

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 | 12
Baby Romaine, Piave Cheese, Caesar Dressing,
Dark Pumpernickel Croutons

HARVEST BURRATA SALAD | 16
Baby Greens, Burrata, Prosciutto, Roasted
Beets, Butternut Squash, Candied Walnuts,
Blueberry Honey Mustard

ADD TO ANY SALAD*
Grilled Chicken | 6 Salmon | 8
Scallops | 9 Tuna | 9 Shrimp | 8

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 | 15
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

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

mains

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 28

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

BACON WRAPPED BONE-IN PORK CHOP* | 29

Herb Mash, Garlic Swiss Chard, Butternut Squash Sauce

10oz TOP SIRLOIN* | 29

Herb Mash, Rosemary Truffle Sauce, Bacon Swiss Chard, Red Wine Salt

AIRLINE CHICKEN BREAST* | 25

Herb Roasted Baby Potatoes and Squash, Asparagus, Au Jus

PAN SEARED SCALLOPS* | 29

Baked Squash, Wild Mushroom Risotto, Truffle Cream Sauce, Pecan Dust

RICOTTA GNOCCHI | 18

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

SWEET POTATO GNOCCHI | 18

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

handhelds

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

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.