

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 & AVOCADO SALAD | 18

arugula, spring mix, crab meat, avocado,
cucumber, radish, citrus avocado dressing,
fried tortilla strips

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

HARISSA WHITE BEAN DIP | 14

fried pasta chips, fresh basil, honey, smoked black
pepper

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

18oz DOUBLE BONE-IN PORK CHOP | 34

honeynut squash, brown butter apples, prosciutto,
sweet potato mash

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)

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

harissa aioli | 3

sauce trio | 7

CHEF'S TASTING

menu | 55 per person

6 course chef's seasonal
tasting menu for parties of 4+
served family style

