

Soup

SEASONAL SOUP | 7

Chef's Daily Creation

FRENCH ONION SOUP | 8

Served Traditionally with Gruyere Crouton

Salad

StoneRose SALAD | 11

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

CRAB & AVOCADO SALAD | 15

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

CAESAR SALAD | 11

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

QUINOA & SHRIMP SALAD | 14

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

FRESH MOZZARELLA CAPRESE SALAD | 12

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

*ADD TO ANY SALAD

Grilled Chicken | 6 Salmon | 8

Scallops | 9 Tuna | 9 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 | 14

Thin, Crispy Handmade Pizza Served with Arugula Salad

SWEET & SPICY CALAMARI | 14

Sweet & Spicy Chili Glaze, Shredded Carrots, Serrano Peppers, Scallions, Sesame Seeds & Black Mayo

FRIED DUCK WINGS | 13

Sweet Chili Glaze, Kohlrabi Slaw

*MUSSELS & CHORIZO | 15

Steamed in White Wine-Garlic Broth

*YELLOWFIN TUNA POKE | 15

Avocado, Radish, Cucumber, Serrano Lime Vinaigrette, Sesame Seeds, Served with Pita

SHORT RIBS OVER MAC & CHEESE | 13

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

White Cheddar Sauce | 3 Truffle Aioli | 3 Green Chili Aioli | 3

Boards

StoneRose CHEESE BOARD | 16 & 20

3 or 5 Imported Cheeses — Candied Pecans, Grapes, House Made Truffle Honey, Apples & House Made Crostini

SEASONAL VEGETABLE BOARD | 15

Zucchini, Asparagus, Brussels Sprouts, Cauliflower, Herb Hummus, Red Pepper-Smokey Ricotta, Pita

Mains

EXECUTIVE CHEF

WILLIAM LANGLOIS

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 28

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

***PAN SEARED BONE-IN PORK CHOP | 28**

Rosemary Fingerling Potatoes, Bacon Wrapped Asparagus, Cauliflower Sauce

StoneRose* **BURGER | 16

Premium Gold Angus Beef, Bacon, Onions & Cooper Sharp on Toasted Brioche

Served with Hand Cut Kennebec Fries & House Remoulade

(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**

Blended Ground Duck & Bacon, Fried Egg, Gruyere, Frisée, Wild Mushroom, on Toasted Brioche

Served with Duck Fat Fries & House Remoulade

***WASABI PEA CRUSTED YELLOWFIN TUNA | 29**

Citrus Mash, Miso-Sambal Gastrique, Crunchy Green Bean Salad, Almonds

***10oz TOP SIRLOIN | 28**

Rosemary Fingerling Potatoes, Sautéed Asparagus, Chimichurri Sauce

LOBSTER BUCATINI | 28

Homemade Bucatini, Roasted Cherry Tomatoes, Parsley, White Wine Cream Sauce

***GRILLED RACK OF LAMB | 27**

Herb Crusted, Wild Mushroom, Frisée, Black Garlic Sauce, Asparagus, Ginger Arugula Pesto

***PAN SEARED SCALLOPS | 28**

Coconut Cream, Frisée, Cucumber, Radish, Black Garlic Parsnip Purée, Truffle Oil

SWEET POTATO GNOCCHI | 17

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

***PAN SEARED SALMON | 28**

Citrus Mash, Avocado Sauce, Green Beans, Ginger Arugula Pesto

*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.