

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, Toasted Almonds, Radish, Sesame Seeds, Citrus Vinaigrette

CAESAR SALAD | 10

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

QUINOA & ASPARAGUS SALAD | 10

Mixed Field Greens, Asparagus, Radish, Miso Vinaigrette

CAPRESE SALAD | 11

Seasonal Tomatoes, Buffalo Mozzarella, Sorel, Basil Oil, Smoked Sea Salt, White Balsamic Reduction

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

Fried Polenta, Roasted Red Pepper Sauce

SEASONAL GRILLED VEGETABLE BOARD | 11

Grilled Zucchini, Eggplant, Edamame, Baby Leeks, Zucchini, Garlic Hummus

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

PROSCIUTTO WRAPPED PORK CHOP | 28

Roasted Shallot, Bacon Butter, Scallion Mashed Potato

StoneRose **BURGER | 15**

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.)

Add Fried Egg | 2

DUCK BURGER | 18

Ground Duck, Gruyere, Fried Egg, Truffle Mayo, Lettuce on Toasted Brioche

WASABI PEA CRUSTED YELLOWFIN TUNA | 28

Sambal Honey Mash, Miso Vinaigrette, Ginger Daikon Salad

8oz MARINATED RIBEYE | 30

Scallion Mashed Potatoes, Seasonal Mushrooms, Sweet Dijon Glaze

SWEET POTATO PASTA | 16

Homemade Paccheri Noodle, Asparagus, Green Beans, Herb Pesto

SEARED SCALLOPS | 27

Lemon Tarragon Sauce, Herb Gremolata, Parsnip Puree, Asparagus

OVEN ROASTED AIRLINE CHICKEN | 24

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

PAN SEARED HALIBUT | 28

Shallot Dijon Sauce, Parsnip Puree, Green Beans, Radish

SEASONAL RISOTTO | 21

Market Vegetables, Arborio Rice, Parmesan

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.