

Soup

SEASONAL SOUP | 7

Chef's Daily Creation

FRENCH ONION SOUP | 8

Served Traditionally with Gruyere Crouton

Salad

StoneRose SALAD | 10

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

CRAB & AVOCADO SALAD | 14

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

QUINOA & SHRIMP SALAD | 13

Mixed Greens, Shrimp, Chickpeas, Cherry Tomatoes, Feta, & Chipotle Honey Vinaigrette

CAPRESE SALAD | 11

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

TO ANY SALAD

Add Grilled Chicken | 6 Add Salmon | 7

Add Scallops | 7 Add Tuna | 7 Add Shrimp | 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 | 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

Signature Fries

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

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

THE STRAUB ROASTED TURKEY & AVOCADO | 14

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

SWEET POTATO GNOCCHI | 17

Homemade Sweet Potato Gnocchi, Kale, Prosciutto, Thyme, Sage Butter

PORK TACOS | 11

Chipotle Sour Cream, Lettuce, Tomato. Served with Fries

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

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

FRIED CHICKEN SANDWICH | 12

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

DUCK BURGER | 18

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

PULLED PORK SANDWICH | 12

Brie, Candied Bacon & Balsamic Honey Glaze on Hearth Baked Bread

TUNA LETTUCE WRAPS | 15

Avocado, Radish Slaw, Chili Lime Dipping Sauce

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 26

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

All sandwiches served with hand cut Kennebec fries and remoulade.