SOUP & SALAD

SEASONAL SOUP | 8

chef's daily creation

FRENCH ONION SOUP | 10

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

STARTERS

SHORT RIB FLATBREAD | 17

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

chipotle honey, candied pecan

MUSSELS | 16

citrus coconut broth, scallions, crispy pork belly

SHORT RIBS AND TRUFFLE MAC & CHEESE | 15

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

BURRATA | 18

cacio e pepe butter, grilled flatbread, chervil, pickled radish, balsamic reduction

STONEROSE CHEESE BOARD | 18 & 23

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 | 22

homemade sweet potato gnocchi, kale, prosciutto, sage butter, thyme

BRAISED BEEF SHORT RIBS OVER

MAC & CHEESE | 30

braised grass-fed beef short ribs, chipotle honey brussels, classic homemade mac & cheese

18oz DOUBLE BONE-IN PORK CHOP | 35

fondant potatoes, herb butter, heirloom carrots, crispy proscuitto

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

PAN SEARED SALMON | 29

fondant potatoes, spicy carrot sauce, asparagus, chimichurri

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 | 11

kennebec potatoes, white truffle oil, parmesan

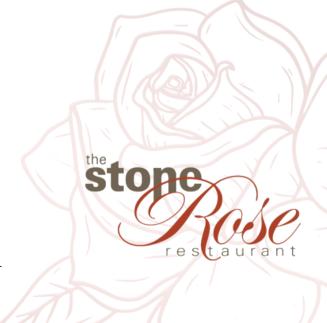
SAUCES

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



executive chef Will Langlois