

The Stone House Tavern
Fall 2020 Restaurant Week

Dinner Menu

November 9th-22nd

(Beverages, Tax & Gratuity are not included)

Appetizers

Choice of

Stone House Salad spiced apples, blue cheese, candied pecans,
maple balsamic vinaigrette

Or

Butternut Squash Bisque with toasted pepitas & chive oil

Or

Crispy Brussel Sprouts with a spicy aioli & teardrop peppers

Or

Sweet Potato Gnocchi with Brown butter sage & goat cheese

Dinner Entrées

Choice of

Pan Seared Bluefin Tuna with a soy reduction, stir-fry veggies
& basmati rice

Or

Truffled Pot Roast with Boursin whipped potatoes, roasted baby
carrots & crispy onions

Or

Free-range Roasted Chicken frenched chicken breast from
Goffle Farms served with gravy, root vegetables & kale

Or

Eggplant Parmesan with a roasted garlic parmesan fondue
served with broccoli rabe

Dessert

Choice of

Mocha Cheesecake with chocolate crust

Or

Carrot Cake with pineapple confit

Or

Crème Brulee with autumn compote

Or

Skillet Chocolate Chip Cookie served warm with vanilla ice
cream

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Lunch Menu

November 9th-22nd

(Beverages, Tax & Gratuity are not included)

Appetizers

Choice of

Stone House Salad spiced apples, blue cheese, candied pecans,
maple balsamic vinaigrette

Or

Butternut Squash Bisque with toasted pepitas & chive oil

Or

Crispy Brussel Sprouts with a spicy aioli & teardrop peppers

Or

Sweet Potato Gnocchi with Brown butter sage & goat cheese

Lunch Entrées

Choice of

Pork Belly Asian BBQ & sesame slaw on steamed bao buns

Or

Mussels in herb butter garlic white wine sauce served with local
baguette

Or

Eggplant Croquettes with marinara & house-made lemon ricotta

Or

Shrimp Tacos house slaw, pineapple relish & cilantro lime aioli

Dessert

Choice of

Mocha Cheesecake with chocolate crust

Or

Carrot Cake with pineapple confit

Or

Crème Brulee with autumn compote

Or

Skillet Chocolate Chip Cookie served warm with vanilla ice
cream