

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

QUINOA & SHRIMP SALAD | 15

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

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

SWEET & SPICY CALAMARI | 14

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

*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 Beef Au Jus

Signature Fries

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

Green Chili Aioli | 3

Truffle Aioli | 3

*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 on your choice of Wheat Bread, Wheat Toast, or Wheat Wrap

SWEET POTATO GNOCCHI | 17

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

***BLACKENED SALMON SANDWICH | 14**

Sesame Carrot Slaw, Cucumber, Siracha Mayo on Brioche
Served with Petite Arugula Salad & Small Cup of Kennebec Fries

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

***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

SHORT RIB GRILLED CHEESE WITH SEASONAL SOUP | 14

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

FRIED CHICKEN SANDWICH | 13

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

***DUCK BURGER | 18**

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

***TUNA LETTUCE WRAPS | 15**

Seared Ahi Tuna, Avocado, Kohlrabi Slaw, Chili Lime Dipping Sauce, Cucumber Ribbons

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 28

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

LOBSTER TACOS | 18

Two Soft Flour Tortillas filled with Chili Lime Crème, Red Cabbage Slaw, and Shredded Lettuce
Served with Petite Arugula Salad & Side of Kennebec Fries
Add Taco | 5