

## 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 | 18

baby greens, crab meat, avocado, bell pepper  
cucumber, citrus vinaigrette

### GEM LETTUCE CAESAR SALAD | 13

shaved parmesan, smoky black pepper caesar  
dressing, cacio e pepe crouton

### KALE SALAD | 13

kale, cherry tomatoes, chickpeas, goat cheese  
chipotle honey vinaigrette

### ADD TO ANY SALAD

grilled chicken | 7

shrimp | 8

salmon | 12

scallops | 12

executive chef

*Will Langlois*

## STARTERS

### SHORT RIB FLATBREAD | 16

braised grass-fed short ribs, homemade mac &  
cheese, au jus reduction, scallions, parmesan tuille

### SWEET & SPICY CALAMARI | 16

sweet & spicy chili glaze, shredded carrots  
green chili peppers, scallions, sesame seeds  
avocado crème fraiche

### CRISPY BRUSSELS | 13

maple harissa glaze, pomegranate, candied pecan

### SQUASH RAVIOLI | 14

butternut squash goat cheese filling, brown  
butter sage sauce

### SHORT RIBS AND TRUFFLE MAC & CHEESE | 15

braised grass-fed beef short ribs, fried truffle  
mac & cheese, chimichurri

### BURRATA | 18

burrata, roasted squash & pear, pecan, grilled  
bread, arugula

### STONEROSE CHEESE BOARD | 17 & 21

3 or 5 imported cheeses – candied pecans  
house made truffle honey, fresh fruit, crostini

20% gratuity will be added for parties of 6 or more.

\*The consumption of raw or undercooked eggs, meat, poultry,  
seafood or shellfish may increase your risk of food borne illness.

## 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 | 32

chipotle polenta, asparagus, smokey au jus sauce

### STONEROSE BURGER | 18

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

harissa coconut sauce, fennel salad,  
sweet potato puree, asparagus

### 12oz RIBEYE | 46

rosemary steak sauce, asparagus, roasted garlic butter,  
lemon arugula

### PAN SEARED SCALLOPS | 36

miso sweet potato, spinach, pecan gremolata, crispy  
prosciutto

### PAPPARDELLE | 25

basil pesto, spicy sausage, burrata, smoked black  
pepper olive oil

## HAND-CUT FRIES

### DUCK FAT FRIES | 10

thin cut kennebec potatoes, rendered duck fat

### STONEROSE FRIES | 8

kennebec potatoes, remoulade

### PARMESAN TRUFFLE FRIES | 10

kennebec potatoes, white truffle oil, parmesan

### SAUCES

white cheddar | 3

truffle aioli | 3

green chili aioli | 3

sauce trio | 7

