

# 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 | 9  
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,  
Green Chili 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**  
White Cheddar Sauce | 3  
Truffle Aioli | 3  
Green Chili Aioli | 3  
Sauce Trio | 7

# mains

## **BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 29**

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

## **BONE-IN PORK CHOP\* | 30**

Herb Mash, Garlic Swiss Chard, Fried Fennel, Dijon Jus

## **SESAME CRUSTED YELLOWFIN TUNA\* | 29**

Wasabi Mash, Cucumber Mango Salsa, Lime Paprika Vinaigrette

## **10oz TOP SIRLOIN\* | 30**

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

## **AIRLINE CHICKEN BREAST\* | 26**

Chipotle Polenta, Frisée, Cherry Tomato, Snap Peas, Salsa Verde

## **PAN SEARED SCALLOPS\* | 30**

Cauliflower Risotto, Smokey Butternut Squash Sauce, Asparagus, Arugula Oil

## **SWEET POTATO GNOCCHI | 19**

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

# handhelds

## *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

## **DUCK BURGER\* | 18**

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

## **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**

## **THE STRAUB ROASTED TURKEY & AVOCADO | 15**

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

## **FRIED CHICKEN SANDWICH | 14**

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

## **BLACKENED SALMON SANDWICH | 16**

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

-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.