

Soup & salad

SEASONAL SOUP | 9
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, crispy lotus root chips

FRENCH ONION SOUP | 11
gruyere, crouton

SPICY GEM CAESAR SALAD | 14
gem lettuce, shaved piave, focaccia crouton,
harissa caesar dressing

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 | 17
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, farro,
shaved brussels sprouts, bell pepper,
pomegranate & chili glaze, fennel

12oz TOP SIRLOIN | 39
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 | 37
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

