

# 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 | 13

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

wild mushrooms, focaccia, bacon, fried sage, arugula

#### 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 fraiche

# CRISPY BRUSSELS | 14

chipotle honey, candied pecans

#### TUNA TOSTADA | 18

avocado, radish, spicy mayo, cilantro, red cabbage, corn tostada

## **BRIE CROQUETTES | 15**

fried potato croquette, caramelized bacon and onions, truffle aioli, grated parmesan

# STONEROSE CHEESE BOARD | 18 & 24

 ${\bf 3~or~5~imported~cheeses}-{\rm candied~pecans},\\ {\bf house~made~truffle~honey,~yuzu~marmalade,}\\ {\bf fresh~fruit,~rosemary~cracker,~focaccia}$ 

#### SWEET POTATO GNOCCHI | 25

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

### SALMON | 30

miso sweet potato purée, shaved brussels sprouts, bell pepper, farro, pomegranate & chili glaze, fennel

## 12oz TOP SIRLOIN | 38

herb mashed potatoes, seasonal vegetable, rosemary steak sauce

## 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

## SPICY SHORT RIB CARBONARA | 29

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

### SCALLOPS | 35

miso sweet potato purée, grilled zucchini, pecan gremolata, crispy prosciutto, pumpkin seed pesto

## 18oz DOUBLE BONE-IN PORK CHOP | 36

herb mashed potatoes, black pepper butter, seasonal vegetable, crispy prosciutto

# BRAISED BEEF SHORT RIBS

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

## STONEROSE FRIES | 9

kennebec potatoes, remoulade

## PARMESAN TRUFFLE FRIES | 11

kennebec potatoes, white truffle oil, parmesan

## DUCK FAT FRIES | 11

thin cut kennebec potatoes, rendered duck fat

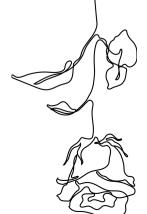
## HOUSE MADE DIPPING SAUCES

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



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