

THE STONEBREAKER



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**STARTERS**

**Grilled Caesar Salad\* 13**

Romaine, anchovy, fried capers, Grana Padano

**Wedge Salad 11**

Iceberg, cherry tomato, lardon, strawberry vinegar

**Pommes Frites 9**

Truffled aioli, sea salt, cracked black pepper

**Beef Tartar & Bone Marrow 19**

Brioche, strawberry, chive

**Croquettes 17**

Gruyère, Prosciutto, tomato confit

**Mushroom Toast 17**

Crimini mousse, maitake, honeycomb

**Seasonal Oysters\* Market**

Mignonette, horseradish, lemon

**Pickled Vegetables 11**

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**MAINS**

**Braised Short Ribs 31**

Creamed polenta, baby carrots, tomato-shallot confit

**Roasted Chicken 29**

Pommes puree, mire poix, chicken jus

**Rabbit Confit & Pappardelle 29**

Beech mushrooms, speck

**Mushroom Risotto 25**

Wild mushrooms, grape tomato, lemon

**Pan Roasted Salmon 33**

Green lentils, king oyster mushrooms, fennel

**Filet & Frites 49**

Compound butter, sea salt

**Shells & Cheese w/ Red Prawn 33**

Lardon, parsley

**Bread Services 7 | 13**

Ozark natural breads, house-made butter, sea salt

The Restaurant at Stonebreaker offers nightly features inspired by season and availability.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

The Restaurant at Stonebreaker works closely with local partners, including Ozark Natural Breads.