

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 | 16

green onion, red cabbage, carrot,
honey sesame dressing

ADD TO ANY SALAD

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

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 fraîche

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

SALMON* | 30

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

MAPLE BOURBON GLAZED

BEEF SHORT RIBS* | 32

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

BLACK GARLIC RADIATORE* | 29

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

12oz TOP SIRLOIN* | 39

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

18oz DOUBLE BONE-IN PORK CHOP* | 38

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

SWEET POTATO GNOCCHI* | 25

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

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

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

