

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 Pumpnickel Croutons

WEDGE SALAD | 15
Iceberg Lettuce, Feta, Greek Olives, Cucumbers,
Pickled Red Onions, Crispy Prosciutto, Avocado
& Feta Dressing

ADD TO ANY SALAD
Grilled Chicken | 7
Salmon | 12
Scallops | 12
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

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

CRISPY BRUSSELS | 13
Maple Harissa Glaze, Pomegranate, Candied Pecan

SAFFRON RAVIOLI | 14
Bacon Goat Cheese Filling, Brown Butter Sauce

SHORT RIBS AND TRUFFLE MAC & CHEESE | 15
Braised Grass Fed Beef Short, Fried Truffle Mac & Cheese,
Chimichurri

FRIED BRIE BOARD | 18
Honeycomb, Candied Pecan, Spring Greens, Honey,
Fresh Fruit

StoneRose **CHEESE BOARD | 17 & 21**

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

SWEET POTATO GNOCCHI | 21

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

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | 30

Braised Grass Fed Beef Short Ribs, Maple Harissa Brussels,
Classic Homemade Mac & Cheese

BONE-IN PORK CHOP | 30

Herb Mash, Garlic Swiss Chard, Peppercorn Sauce

SAFFRON CARBONARA | 22

Homemade Thick Cut Spaghetti, Crumbled Feta, Bacon, Snap Peas,
Saffron, Egg Yolk

Stone Rose **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

WAGYU BURGER | 22

Ground Wagyu Beef, White Cheddar Sauce, Bacon, Fried Truffle Mac and Cheese,
Spring Mix, Chimichurri

MAPLE HARISSA GLAZED SALMON | 29

Pesto Fregola Pasta, Asparagus, Saffron Cream

10oz TOP SIRLOIN | 32

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

PAN SEARED SCALLOPS | 32

Poblano Risotto, Asparagus, Arugula Oil

-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.