

## soup & salad

**SEASONAL SOUP** | 8  
chef's daily creation

**FRENCH ONION SOUP** | 9  
gruyere, crouton

*StoneRose* **SALAD** | 13

mixed filed greens, wisconsin sharp cheddar, candied pecans, apples, cider vinaigrette

**CRAB STUFFED AVOCADO SALAD** | 17  
baby greens, crab meat, avocado, bell pepper,, cucumber, citrus vinaigrette

**CAESAR SALAD** | 13  
romaine, piave cheese, caesar dressing, dark pumpernickel croutons

**KALE SALAD** | 13  
kale, cherry tomatoes, chickpeas, goat cheese, chipotle honey vinaigrette

**CAPRESE SALAD** | 15  
farm tomatoes, fresh mozzarella, sea salt, arugula, balsamic reduction, basil oil

### 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 just 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 ribs, fried truffle mac & cheese, chimichurri

**BURRATA BOARD** | 18  
burrata, roasted seasonal vegetables, herb hummus, basil oil, arugula, fresh bread

*StoneRose* **CHEESE BOARD** | 17 & 21  
3 or 5 imported cheeses — candied pecans, house made truffle honey, fresh fruit, 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

## **FARMERS' RISOTTO | 22**

chef's selection

## *StoneRose* **BURGER | 17**

local ground beef, bacon, onions, cooper sharp, toasted brioche, hand cut fries (cooked slowly on a cast iron skillet, and may take a few extra minutes)

add fried egg | 2

## **WAGYU BURGER | 22**

ground wagyu beef, bacon, fried truffle mac & cheese, spring mix, chimichurri, white cheddar sauce, brioche, hand cut fries

## **MAPLE HARISSA GLAZED SALMON | 29**

pesto fregola pasta, asparagus, saffron cream

## **12oz TOP SIRLOIN | 32**

herb mash, rosemary steak sauce, grilled tomatoes, 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.