

soup & salad

SEASONAL SOUP | 8

Chef's Daily Creation

FRENCH ONION SOUP | 9

Served Traditionally with Gruyere Crouton

StoneRose SALAD | 12

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

CRAB STUFFED AVOCADO SALAD | 16

Lump Crab Meat, Mixed Greens, Avocado, Citrus Vinaigrette, Bell Pepper

CAESAR SALAD | 12

Baby Romaine Leaves, Fresh Peeled Piave Cheese, Creamy Caesar Dressing & Dark Pumpernickel Croutons

STRAWBERRY CAPRESE | 13

Arugula, Balsamic Reduction, Fresh Mozzarella, Basil, Smoked Sea Salt

ADD TO ANY SALAD*

Grilled Chicken | 6 Salmon | 8

Scallops | 9 Tuna | 9 Shrimp | 8

starters

SHORT RIB FLATBREAD* | 15

Braised Grass Fed Short Ribs, Homemade Mac & Cheese, Au Jus Reduction, Scallions, Parmesan Tuille

MUSSELS & CHORIZO* | 16

Cherry Tomato, Red Onion, Bell Pepper, White Wine Broth

StoneRose CHEESE BOARD | 17 & 21

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

SHORT RIBS OVER MAC & CHEESE* | 15

Braised Grass Fed Beef Short Ribs with Homemade Mac & Cheese in Roasting Au Jus

SWEET & SPICY CALAMARI* | 15

Sweet & Spicy Chili Glaze, Shredded Carrots, Serrano Peppers, Scallions, Sesame Seeds & Avocado Crème Fraiche

DUCK FAT FRIES | 10

Thin Cut Kennebec Potatoes, Rendered Duck Fat

StoneRose FRIES | 8

Hand Cut Kennebec Potatoes, Served with House Remoulade

PARMESAN TRUFFLE FRIES | 10

Hand Cut Kennebec Potatoes, White Truffle Oil, Grated Parmesan Cheese

SAUCES

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

brunch cocktails

THE ROSE MARY | 10

Our take on the classic Bloody Mary. House-infused Celery, Dill, & Jalapeno Vodka, Homemade Bloody Mix, Bacon

SORBET MIMOSA | 10

Prosecco, Seasonal Sorbet

BEER-MOSA | 8

Rotating Wheat Beer topped with OJ & Prosecco

FEINE COLD BREW COCKTAIL | 9

Cold Brew Coffee made from our neighbor coffee shop, Vanilla Vodka, Kahlua, & Cream

brunch

EXECUTIVE CHEF
WILLIAM LANGLOIS

EGG & AVOCADO SANDWICH* | 12

Fried Eggs, Tasso Ham, Avocado, Arugula, Chimichurri Sauce
Served on a Fresh Baked Roll with Hand Cut Fries

FRIED CHICKEN & WAFFLE SANDWICH* | 14

Spiced Fried Chicken, Fried Egg, Maple Butter, Belgian Waffle

THE STRAUB ROASTED TURKEY & AVOCADO* | 15

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

add Taco | 4

DUCK BURGER* | 18

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

StoneRose **BURGER* | 17**

Premium Gold Angus Beef, Bacon, Onions & Cooper Sharp on Toasted Brioche, 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

FRITTATA* | 12

Bacon, Spinach, Shaved Parmesan, Arugula Salad

SALTED CARAMEL FRENCH TOAST | 12

Maple Syrup, Seasonal Berries, Whipped Cream

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE* | 29

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

sides

Baked Mac & Cheese | 5

Bacon | 4

Fresh Fruit Plate | 9

Brussels Sprouts & Bacon | 5

Small Cup of Fries | 4