

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

STARTERS

SHORT RIB FLATBREAD | 17

grass-fed short ribs braised with dried chiles,, 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

grass-fed beef short ribs braised with dried chiles, 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, focaccia

MAINS

SWEET POTATO GNOCCHI | 23

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

BRAISED BEEF SHORT RIBS OVER

MAC & CHEESE | 30

grass-fed beef short ribs braised with dried chili, crispy brussels, baked 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 TOP SIRLOIN | 38

herb mashed potatoes, rosemary steak sauce, seasonal vegetable

PAN SEARED SCALLOPS | 36

miso sweet potato, spinach, pecan gremolata, crispy prosciutto

SHORT RIB CARBONARA | 28

homemade radiatore pasta, braised short rib, bacon, 'nduja, egg yolk, parmesan

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

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.



the
stone
Rose
restaurant