

# 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

## TO ANY SALAD

Add Grilled Chicken | 5 Add Salmon | 7

Add Scallops | 7 Add Tuna | 7

# Drinks

## SORBET MIMOSA | 10

Prosecco, Mango Sorbet, Strawberry Garnish

## THE ROSEMARY | 8.5

Our take on the classic Bloody Mary. House-infused Celery,  
Dill, & Jalapeno Vodka, Homemade Bloody Mix, Bacon

## SUNDAY SANGRIA | 8

Perfect combination of fruit & white wine made fresh each week.

# Starters

## CHEF'S DAILY FLATBREAD | 13

Thin, Crispy Handmade Pizza Served with Arugula Salad

## MUSSELS & CHORIZO | 14

Steamed in White Wine-Garlic Broth

## *StoneRose* CHEESE BOARD | 16 & 20

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

## DUCK FAT FRIES | 9

Thin Cut Kennebec Potatoes, Rendered Duck Fat

## *StoneRose* FRIES | 7

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 | 3

Truffle Aioli | 3

Smokey Short Rib Jus | 2.5

# Sides

## Baked Mac & Cheese | 5

## French Fries | 7

## Parmesan Truffle Fries | 9

## Bacon | 4

## Fresh Fruit Plate | 9

## Seasonal Vegetable | 5

# Brunch

EXECUTIVE CHEF

WILLIAM LANGLOIS

## **BREAKFAST BURRITO | 11**

Scrambled Eggs, Roasted Poblano, Tomato Lime Salsa, Ranchero Sauce, Kennebec Fries

## **FRIED CHICKEN & MAPLE BACON WAFFLE | 14**

Spiced Fried Chicken, Fried Egg, Cinnamon Maple Syrup, Maple Bacon Waffle

## **CHORIZO STUFFED PEPPER | 11**

Roasted Bell Pepper, Scrambled Egg, Chorizo, Poblano Salsa, Ranchero Sauce, Topped with a Fried Egg

## **THE STRAUB ROASTED TURKEY & AVOCADO | 13**

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

## **FISH TACOS | 16**

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

## **DUCK BURGER | 18**

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

## **SHORT RIB GRILLED CHEESE WITH SEASONAL SOUP | 14**

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

## *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**

## **FRITTATA | 11**

Chef's Daily Creation served with an Arugula Salad & Fresh Fruit

## **BERRY STUFFED FRENCH TOAST | 12**

Maple Syrup, Cinnamon Whipped Cream, Seasonal Berries

## **BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 25**

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

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