

salad & soup

SEASONAL SOUP | 8
Chef's Daily Creation

FRENCH ONION SOUP | 9
Gruyere Crouton

StoneRose **SALAD | 13**

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 | 13
Baby Romaine, Piave Cheese, Caesar Dressing,
Dark Pumpernickel Croutons

PEAR SALAD | 13
Kale, Prosciutto, Parmesan Crisp, Blue Cheese,
Pecan, Harissa Honey Dressing

ADD TO ANY SALAD*
Grilled Chicken | 7 Salmon | 10
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, Squash 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 | 13
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, Brussels Sprouts & Bacon,
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
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 Mushrooms,
Toasted Brioche, Duck Fat Fries, House Remoulade

SESAME CRUSTED YELLOWFIN TUNA* | 29

Ginger Soba Noodle Salad, Honey Miso Glaze, Green Beans, Scallions

10oz TOP SIRLOIN* | 32

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

AIRLINE CHICKEN BREAST* | 26

Smokey Polenta, Cider Reduction, Green Beans, Parm Crisp

PAN SEARED SCALLOPS* | 32

Truffle Risotto, 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.