

Soup

SEASONAL SOUP | 8

Chef's Daily Creation

FRENCH ONION SOUP | 9

Served Traditionally with Gruyere Crouton

Salad

StoneRose SALAD | 12

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 Pumpernickel Croutons

FRESH MOZZARELLA CAPRESE SALAD | 13

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

CHEF'S DAILY FLATBREAD | 14

Thin, Crispy Handmade Pizza Served with Arugula Salad

MUSSELS & CHORIZO | 16

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 RIBS OVER MAC & CHEESE | 13

Braised Grass Fed Beef Short Ribs with Homemade Mac & Cheese in Roasting Au Jus

SWEET & SPICY CALAMARI | 14

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

DUCK FAT FRIES | 10

Thin Cut Kennebec Potatoes, Rendered Duck Fat

StoneRose FRIES | 8

Hand Cut Kennebec Potatoes, Served with House Remoulade

PARMESAN TRUFFLE FRIES | 10

Hand Cut Kennebec Potatoes, White Truffle Oil, Grated Parmesan Cheese

SAUCES

Melted Cheddar Sauce | 3

Truffle Aioli | 3

Green Chili Aioli | 3

Brunch Cocktails

THE ROSEMARY | 9

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

FEINE COLD BREW | 9

Cold Brew Coffee, made from our neighbor coffee shop, Feine. Mixed with Stoli Vanilla, Kahlua, & Cream

Bloody Mary Flight | 11

Three 5oz flights of our classic Rose Mary, the Spicy Verde, & the Bloody Maria. Served with a Variety of Garnishes.

SORBET MIMOSA | 10

Prosecco, Seasonal Sorbet

BEER-MOSA | 8

Rotating Wheat Beer topped with OJ & Prosecco

Brunch

EXECUTIVE CHEF
WILLIAM LANGLOIS

EGG SANDWICH | 11

Fried Eggs, Bacon, Avocado, Arugula, Chimichurri Sauce
Served on Freshly Made Bread

FRIED CHICKEN & WAFFLE SANDWICH | 14

Spiced Fried Chicken, Fried Egg, Maple Butter, Belgian Waffle

THE STRAUB ROASTED TURKEY & AVOCADO | 14

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

FISH TACOS | 17

Three Soft Flour Tortillas filled with Panko Crusted Mahi Mahi, Cajun Remoulade, Avocado
& Pickled Red Cabbage. Served with Petite Arugula Salad & Small Cup of Kennebec Fries
add Taco | 4

DUCK BURGER | 18

Blended Ground Duck & Bacon, Fried Egg, Frisée, Wild Mushroom, on Toasted Brioche
Served with Duck Fat Fries

SHORT RIB GRILLED CHEESE WITH SEASONAL SOUP | 14

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

Stone Rose 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

FRITTATA | 11

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

SWEET POTATO FRENCH TOAST | 12

Sweet Potato Bread, Maple Syrup, Seasonal Berries, Whipped Cream

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 28

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

Sides

Baked Mac & Cheese | 5

Bacon | 4

Fresh Fruit Plate | 9

Brussels Sprouts & Bacon | 5

Small Cup of Fries | 4

Wheat Toast & Butter | 3

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness