

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

BERRY KALE SALAD | 13

Blueberries, Parmesan Crisp, Harissa Honey
Dressing, Goat Cheese, Pecan, Snap Peas

ADD TO ANY SALAD*

Grilled Chicken | 6 Salmon | 8

Scallops | 9 Tuna | 9 Shrimp | 8

starters

CRISPY CAULIFLOWER | 13

Lime Saffron Sauce, Roasted Yellow Zucchini,
Purple Carrot Aioli

SHORT RIB FLATBREAD | 15

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 | 17 & 21

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

White Cheddar | 3

Sauce Trio | 7

lunch

THE STRAUB ROASTED TURKEY & AVOCADO | 15

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

SWEET POTATO GNOCCHI | 19

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

BLACKENED SALMON SANDWICH | 16

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

StoneRose **BURGER* | 17**

Premium Gold Angus Beef, Bacon, Onions, Cooper Sharp, 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 & Kennebec Fries
add extra taco | 4

FRIED CHICKEN SANDWICH | 14

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

TUNA LETTUCE WRAPS | 16

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

DUCK BURGER* | 18

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

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 29

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

*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.