

# SOUP & SALAD

## 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 & AVOCADO SALAD | 18

arugula, spring mix, crab meat, avocado,  
cucumber, radish, red cabbage, carrot,  
citrus avocado dressing, fried potato 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 HUMMUS | 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)

add fried egg | 2

## WAGYU BURGER | 22

ground wagyu beef, white cheddar, lettuce, malt vinegar  
mayo, pork belly

add fried egg | 2

## 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

