

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 SALAD | 13

Lump Crab Meat, Mixed Greens, Roasted Pepper, Avocado,
Crispy Potato Strips, Citrus Vinaigrette

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 Add Shrimp | 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

Bacon Brussel Sprouts | 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

Roasted Turkey, Bacon, Cooper Sharp, Lettuce, Tomato, Avocado, & Au Jus. Served with Fries
Available on Wheat Bread, Wheat Toast, 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, 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.