

# salad & soup

## **FRENCH ONION SOUP | 9**

Gruyere Crouton

## *StoneRose* **SALAD | 12**

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

## **CRAB STUFFED AVOCADO SALAD | 15**

Baby Greens, Lump Crab Meat, Avocado, Bell Pepper, Citrus Vinaigrette

## **CAESAR SALAD | 11**

Baby Romaine, Piave Cheese, Caesar Dressing, Dark Pumpernickel Croutons

## **GORGONZOLA & BEET SALAD | 13**

Mixed Greens, Quinoa, Almonds, Crispy Shallot, Balsamic Dijon Vinaigrette

## **ADD TO ANY SALAD\***

Grilled Chicken | 6 Salmon | 8 Shrimp | 8

# signature fries

## **DUCK FAT FRIES | 10**

Thin Cut Kennebec Potatoes, Rendered Duck Fat

## *StoneRose* **FRIES | 8**

Hand Cut Kennebec Potatoes, Remoulade

## **PARMESAN TRUFFLE FRIES | 10**

Hand Cut Kennebec Potatoes, White Truffle Oil, Parmesan

## **SAUCES**

Truffle Aioli | 3

Green Chili Aioli | 3

# starters

## **FARMER'S FLATBREAD | 14**

Cheddar, Butternut Squash, Caramelized Onion, Kale

## **SHORT RIB FLATBREAD | 14**

Braised Grass Fed Short Ribs, Homemade Mac & Cheese, Au Jus Reduction, Scallions, Parmesan Tuille

## **SWEET & SPICY CALAMARI | 14**

Sweet & Spicy Chili Glaze, Shredded Carrots, Serrano Peppers, Scallions, Sesame Seeds & Avocado Crème Fraiche

## **CARAMELIZED BRUSSELS SPROUTS | 12**

Miso Glaze, Bacon, Brown Butter Crumb

## **SHORT RIBS OVER MAC & CHEESE | 13**

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

## *StoneRose* **CHEESE BOARD | 16 & 20**

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

# dessert

## **CHIPWICH | 10**

Homemade Chocolate Chip Cookies, Vanilla Ice Cream, Chocolate Sauce

## **SEASONAL CAKE | 8**

Chef's selection

# mains

## **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**

Serrano Mash, Green Beans, Au Jus

## **10oz TOP SIRLOIN\* | 28**

Serrano Mash, Green Beans, Chimichurri

## **AIRLINE CHICKEN BREAST\* | 25**

Herb Roasted Fingerling Potato and Squash, Asparagus, Au Jus

## **RICOTTA GNOCCHI | 17**

Kobocha Squash Puree, Basil Oil, Roasted Butternut Squash, Parmesan, Chives

## **SWEET POTATO GNOCCHI | 17**

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

# handhelds

## *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

## **THE STRAUB ROASTED TURKEY & AVOCADO | 14**

Roasted Turkey, Cooper Sharp, Lettuce, Tomato, Avocado, & Au Jus on a Wheat Wrap  
Served with Kennebec Fries

## **BLACKENED SALMON SANDWICH | 14**

Sesame Carrot Slaw, Cucumber, Sriracha Mayo on Brioche  
Served with Kennebec Fries

## **FRIED CHICKEN SANDWICH | 14**

Spiced Fried Chicken, Spicy Pickle Slaw, Sesame Mayo on Brioche  
Served with Kennebec Fries

\*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.