

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

LUMP CRAB | 13

Lump Crab Meat, Arugula, Mango Cilantro Relish, Serrano, Toasted Almonds, Radish, Sesame Seeds

CAESAR SALAD | 10

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

QUINOA & ASPARAGUS SALAD | 10

Asparagus, Mixed Field Greens, Radish, Miso Vinaigrette

CAPRESE SALAD | 11

Multi Colored Tomatoes, Buffalo Mozzarella, Sorel, Basil Oil, Smoked Sea Salt

TO ANY SALAD

Add Grilled Chicken | 4 Add Salmon | 7

Add Scallops | 7 Add Tuna | 7

Starters

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

StoneRose CHEESE BOARD | 15 & 19

3 or 5 Imported Cheeses — Candied Pecans, Grapes, Truffle Honey, Apples & House Made Crostini

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

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.

Lunch

EXECUTIVE CHEF
WILLIAM LANGLOIS

DUCK BURGER | 18

Ground Duck, Fried Egg, Gruyere, Truffle Mayo, Lettuce

BLACK BEAN SLIDERS | 14

Black Bean Patties, Guacamole, Pico de Gallo, Lettuce

THE STRAUB ROASTED TURKEY & AVOCADO | 12

House Roasted Turkey Breast with Jowl Bacon, Lettuce, Tomato,
Avocado, & Cooper Sharp Cheese
Available on Wheat, Wheat Toast, or Wheat Wrap

FISH TACOS | 14.5

Three Soft Flour Tortillas filled with Panko Crusted Mahi Mahi, Cajun Remoulade,
Avocado & Pickled Red Cabbage
Served with Petite Arugula Salad & Cup of Kennebec Fries
add Taco | 4

TUNA LETTUCE WRAPS | 15

Avocado, Radish Slaw, Chili Lime Dipping Sauce

SHORT RIB GRILLED CHEESE WITH SEASONAL SOUP | 14

Scallions, Cooper Sharp, Braised Beef Short Ribs on Salt Loaf

StoneRose **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.)

SWEET POTATO PASTA | 16

Homemade Paccheri Noodle, Asparagus, Green Bean, Herb Pesto

TURKEY CRANBERRY GRILLED CHEESE WITH SEASONAL SOUP | 13

House Roasted Turkey, Brie, Cranberry, Prosciutto on Salt Loaf

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 25

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

FRIED CHICKEN SANDWICH | 12

Spiced Fried Chicken, Spicy Pickle Slaw, Sesame Mayo on Brioche

All sandwiches served with hand cut Kennebec fries and remoulade.
A side salad can be substituted for fries