

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

roasted grapes, focaccia, pea shoots, balsamic reduction

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

3 or 5 imported cheeses — candied pecans, house made truffle honey, yuzu marmalade, 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, urfa pepper butter

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

herb risotto, roasted caulilini, blood orange butter sauce

18oz DOUBLE BONE-IN PORK CHOP | 36

herb mashed potatoes, urfa 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

 $kennebec\ potatoes, white\ truffle\ oil,\\ parmes an$

DUCK FAT FRIES | 11

thin cut kennebec potatoes, rendered duck fat

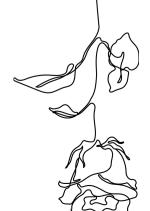
HOUSE MADE DIPPING SAUCES

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



hand-cut Fries