

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 Pumpnickel Croutons

QUINOA & SHRIMP SALAD | 13

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

FRESH MOZZARELLA CAPRESE SALAD | 11

Red Tomatoes, Fresh Mozzarella, Sorel, Basil Oil, Smoked Sea Salt, White Balsamic Reduction

TO ANY SALAD

Add Grilled Chicken | 6 Add Salmon | 8

Add Scallops | 9 Add Tuna | 9 Add Shrimp | 8

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 | 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

Boards

SHORT RIB DOUGHNUT | 15

Crispy Fried Dough Stuffed with Beef Short Ribs, Gruyere, and Scallions

SEASONAL GRILLED VEGETABLE BOARD | 11

Zucchini, Yellow Squash, Portobello, Edamame, Leeks, Garlic Hummus

StoneRose CHEESE BOARD | 16 & 20

3 or 5 Imported Cheeses — Candied Pecans, Grapes,

House Made Truffle Honey. Apples & House Made Crostini

Mains

EXECUTIVE CHEF

WILLIAM LANGLOIS

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 26

Braised Grass Fed Beef Short Ribs with Brussels Sprouts & Classic Homemade Mac & Cheese

PROSCIUTTO WRAPPED PORK CHOP | 28

Roasted Shallot, Bacon Butter, Sweet Potato Mash

Stone Rose **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

DUCK BURGER | 18

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

WASABI PEA CRUSTED YELLOWFIN TUNA | 28

Citrus Mash, Miso Vinaigrette, Ginger Daikon Salad

8oz MARINATED RIBEYE | 30

Parsnip Puree, Green Beans, Seasonal Mushrooms, Sweet Dijon Glaze

SEASONAL RISOTTO | 21

Market Vegetables, Arborio Rice, Parmesan

SWEET POTATO GNOCCHI | 17

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

SEARED SCALLOPS | 27

Lemon Tarragon Sauce, Herb Gremolata, Parsnip Puree

OVEN ROASTED AIRLINE CHICKEN | 24

Sweet Potato Mash, Chickpea Béchamel, Market Vegetable, Au Jus

PAN SEARED KING SALMON | 28

Citrus Mash, Avocado, Ginger Arugula Pesto, Market Vegetable,

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.