

Soup & salad

Starters

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 | 16

green onion, red cabbage, carrot, honey sesame dressing

ADD TO ANY SALAD

scallops* | 12 salmon* | 12

grilled chicken* | 8 shrimp* | 9

executive chef

WILL LANGLOIS

BURRATA* | 18

roasted squash, focaccia, balsamic reduction, fried celeriac

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 | 15

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

12oz TOP SIRLOIN* | 39

herb mashed potatoes, chive butter, rosemary steak sauce, fried celeriac

SALMON* | 30

sweet potato puree, shaved brussels sprouts, farro, pomegranate glaze, fennel

18oz DOUBLE BONE-IN PORK CHOP* | 38

grilled asparagus, herb mashed potatoes, sage butter, bourbon sauce

MAPLE BOURBON GLAZED

BEEF SHORT RIBS* | 32

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

SWEET POTATO GNOCHI* | 25

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

BLACK GARLIC RADIATORE* | 29

homemade radiatore pasta, goat cheese, braised beef short ribs, wild mushroom, fennel

STONEROSE BURGER* | 20

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

mains

STONEROSE FRIES | 9

kennebec potatoes, remoulade

DUCK FAT FRIES | 11

thin cut kennebec potatoes, rendered duck fat

PARMESAN TRUFFLE FRIES | 11

kennebec potatoes, white truffle oil, parmesan

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