

Soup & Salad

Starters

Mains

hand-cut fries

SEASONAL SOUP | 8
chef's daily creation

STONEROSE SALAD | 14
arugula, shaved piave, candied pecans,
apples, caramelized apple vinaigrette

CRAB & AVOCADO SALAD | 19
arugula, spring mix, crab meat, avocado,
cucumber, radish, red cabbage, carrot,
shishito vinaigrette, fried tortilla strips

BURRATA | 18
fig & rose jam, grilled focaccia, salsa
verde, crispy prosciutto, pea tendrils

MUSSELS | 17
citrus coconut broth, crispy pork belly,
scallions, basil oil

SWEET & SPICY CALAMARI | 16
sweet & spicy chili glaze, scallions,
shredded carrots, green chili peppers,
sesame seeds, avocado crème fraîche

CRISPY BRUSSELS | 14
chipotle honey, candied pecans

SWEET POTATO GNOCHI | 24
homemade sweet potato gnocchi, kale,
prosciutto, sage butter, thyme

SALMON | 29
shaved brussels sprouts, bell pepper,
farro, pomegranate & chili glaze, fennel

12OZ TOP SIRLOIN | 38
herb mashed potatoes, rosemary steak
sauce, seasonal vegetable

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 | 3

STONEROSE FRIES | 8
kennebec potatoes, remoulade

PARMESAN TRUFFLE FRIES | 11
kennebec potatoes, white truffle oil,
parmesan

chef's
tasting

FRENCH ONION SOUP | 11
gruyere, crouton

SPICY GEM CAESAR SALAD | 13
shaved piave, harissa caesar dressing,
focaccia crouton

CUCUMBER EDAMAME SALAD | 15
green onion, red cabbage, carrot,
honey sesame dressing

ADD TO ANY SALAD
grilled chicken | 8 shrimp | 9
scallops | 12 salmon | 12

WHIPPED FETA DIP | 16
roasted cherry tomato, honey, basil,
grilled focaccia

TRUFFLE CORN CROQUETTES | 15
fried potato croquette, white cheddar,
lemon chive aioli

STONEROSE CHEESE BOARD | 18 & 24
3 or 5 imported cheeses — candied pecans,
house made truffle honey, yuzu marmalade,
fresh fruit, rosemary cracker, focaccia

SHORT RIB CARBONARA | 28
homemade radiatore pasta, braised short
rib, bacon, 'nduja, egg yolk, parmesan

SCALLOPS | 34
miso sweet potato, spinach, pecan
gremolata, crispy prosciutto

18OZ DOUBLE BONE-IN PORK CHOP | 36
herb mashed potatoes, black pepper butter,
heirloom carrots, crispy prosciutto

BRAISED BEEF SHORT RIBS
OVER MAC & CHEESE | 30
grass-fed beef short ribs braised with
dried chiles, crispy brussels, baked mac
& cheese

DUCK FAT FRIES | 10
thin cut kennebec potatoes, rendered
duck fat

HOUSE MADE DIPPING SAUCES
white cheddar | 3 truffle aioli | 3
harissa aioli | 3 sauce trio | 7

55 per person
six course chef's seasonal
tasting menu | parties of 4 or
more | served family style

executive chef

WILL LANGLOIS

