails →



Appetizers

Local Bread Assortment	3.50 / 6
Small serves 2, Large serves 4	
Charcuterie & Cheese Board	18
Selection of 3 cheeses & 3 meats with accoutrements	
Crispy Brussels Sprouts (Vegetarian)	10
Sriracha aioli, teardrop peppers	
Mussels	14
Herbs, butter, garlic, white wine sauce, local baguette	
Pork Belly Bao Buns	14
Hoisin glazed & slow roasted with Asian sesame slaw, pickled vegetables served in steamed bao buns	
Chicken Wings	12
Choice of Buffalo, Blueberry BBQ or Garlic parmesan. Side of housemade blue cheese dressing, carrots & celery	
Black & Blue Ahi Tuna	16
With mango salsa & chipotle coulis	
Eggplant Croquettes (Vegetarian)	13
Served with marinara & housemade ricotta	
Burrata Caprese (Vegetarian)	14
Served warm with tomato coulis, pesto sauce & garlic crostini	

Salads

Garden Salad (Vegetarian)	10
Mixed greens, cherry tomatoes, English cucumbers, shredded carrot & radishes with house made lemon dijon vinaigrette	
Kale Caesar Salad	12
Shaved parmesan, white anchovies, seasoned crostini, classic Caesar dressing	
Spinach & Frisee Salad (Vegetarian)	12
strawberry, goat cheese, sliced toasted almonds & strawberry champagne vinaigrette	
Stone House Salad (Vegetarian)	12
Spiced apple, blue cheese, candied pecans, maple balsamic dressing	
Add proteins to any salad:	
Pan-seared salmon: 8 Grilled chicken: 6	
Steak: 9 Shrimp: 7 Marinated Tofu: 6	

Soups

Served with local pain de Campagne

Soup du Jour	7.50
Ask your server about today's selection	
Butternut Squash Bisque (Vegetarian)	7.50
With toasted pepitas and chive oil	

Sandwiches

Comes with fries or mixed greens. Can be made with gluten free bread +2

Buttermilk Fried Chicken Sandwich	12
Served on challah bread with avocado, tomato, red onion, lettuce & ranch dressing	
Black Angus Burger	15
100% Black Angus burger served with cheddar cheese, lettuce & pickles, on a brioche bun	
Stone House Burger	18
100% Black Angus burger topped with pork belly, caramelized onions & blue cheese on a brioche bun	
House Cured Pastrami Sandwich	12
With caraway saurkraut, dijon vinaigrette & gruyere cheese, served on rye	
Salmon Burger	14
Soy reduction, wasabi aioli, pickled ginger, mixed greens on a brioche bun	
Chimichurri Steak Sandwich	16
Served with caramelized onions and pepperjack cheese on a baguette	
Quesadilla or Wrap du jour	12
Ask your server about today's special	

Mains

Add a side salad to your main: 5 – 7

Truffled Pot Roast 25

Boursin whipped potatoes, glazed baby carrots, topped with crispy onions

Surf & Turf: Filet Mignon & Sea Scallops 36

In a lemon thyme butter with grilled asparagus & truffled steak fries

New York Strip 33

Maitre d' butter, garlic mashed potatoes & shaved brussels sprouts. *Demi, Au Poivre sauce available for \$2*

Free-Range Chicken Breast 26

Frenched Chicken Breast From Goffle Farms with cippolini onion gravy, roasted confetti potatoes & haricot verts

Pan Seared Salmon 26

Faroe Island Scottish Salmon with basmati rice pilaf, lemon garlic zucchini noodles, citrus ginger sauce

Beef & Pork Bolognese 24

Over porcini mushroom trumpet pasta with local ground beef and pork, sweet and hot Italian sausage topped with Parmigiano. Served with garlic bread

Pan Seared Sea Scallops 26

Sea scallops with a succotash of roasted corn, mushrooms, red pepper & chimichurri sauce

Desserts

All desserts: 7.50 (unless otherwise stated)

Flourless Dark

Chocolate Torte

Served with whipped cream, raspberry coulis

Vanilla Ice Cream 3

2 Scoops

Crème Brulee

With berry compote and whipped cream

Dessert du Jour

Carrot Cake

Vegetarian/Vegan

Ask your server what can be made vegan

Saffron Risotto 20

With peas, corn, avocado puree & grana padano

Buddha Bowl du jour 16

Ask your server about today's selection

Add proteins to Risotto or Buddha Bowl:

Pan-seared salmon: 8 | Grilled chicken: 6

Steak: 9 | Shrimp: 7 | Marinated Tofu: 6

Veggie Burger 12

Housemade garbonzo bean veggie burger served with guacamole, pico de gallo & cheddar cheese. Comes with fries or mixed greens.

Tofu Wings 10

Choice of Buffalo, Blueberry BBQ or Garlic Parm. Blue cheese dressing, carrots & celery

Spring Vegetable Primavera 20

With roasted red peppers, asparagus, blistered tomatoes, edamame & spinach over linguini with a roasted garlic parmigiano cream

Sides

All sides: 6.50

Herbed roasted
confetti potatoes

French fries

Lemon Garlic
Zucchini Noodles

Boursin whipped
potatoes

White Balsamic &
Honey glazed carrots

House-made Mac &
Cheese

Grilled Asparagus

Kids

9 years and under

Chicken fingers & fries 8 Mac & cheese 6.50

Pasta with 7 Kids Sliders (2) 9
marinara sauce with cheese & fries