Thursday, May 2

Hello!

You'll notice that we have lots of seats.
And.
We have a tiny, but mighty staff who can accommodate only so many guests at one time.

Plus, REAL FOOD takes time.
Everything is being handcrafted whilst you wait.
Please allow 30+ minutes for your meal when the restaurant is full.

On some days we will be using our biodegradable, sustainable palm plates and sugar cane plates. These cost a fortune, but you're worth it! And these plates are lighter and easier to work with in the heat of the summer when we're constantly running stairs. Thank you for helping support us with preserving our personal resources & the planet's.

And thank you for your patience. The Stone Row team is working tirelessly to provide a great experience.
(seriously, you should see our fit bit numbers!)

Finally, thank you for your kindness – we love having you here and are delighted to share our food with you. ❤ Team Stone Row

MENU

• Appetizers •

artisan bread

house made bread, petite loaf, baked daily – it's adorable! (serves 1-2) 6
+ herbed oil (contains garlic, sunflower seeds, olive oil) 1

sunflower pesto hummus

organic sunflower seed kernels, garlic, lemon & house-made pesto (basil, garlic, olive oil, nutritional yeast (nut free)), served with house made-bread & English cucumbers 14
+ add a petite loaf 3

buffalo cauliflower tacos (2)

roasted organic cauliflower, SPICY buffalo sauce (hot sauce, house-made vegan butter♥ (contains coconut) + celery salt) carrots, aioli♥, cilantro-lime drizzle 12

gumbo z'herbes

an herb-forward classic including a classic roux of toasted flour + an abundance of greens: collards, chard, okra, peppers, celery, filé, atop velvety brown rice.
It's like you traveled to the low-country 9

Korean pork tacos (2)

SPICY slow roasted pork*, grilled corn tortillas, fresh kim chi♥, balsamic drizzle, cilantro drizzle (garlic), sriracha mayo♥ 13

mezze platter

this shareable appetizer has grilled, house-made focaccia, zucchini pachadi (tangy Indian chutney – fenugreek, tamarind, cumin, garlic, cilantro) , sunflower seed hummus, herbed oil (garlic, olive oil + sunflower seeds & nutritional yeast), oven roasted tomatoes, roasted olives, pickled onions + English cucumbers 26

key: plant based/vegan ♥ contains soy * contains a derivative of corn

♠ Sandwiches ♠

All sandwiches served with ONE of our house-made sides:

coleslaw	♥ potato salad
vinegar, cabbage, onion celery, cukes, peppers, caraway	house-made mayo (egg/dairy free), potatoes, carrots, pickle juice, coriander

Kentucky BBQ

Traditional southern slow-cooked pork* (it has a SPICY kick), served on house made bread, chipotle barbecue, pickled onions, organic greens lettuce 18

b.l.t 'biscuit'

bacon, organic greens, tomato, egg-free garlic aioli ♥, served on house made bread + organic greens 17

magic millet

pan fried patty of organic millet (an ancient grain), house-made sunflower seed butter, apple cider vinegar & nutritional yeast on house-made bread, tomato & special sauce (pickles, smoked paprika, house-made mayo + ketchup & mustard) ♥ & tomato + organic greens 17

add cheddar cheese 2 add bacon 4

pesto chicken salad sandwich♥

brined, grilled & diced chicken mixed with house made pesto (garlic, basil, sunflower seeds), lemon zest, mayo♥ (contains **eggs**) & balsamic reduction, served chilled house-made bread 17

Entrees

A plate sharing fee of $5 may be applied

fromage mac

penne pasta*, parmesan, cheddar, gruyere + smoked paprika and parmesan tuilles 21

add steak 12 /salmon 10/ pork 8/ chicken 8/bacon 4/ sautéed veg 4

Bangkok bowl♥*

crispy pan-fried SPICY samosas (millet & sunflower seeds & potato), mild Thai sauce ♥* (wine, garlic, basil, cilantro, red pepper, cornstarch, brown sugar, curry powder, coconut oil, soy milk), sauteed veg, fresh kim chi ♥, roasted chickpeas, grilled broccoli, velvety brown rice 22

add steak medallions 12 /salmon 10/ pork 8/ grilled chicken 8

Key: plant based/vegan ♥ contains soy * contains a derivative of corn

mushroom gnocchi

cauliflower gnocchi (contains cornstarch*), house made pesto (garlic, basil, sunflower seeds, nutritional yeast), + roasted tomatoes, sauteed mushrooms, fresh thyme & rosemary 25

+ parmesan cheese 3

steak medallions 12/ salmon 10/ grilled chicken 8

neptune salad

pan-seared salmon, organic greens, parmesan, cucumbers, carrots, tomatoes 27

dressing: basil mustard vinaigrette, balsamic vinaigrette (contains garlic), or creamy garlic♥

the veggie field salad

sauteed vegetables: zucchini, broccoli, red peppers, carrots atop organic greens, parmesan (optional), cucumbers, carrots, tomatoes 24

add steak medallions 12 /salmon 10/ grilled chicken 8

dressing: basil mustard vinaigrette, balsamic vinaigrette (contains garlic), or creamy garlic♥

steak salad

chuck tender medallions (medium rare), organic greens, parmesan, sauteed mushrooms & caramelized onions, cucumbers, carrots & tomatoes 28

dressing: basil mustard vinaigrette, balsamic vinaigrette (contains garlic), or creamy garlic♥

key: plant based/vegan ♥ contains soy * contains a derivative of corn

Hand-crafted, bespoke children's menu

Please note: we **do not** allow any outside food or beverage, *including baby food & snacks for your children*. We do have a small selection of organic baby food available as a courtesy for parents with very young children who are not yet eating solids. 1 per visit. Ask your server for details.

buttered pasta

penne pasta * + butter 12

substitute dairy free, house-made butter 2 + parmesan cheese 2

+ sauteed veg (zucchini, red peppers, carrots, broccoli) 4 + grilled chicken 5

Rice & veggies

velvety brown rice + sauteed veg (zucchini, red peppers, carrots) 12

+ steak medallions 12 + grilled chicken 5

Dessert

chocolate orange ganache♥

rich semi-sweet chocolate (contains sunflower lecithin), coconut milk, chocolate, orange extract, coconut whip cream, house made pumpkin spice 9

Artisan Sips

Lavender Lemonade 9
House-made lemonade & organic lavender syrup, finished with butterfly pea flower tea

classic vanilla cream soda 9
house made vanilla simple syrup, coconut milk, club soda + cherry

blueberry shrub 9
designed to hydrate & refresh, this centuries old combination of apple cider vinegar, sugar & fruit (blueberries & tulsi basil) is mixed with club soda & garnished with lemon

Shirley Temple 7
Sprite, organic cherry juice, Traverse City cherry

Sodas, Tonics, Waters & Etc.

London Essence Company Sodas & Tonics 6
Grapefruit & Rosemary Tonic/ Roasted Pineapple Soda
Bitter Orange Elderflower Tonic/White Peach & Jasmine Soda

***Aqua Carpatica* Natural Alkaline Spring Water**
Attention water aficionados! This silky, hydrating water, from the Carpathian Mountains, Romania, is served in a glass bottle, should be sipped & the bottle taken home for reuse.
Serves 3 comfortably 10

Clearly Canadian Sparkling Mineral Water (serves1) 4

Pellegrino sparkling mineral water (bottle – serves 3) 6

Aqua PANA Spring Water (bottle – serves 3) 6

full mellow coffee 4/ refills 2
rich, smooth coffee with 70% less bitterness because we cold soak the grounds for 12 hours. Try it without your usual cream and/or sugar to experience the difference

hot tea (assorted) **4**

bonne maman honey – 1 ounce jar (it's adorable) 2

soda (pepsi, diet pepsi, ginger ale, sprite) 3
iced tea 3 **milk** 3 **apple juice** 3

CAVEATS:

Consuming raw/undercooked meats & eggs increases your risk for food borne illness. Every attempt has been made to reduce the risk of cross contamination and to list common allergens in our food. Guests, however, are responsible for their own well-being & assume any risk while dining with us. This includes the alcohol. Unless clearly advertised as gluten free, all other liquors & liqueurs are not guaranteed & we encourage you to do your own research re: what is safe for you.

A 22% gratuity will be added to parties of 6 or more.

For those larger parties, the gratuity IS included on your bill. If you'd like to leave additional gratuity for your server, you are welcome to do so. These additional gratuities are nonrefundable.

We do not split checks.

Please take notice:

If you appear to be visibly impaired, we cannot serve you any alcohol.

It's the law!

www.lcb.pa.gov

Or call our toll free line:
866.275.8237

Hearing Impaired: TDD/TTY: 717.772.3725

Responsible
Alcohol
Management
Program
RAMP

pennsylvania
LIQUOR CONTROL BOARD

LCB-566 11/16

COCKTAILS

Elderberry Cosmo 18

house-infused orange & elderberry vodka, triple sec, cranberry juice + orange simple syrup

Lemon Meringue Pie 16

A glittery drink of Pinnacle whipped cream vodka, caravello limoncello, club soda

The Roberta Bondar 16

Blackberry crown royal whiskey, elderflower lemonade and garnished with a blood orange

Hibiscus Margarita 16

Espolon, hibiscus syrup, housemade sour mix, club soda,
garnished with lime and hibiscus leaf sugar

Bring Me A Shrubbery! 18

Hendricks gin, blueberry shrub & tonic, garnished with lemon (brought to you by the Knights of Ni)

The Butterfly Effect 16

House made butterfly-pea-flower-infused vodka, elderflower liqueur, lemon juice, simple syrup

Rock Candy Old Fashioned 18

3 ounces bourbon, bitters, premium cocktail cherry
Interested in a *RARE* whiskey Old Fashioned? Please take the price for 1 ounce & multiply by 3.
►*gluten free option* Koval Whiskey (made with corn & millet) 22◄

Manhattan 18

Any of our first shelf whiskeys, vermouth, bitters, sugar cube, cocktail cherry
Interested in a *RARE* whiskey Manhattan? Please take the price for 1 ounce & multiply by 3.
►*gluten free option* Koval Whiskey (made with corn & millet) 22 ◄

WHISKEY FLIGHTS

Winning The Lottery 100

Caribou/Blantons Gold/Stagg Jr /E.H. Taylor small batch (each whisky pour is 1 ounce)

Bourbon Excursion *55*

Buffalo Trace Straight Bourbon/ Bookers/Bakers Single Barrel/Uncle Nearest
(each whisky pour is 1 ounce)

(SOLD OUT) The Sophisticate Cocktail Flight 45

crème brulee martinette/ voodoo punch/ mini sazerac/ cucumber basil g&t

RARE WHISKEY

Note - Priced per ounce

An Old Fashion or Manhattan with any of the below is a 3 oz pour

Please be aware that many of these whiskeys were 'won' from a lottery held by the PA Liquor Control Board & are not readily available to restaurants. Or we were magically at the right place at the right time. Or some planet aligned with another planet &…… So far, we've been very lucky.

Winning The Lottery 100

Caribou/Blantons Gold/Stagg Jr /E.H. Taylor small batch (each whisky pour is 1 ounce)

Bourbon Excursion *55*

Buffalo Trace Straight Bourbon/ Bookers/Bakers Single Barrel/Uncle Nearest
(each whisky pour is 1 ounce)

(SOLD OUT) The Sophisticate Cocktail Flight 45

crème brulee martinette/ voodoo punch/ mini sazerac/ cucumber basil g&t

Baker's 7 Year Single Barrel	10
Basil Hayden	9
Basil Hayden *Toast*	9
☘ Blanton's Straight From The Barrel Single Cask	25
☘ Blanton's ***Gold*** Edition Single Barrel Bourbon	25
☘ Blanton's Straight Bourbon Whiskey	20
Booker's 7 Year Kentucky Stright Bourbon	20
Buffalo Trace	8
☘ Caribou Crossing Single Barrel	25
☘ Colonel E.H. Taylor **Barrel Proof Uncut**	80
☘ Colonel E.H. Taylor Small Batch	36
☘ Eagle Rare	15
Elijah Craig **18 Year**	22
Elijah Craig *Straight Bourbon*	8
Elijah Craig Straight **Rye** Oak Barrel	6
Elmer T. Lee Single Barrel Sour Mash	25
Evan Williams Single Barrel	6
George Dickel **Rye**	6
High West Bourbon: American Prairie	7
High West **Rye**: *A Midwinter Night's Dram*	25
Jack Daniels Single Barrel, Barrel Proof	6
Jack Daniels Triple Mash	7
Johnny Drum	6

Knob Creek 18 year Straight Bourbon	28
Knob Creek Straight Bourbon 9 year	7
Koval Millet Whiskey	10
Maker's Mark 101 Limited Release	9
Michter's Sour Mash	8
Michter's Straight **Rye**	8
Noah's Mill	8
Old ***Ezra*** 7 Year	9
Old **Forester** 1920	7
Old OVERHOLT Bottled in Bond **Rye**	6
Old **TUB**	5
☘ Pappy's 10 year (Rip Van Winkle)	80
☘ Pappy Van Winkle Family Reserve **15 year**	120
Penelope Architect w/French Oak Staves	8
Redemption Rum Cask Finish	7
Re:Find **Rye**	7
☘ Rock Hill Farms Single Barrel Bourbon	45
Russell's Reserve 13 year Straight Bourbon	30
Sazerac **Rye**	9
☘ Stagg Jr. Single Barrel Bourbon	20
Stateside Black Label	6
Teachers Peated Malt Whiskey	6
Templeton Barrel Strength **Rye**	8
Thomas S. Moore Bourbon Chardonnay Casks	9
Weller Special Reserve (Green Label)	10
Widow Jane Appelwood **Rye**	9
Wild Turkey Kentucky Spirit Single Barrel	7
Willet 4 Year Small Batch	20

☘ lottery winnings

BEER

All of these beverages are served in either bottles or cans, in a 12 ounce serving unless otherwise noted. (thank you for understanding. our plaster walls from 1854 are too beautiful to be punctured for a tap system.)

The Mad Elf Ale 2022 12

This aged, seasonal beauty is here: nuanced blend of sweet and tart cherries, PA honey, chocolate malt and a hint of mischief, by Troegs' Brewing Company, Hershey Pennsylvania. (11% ABV)

Bourbon Barrel Maple Hard Cider 12

With a hint of maple, barrel aged cider from 1911 Established Distillery 16 ounces (ABV 6.9%)

Blueberry Thrill 8
This lovely ale is made with real blueberries. Susquehanna Brewing Company, Pittston, PA (ABV 4.2%)

Yuengling Lager 6
Pottsville, PA (4.4% ABV)

Pisgah Mountain Lager 9
A local hoppy lager, Bright Path Brewing Company, Jim Thorpe PA (4% ABV)

Perpetual IPA 9
Imperial IPA, Tröeg's Brewing Hershey 12 oz. (7.5% ABV)

Citrus IPA 10
Funk Brewing Company, Easton PA, 16 oz. (6.1% ABV)

Ghostfish Grapefruit IPA 11
More grapefruit rind than juice, this IPA is lively & bright, bracingly bitter, eminently refreshing, Ghostfish Brewing Co., Seattle, WA (5.5%) (sorghum based)

Aurochs Session IPA 11
Brewed with millet and quinoa with pine, grapefruit & toast flavors. Aurochs Brewing Company Pittsburgh, PA (ABV 4.5%)

Elisa WhitBier 10
Belgian style wheat beer, Jim Thorpe Brewing Company, 16 oz, (5.6% ABV)

Guinness Stout 9
Irish dry stout, St. James Gate Brewing, Ireland 16 oz. (4.2 % ABV)

Organic Chocolate Stout 10
roasted chocolate malt paired with organic cocoa. Samuel Smith Brewing (ABV 5%)

KBS 14
"bold imperial stout is brewed with premium chocolate & coffee then aged in bourbon barrels that introduce powerful notes of vanilla, cocoa, and charred oak." Founders Brewing, Grand Rapids, MI (ABV 12%)

ALCOHOL FREE BREW

(must be 21 to order – and yes, this is a federal mandate)

Hop Splash Citrus 8
This ZERO alcohol sparkling water is hop-infused, with red grapefruit & blood orange juice

Deep Fake IPA 8
Less than .5% alcohol, this IPA, presented by Flying Dog Brewery, uses mosaic, simcoe and citra hops & "the result is a delicious IPA-imposter with a medium body and clean finish."

GLUTEN FREE

Bourbon Barrel Maple Hard Cider 12

With a hint of maple, barrel aged cider from 1911 Established Distillery 16 ounces (ABV 6.9%)

Aurochs Session IPA 11

Brewed with millet and quinoa with pine, grapefruit & toast flavors. Aurochs Brewing Company Pittsburgh, PA (ABV 4.5%)

Glutenberg Blonde Ale 11

made from millet, corn, herbal hops & apple. 16 oz Glutenberg Brewing, Montreal, CA (ABV 4.5 %)

Glutenberg *Stout* 11

made from millet, corn & hops. brewed with cocoa nibs & coffee in a 16oz can. Glutenberg Brewing, Montreal, CA (ABV 5 %) Looking for Guinness? This is a Guinness Adjacent with slightly less body.

Ghostfish Grapefruit IPA 11

More grapefruit rind than juice, this IPA is lively & bright, bracingly bitter, eminently refreshing, Ghostfish Brewing Co., Seattle, WA (5.5%) (sorghum based)

New Grist Pilsner-Style Beer 10

This beer is light, crisp & refreshing fruit & field style pilsner made from sorghum, rice & malted millet Lakefront Brewery, Milwaukee, WI (5.0 ABV)

Red Wine (bottle/glass)

Rioja - 111 Reserve 2018 52/14

aromas of blackberry, Red Delicious apple peel ,vanilla. with *opulent* tannins, Manzanos Winery, Rioja Northern Spain

Marques De Toro 2016 52/14

Rated 94 by *Wine Enthusiast* - this Spanish red is known for it's ripe, slightly reduced aromas of blackberry, cassis, lemony oak & tart profile. Finca La Moura Winery, Leon Spain

Cabernet Sauvignon - Josh Cellars California 52/14

Apothic Dark California 44 /12

Rosé

Domaine Des Nouelles Rose d'Anjou 2022 56/15

medium dry wine with a round & fruity palate. Anjou, Loire, France

White Wine

Chardonnay – 19 Crimes Martha Stewart Chard 2022 48 /13

"A deft touch with oak gives this medium- to full-bodied wine spicy complexity. It ranges from a toasted baguette aroma to light butter and ginger flavors over golden apple and Bosc pear. **— Jim Gordon"** California

Pinot Grigio - Villa de Morceschi 2022 Bardolino, Italy 44/12

Sauvingon Blanc - Fernlands 2022 60/16

"Light straw color with hints of green. Bright green herbal fruit aromas, with hints of lime and lemon and a touch of capsicum and gooseberry. Lovely, bright green fruit with hints of gooseberry, citrus, and cut-grass characters on the palate. A solid backbone of zesty acid with a clean, fresh finish." Marlborough New Zealand

Reisling - The Seeker 2021 44/12
white peach, grapefruit & nectarine with a crisp finish. Pairs well with spicy foods Mosel, Germany

Mead traditional honey wine by Stonekeep Meadery Pennsylvania 14 (by the glass only)

Rare Wines & Wines by the Bottle

For those new to Pennsylvania restaurants, please be aware that most of our alcohol purchases are curated by the Pennsylvania Liquor Control Board. The wines in this section were limited in their availability and required a keen eye & swift action to procure. Enjoy our bounty. Sold by the bottle.

Shannon Ridge Petite Sirah 2020 **55**
"A robust red with a fun and friendly attitude—yes, please! The plush tannic structure, refreshing acidity and concentration of fruits are a pure pleasure for the palate. Enjoy notes of blackberry, blueberry, black plum, boysenberry, vanilla, fennel, nutmeg and sweet tobacco." **Stacy Briscoe**
Lake Country, California

Castle Rock Rosé of Pinot Noir **60**
"Harvested in the cool of night, the grapes were sent direct to press to pull just enough color from the skins to achieve the delicate hue. The wine is crisp, fresh and floral with bright acidity and aromas of violet and rose petals. On the palate it is supple and harmonious with flavors of strawberry, raspberry and citrus, with a smooth lingering finish." Monterey County, CA

Blanc de Blancs De Perriere Brut 40
Sparkling French wine from the winery in Charnay-Les-Macon, France. Delicate fine bubbles, Bold yet balanced flavor & a seductively lush finish. Tasting notes: green apple, lemon curd, hint of biscuit, creamy citrus profile.

Artisan Temperance Tipples

The 18th Amendment (refreshing sips – no alcohol) 20

lavender hibiscus lemonade cloud /vanilla cream soda/roasted pineapple soda/ blueberry shrub

Lavender Lemonade **9**
House-made lemonade & organic lavender syrup, finished with butterfly pea flower tea

Shirley Temple **7**
Sprite, organic cherry juice, Traverse City cherry

blueberry shrub 9

designed to hydrate & refresh, this centuries old combination of apple cider vinegar, sugar & fruit (blueberries & tulsi basil) is mixed with club soda & garnished with lemon

classic vanilla cream soda 9

housebade vanilla simple syrup, cconut milk, club soda + cherry

ETC.

London Essence Company Sodas & Tonics 6

Grapefruit & Rosemary Tonic/ Roasted Pineapple Soda
Bitter Orange Elderfower Tonic/ White Peach & Jasmine Soda

Clearly Canadian Sparkling Mineral Water 4

Pellegrino sparkling mineral water (bottle – serves 3) 6

***Aqua Carpatica* Natural Alkaline Spring Water**

Attention water aficionados! This silky, hydrating water, from the Carpathian Mountains, Romania, is served in a glass bottle, should be sipped
& the bottle taken home for reuse. Serves 3 comfortably 10

Aqua PANA Spring Water (bottle – serves 3) 6

A BRIEF HISTORY OF THE BUILDING

(and Jim Thorpe)

• It was built in 1854ish for the engineers of the railroad to reside with their families.
• In the 1960s, the buildings on Race Street fell into disrepair & the neighborhood took a seedy turn. Houses were selling for $5k.
• In the early 1990s, the 2 houses that comprise the restaurant were merged by chiseling through 18 inches of stone.
• The retaining walls holding back the mountain are straight-as-an-arrow & possibly the most beautiful part of the property.
• The owner hasn't encountered any ghosts, but has been welcoming to any food-friendly spirits after 2 millet-crusted quiches mysteriously toppled onto the kitchen floor in 2015, on separate occasions. Suspecting phantom foul-play, she began making quiche with a classic crust. No quiche has been harmed since.
• The owner loves (and has cleaned & painted) every square inch of this place & is delighted that you're here to enjoy it.
• The owl in the logo represents the owner's parents. Mom did typical English things like looking for owl pellets on walks & Dad worked overnight shifts his entire career. The

owner wishes they were both here – Mom to hound her about the bookkeeping/accounting & Dad to fix the refrigeration. And everything else. ♥

• Regarding the town's name change: Jim Thorpe was the world's most famous athlete in the early 1920s & 30s. He died in the 1950s and his 3rd wife was looking for a place to inter his body & happened to catch a news program about East & West Mauch Chunk and the plan to merge into 1 borough (there was some tension about that…). She visited, liked the town, the town like her and they agreed to change the name & honor her husband in the hopes of resurrecting tourism. For more information, see the visitor's center in Hazzard Square.