

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 | 9
Scallops | 9 Tuna | 9 Shrimp | 8

seasonal boards

StoneRose **CHEESE BOARD | 16 & 20**

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

FARM BOARD | 15

Seasonal Selection, Served with Herb Hummus,
Red Pepper-Smokey Ricotta, Pita

starters

FARMER'S FLATBREAD | 14
Seasonal Selection

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, Green
Chili Peppers, Scallions, Sesame Seeds & Avocado
Crème Fraîche

MUSSELS & CHORIZO* | 16
Steamed in White Wine-Garlic Broth, Fennel

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

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

White Cheddar Sauce | 3 Truffle Aioli | 3
Green Chili Aioli | 3
Sauce Trio | 7

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

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

SESAME CRUSTED YELLOWFIN TUNA* | 29

Wasabi Mash, Cucumber Mango Salsa, Lime Paprika Vinaigrette

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 Squash, Parmesan, Chives

-For parties of 6 or more a
20% service charge will be
added.

*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.