

Soup & salad

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

FRENCH ONION SOUP | 11
gruyere, crouton

SPICY GEM CAESAR SALAD | 15
gem lettuce, 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

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

CRISPY BRUSSELS | 14
chipotle honey, candied pecans

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

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

SPICY FRIED CHICKEN SANDWICH | 17
spiced fried chicken, spiced honey, red
cabbage and carrot slaw, harissa aioli,
hand cut fries

GRILLED CHICKEN & AVOCADO | 16
poblano lime crema, bacon, arugula,
avocado, wheat wrap, hand cut fries

BLACKENED SALMON SANDWICH | 18
sesame carrot slaw, sriracha mayo,
brioche, hand cut fries

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

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

FISH TACOS | 19
panko crusted mahi mahi, cajun remoulade,
avocado, pickled red cabbage, three flour
tortillas, petite arugula salad, hand cut fries

QUESABIRRIA CHICKEN TACOS | 18
cilantro, onion, jalapeno, avocado,
tortilla chips, birria dipping sauce

SWEET POTATO GNOCCHI | 24
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
chiles, crispy brussels, baked mac & cheese

STONEROSE FRIES | 8
kennebec potatoes, remoulade

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

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

non-alcoholic
beverages

HIBISCUS ROSE ICED TEA | 6
hibiscus tea, rose simple, lemon, mint
STRAWBERRY WATERMELON AGUA FRESCA | 7
watermelon juice, strawberry simple, lime, salt

executive chef
WILL LANGLOIS

starters

lunch

hand-cut
fries

