

2025 restaurant week

\$50 | PER PERSON

first course

- STONEROSE SALAD  
arugula, shaved piave, candied pecans, apples, caramelized apple vinaigrette
- BURRATA  
fried prosciutto, peaches, focaccia, balsamic reduction, basil, sumac
- CRISPY BRUSSELS  
chipotle honey, candied pecans

second course

- SCALLOPS | +5  
basil risotto, caramelized bacon and onions, saffron corn sauce, asparagus
- SALMON  
sesame squash sauce, black rice, asparagus, blood orange, almond, black garlic oil
- MAPLE BOURBON GLAZED BEEF SHORT RIBS  
grass-fed beef short ribs braised with dried chiles, butternut squash risotto, swiss chard, fried sage
- BONE-IN PORK CHOP  
summer squash, herb mashed potatoes, urfa pepper butter, bourbon sauce
- STONEROSE BURGER | -10  
local ground beef, cooper sharp, bacon, onions, toasted brioche, hand cut fries *(burger cooked slowly on a cast iron skillet & may take a few extra minutes)*
- CHEF'S SPECIAL  
see server for details

third course

à la carte

- DRUNK BREAD PUDDING  
brioche, whiskey, salted caramel gelato, maple sugar, chocolate tuile
- MAPLE PECAN CHEESECAKE  
salted caramel sauce, fresh fruit
- SWEET & SPICY CALAMARI | 17  
sweet & spicy chili glaze, scallions, shredded carrots, green chili peppers, sesame seeds, avocado crème fraiche
- STONEROSE FRIES | 9  
kennebec potatoes, remoulade
- PARMESAN TRUFFLE FRIES | 11  
kennebec potatoes, white truffle oil, parmesan
- BISCOFF DOUGHNUTS  
biscoff cheesecake stuffed, blueberry sauce, graham cracker crumb
- STONEROSE CHEESE BOARD | 18 & 24  
3 or 5 imported cheeses — candied pecans, house made truffle honey, yuzu marmalade, fresh fruit, rosemary cracker, focaccia
- 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

specialty wines

- POGGIO COSTA PROSECCO ROSÉ, ITALY, 2023 | 55  
clean and bright, refreshing tart cherry and mineral notes, lively bubbles
-  PIERI VINEYARD ESTATE VIOGNIER, PA, 2023 | 56  
delicate floral aromas, green pear, apple & tart white peach
- GIOVANNA TANTINI “LA ROCCA” BARDOLINO, ITALY, 2020 | 64  
savory herbs, raspberry, cherry, rich tannins, toasty oak

executive chef

WILL LANGLOIS

