

salad & soup

SEASONAL SOUP | 8
Chef's Daily Creation

FRENCH ONION SOUP | 9
Gruyere Crouton

StoneRose **SALAD** | 12

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

CRAB STUFFED AVOCADO SALAD | 16
Baby Greens, Lump Crab Meat, Avocado, Bell
Pepper, Citrus Vinaigrette

CAESAR SALAD | 11
Baby Romaine, Piave Cheese, Caesar Dressing,
Dark Pumpernickel Croutons

HEIRLOOM TOMATO & FETA | 14
Avocado, Fresh Basil, White Balsamic
Vinaigrette, Pistachio

ADD TO ANY SALAD*
Grilled Chicken | 6 Salmon | 8
Scallops | 9 Tuna | 9 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
Chef's Seasonal Creation

SHORT RIB FLATBREAD | 14
Braised Grass Fed Short Ribs, Homemade Mac &
Cheese, Au Jus Reduction, Scallions, Parmesan Tuille

SWEET & SPICY CALAMARI | 15
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 | 14
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* | 29

Scallion Mash, Green Beans, Au Jus

10oz TOP SIRLOIN* | 28

Truffle Mash, Green Beans, Mushrooms, Au Jus

AIRLINE CHICKEN BREAST* | 25

Citrus Mash, Baby Carrots, Au Jus

PAN SEARED SCALLOPS* | 28

Basil Risotto, Grilled Zucchini & Yellow Squash, Thick Cut Bacon

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, Bacon, Lettuce, Tomato, Avocado, & Au Jus on a Wheat Wrap
Served with Kennebec Fries

BLACKENED SALMON SANDWICH | 15

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

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

*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.