

Soup

SEASONAL SOUP | 6

Chef's Daily Creation

FRENCH ONION SOUP | 7

Served Traditionally with Gruyere Crouton

Salad

StoneRose SALAD | 10

Mixed Field Greens, Wisconsin Sharp Cheddar, Candied Pecans, Apples & Cider Vinaigrette

CRAB, AVOCADO & ROASTED PEPPER SALAD | 14

Jumbo Lump Crab Meat, Fresh Avocado, Spring Mix, Bell Pepper, Ginger Vinaigrette

CAESAR SALAD | 10

Baby Romaine Leaves, Fresh Peeled Piave Cheese, Creamy Caesar Dressing & Dark Pumpernickel Croutons

QUINOA & SQUASH SALAD | 10

Butternut Squash, Cranberry, Spiced Walnuts, Cider Vinaigrette

TUSCAN STYLE FRESH MOZZARELLA CAPRESE SALAD | 11

Red Tomatoes, Tuscan Style Fresh Mozzarella, Sorel, Basil Oil, Smoked Sea Salt, White Balsamic Reduction

GOLDEN BEET & GOAT CHEESE SALAD | 10

Mixed Field Greens, Roasted Beets, Spiced Walnuts & Blueberry White Balsamic Vinaigrette

TO ANY SALAD

Add Grilled Chicken | 4 Add Salmon | 7

Add Scallops | 7 Add Tuna | 7

Starters

SHORT RIB FLATBREAD | 15

Braised Grass Fed Short Ribs, Homemade Mac & Cheese, Au Jus Reduction, Scallions, Parmesan Tuille

CHEF'S DAILY FLATBREAD | 13

Thin, Crispy Handmade Pizza Served with Arugula Salad

SWEET & SPICY CALAMARI | 13

Sweet & Spicy Chili Glaze, Shredded Carrots, Serrano Peppers, Scallions, Sesame Seeds & Black Mayo

MUSSELS & CHORIZO | 14

Steamed in White Wine-Garlic Broth

SHORT RIB OVER MAC & CHEESE | 12

Braised Grass Fed Beef Short Ribs with Homemade Mac & Cheese in Roasting Au Jus

Signature Fries

DUCK FAT FRIES | 9

Thin Cut Kennebec Potatoes, Rendered Duck Fat

StoneRose FRIES | 6

Hand Cut Kennebec Potatoes, Served with House Remoulade

PARMESAN TRUFFLE FRIES | 9

Hand Cut Kennebec Potatoes, White Truffle Oil, Grated Parmesan Cheese

SAUCES

Melted Cheddar Sauce | 4 Truffle Aioli | 4

Smokey Short Rib jus | 2.5

Boards

POLENTA BOARD | 12

Goat Cheese & Basil Polenta, Crostini, Fried Pita

SEASONAL GRILLED VEGETABLE BOARD | 11

Grilled Portobello, Eggplant, Baby Leeks, Zucchini, White Bean Herb Spread

StoneRose CHEESE BOARD | 15 & 19

3 or 5 Imported Cheeses — Candied Pecans, Grapes, Truffle Honey, Apples & house made crostini

Mains

EXECUTIVE CHEF

WILLIAM LANGLOIS

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 25

Braised Grass Fed Beef Short Ribs with Market Vegetable & Classic Homemade Mac & Cheese

MAPLE GLAZED BERKSHIRE PORK CHOP | 28

Butternut Squash Mashed Potatoes, Sage Butter

Stone Rose **BURGER | 14**

Premium Gold Angus Beef, Jowl Bacon, Onions & Cooper Sharp on Toasted Brioche

Served with Hand Cut Kennebec Fries & House Special Sauce

(Our burgers are cooked slowly on a cast iron skillet & take a few extra minutes, especially for higher temperatures.)

WASABI PEA CRUSTED YELLOWFIN TUNA | 28

Sambal Honey Mash, Miso Vinaigrette, Ginger Daikon Salad

8oz MARINATED RIBEYE | 30

Scallion Mashed Potatoes, Green Beans, Fresh Thyme

SWEET POTATO GNOCCHI | 16

Brown Butter, Thyme, Kale, Prosciutto

CRISPY DUCK BREAST | 27

Sweet Corn & Jowl Bacon Risotto, Grilled Scallion, Pomegranate Au Jus

SEARED SCALLOPS | 28

Jowl Bacon & Sweet Corn Risotto, Coconut Chili Sauce

OVEN ROASTED AIRLINE CHICKEN | 24

Almond Crusted Airline Chicken Breast with Truffle Honey Glaze, Quinoa, Green Beans

RED SNAPPER | 27

Pistachio and Herb crusted Red Snapper, Blackberry Sauce, Sweet Potato Mash, Green Beans

Sides to Share

ROASTED POTATOES | 9

Fingerling Potatoes, Truffle Honey,
Kale

SQUASH NOODLES | 11

Butternut Squash, Pumpkin Butter,
Walnuts, Dried Figs

ASPARAGUS | 12

Chanterelle Mushrooms, Green Beans,
Almonds, Thyme

Parsnip Puree or Sambal Honey Mash | 5

Seasonal Vegetables | 5

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Even if you're drinking great wine.