

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

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

scallops* | 12 salmon* | 12
 grilled chicken* | 8 shrimp* | 9

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

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

SCALLOPS* | 35

basil risotto, caramelized bacon and onions,
 saffron corn sauce, asparagus

SALMON* | 30

sesame squash sauce, black rice, asparagus,
 blood orange

MAPLE BOURBON GLAZED

BEEF SHORT RIBS* | 30

grass-fed beef short ribs braised with dried
 chiles, butternut squash risotto, swiss chard,
 fried sage

PORK BELLY CARBONARA* | 29

homemade bucatini, charred onion sauce,
 parmesan, fresh herb, egg yolk

12oz TOP SIRLOIN* | 39

grilled tomato, herb mashed potatoes, green
 harissa, urfa pepper butter

18oz DOUBLE BONE-IN PORK CHOP* | 37

summer squash, herb mashed potatoes,
 urfa pepper butter, bourbon sauce

SWEET POTATO GNOCCHI* | 25

homemade sweet potato gnocchi, kale,
 prosciutto, sage butter, thyme

STONEROSE BURGER* | 19

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)*
 add fried egg | 3

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

executive chef
 WILL LANGLOIS

