

soup  
& salad

starters

mains

hand-cut  
fries

FRENCH ONION SOUP | 11  
gruyère, crouton

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

BURRATA | 18  
fried prosciutto, peaches, focaccia,  
balsamic reduction, basil, sumac

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

12oz TOP SIRLOIN | 39  
grilled tomato, herb mashed potatoes,  
green harissa, urfa pepper butter

SCALLOPS | 35  
basil risotto, caramelized bacon and  
onions, saffron corn sauce, asparagus

PORK BELLY CARBONARA | 29  
homemade bucatini, charred onion sauce,  
parmesan, fresh herb, egg yolk

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

STONEROSE FRIES | 9  
kennebec potatoes, remoulade

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

SEASONAL SOUP | 9  
chef's daily creation

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

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

18oz DOUBLE BONE-IN PORK CHOP | 37  
summer squash, herb mashed potatoes,  
urfa pepper butter, bourbon sauce

SALMON | 30  
charred green beans, cherry tomato,  
golden beet coconut sauce, black garlic oil

SWEET POTATO GNOCCHI | 25  
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

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

chef's  
tasting

55 per person | parties of 4 or more  
a 6-course, family style experience  
highlighting seasonal dishes  
envisioned by our Executive Chef,  
William Langlois

executive chef

WILL LANGLOIS

