

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 | 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

starters

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,  
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

hand-cut fries

chef's  
tasting

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

executive chef  
WILL LANGLOIS

