

# 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 | 17**  
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  
Tuna | 9 Shrimp | 8

# seasonal boards

*StoneRose* **CHEESE BOARD | 17 & 21**

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

**BURRATA BOARD | 17**

Burrata, Basil Hummus, Garlic Olive Oil, Arugula,  
Roasted Seasonal Vegetables, Fresh Bread

# 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

**MUSSELS & CHORIZO\* | 16**  
Cherry Tomato, Red Onion, Bell Pepper,  
White Wine Broth

**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 | 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

## *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

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

Wasabi Mash, Cucumber Mango Salsa, Lime Paprika Vinaigrette

## **10oz TOP SIRLOIN\* | 32**

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\* | 32**

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

## **SWEET POTATO GNOCCHI | 21**

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

-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.