

SOUP & SALAD

SEASONAL SOUP | 8

chef's daily creation

FRENCH ONION SOUP | 10

gruyere, crouton

STONEROSE SALAD | 13

arugula, shaved piave, candied pecans, apples,
caramelized apple vinaigrette

CRAB & AVOCADO SALAD | 18

arugula, spring mix, crab meat, avocado,
cucumber, radish, red cabbage, carrot,
shishito vinaigrette, fried tortilla strips

SPICY GEM CAESAR SALAD | 13

shaved piave, harissa caesar dressing,
focaccia crouton

KALE SALAD | 13

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

ADD TO ANY SALAD

grilled chicken | 8
shrimp | 8
salmon | 12
scallops | 12

executive chef
Will Langlois

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,
basil oil

SHORT RIBS AND TRUFFLE MAC & CHEESE | 16

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

BURRATA | 18

fig & rose jam, grilled focaccia, salsa verde,
crispy prosciutto, pea tendrils

STONEROSE CHEESE BOARD | 18 & 24

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 | 23

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 | 36

fondant potatoes, herb butter, heirloom carrots,
crispy prosciutto

STONEROSE BURGER | 19

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

add fried egg | 2

SALMON | 29

shaved brussels sprouts, bell pepper, farro, pomegranate
& chili glaze, fennel

12oz RIBEYE | 46

rosemary steak sauce, asparagus, maple butter, lemon,
arugula

PAN SEARED SCALLOPS | 36

miso sweet potato, spinach, pecan gremolata,
crispy prosciutto

PAPPARDELLE | 26

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

