

SOUP & SALADS

CAESAR NF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6, OR BURRATA +5, 13 <i>romaine, caesar dressing, parmesan, anchovy crostini</i>
CHOPPED ITALIAN GF, NF, SF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6, OR BURRATA +5 15 <i>romaine, diced tomato, cherry pepper, olives, artichoke heart, ricotta salata, salami, red wine vinaigrette, crispy prosciutto</i>
BURRATA AND FRISEE GF, SF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6 14 <i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vin, lardons, burrata</i>
LITTLE GEM SALAD GF, NF, SF ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6, OR BURRATA +5 14 <i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint & basil, crispy prosciutto</i>
TOMATO SOUP & GRILLED CHEESE NF, SF 13 <i>gruyère, american, colby jack, grilled sourdough</i>
TOMATO SOUP NF, SF CUP 5 / BOWL 8 <i>creamy tomato soup, parmesan, basil oil</i>
SOUP OF THE DAY CUP 5 / BOWL 8

HAND-HELDS

CHOICE OF: HOUSE CHIPS | POTATO SALAD | COLESLAW | FRIES (+1) | SIDE CAESAR (+2) | CUP OF SOUP (+3)

ROSEMONT CUBAN NF, SF 16 <i>roast pork shoulder, ham, pickles, gruyère, cuban sauce, pressed on a hoagie roll</i>
THE BURGER NF, SF 15 <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>
HARISSA-HONEY FRIED CHICKEN SANDWICH NF 15 <i>fried chicken thigh, harissa honey glaze, celery seed slaw, toasted potato bun</i>
ROSEMONT CLUB SANDWICH NF, SF 16 <i>turkey, roast beef, bacon, lettuce, tomato, colby jack, black pepper mayo, toasted sourdough</i>
CHICKEN SALAD SANDWICH NF, SF 14 <i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>
ROAST BEEF DIP* NF 16 <i>housemade roast beef, truffle horsey dijonnaise, st. andré, caramelized onions, jus, toasted ciabatta</i>
TURKEY BACON MELT NF, SF 14 <i>turkey, black pepper mayo, colby jack, lettuce, tomato, toasted sourdough</i>
HAM & HAVARTI NF, SF 13 <i>smoked ham, havarti, fig jam, dijon mustard, toasted sourdough</i>
ITALIAN (COLD OR HOT) NF, SF 17 <i>prosciutto, napoli salami, arugula, pesto, burrata, roasted red pepper, olive oil, toasted sourdough</i>

WRAPS

CHOICE OF: HOUSE CHIPS | POTATO SALAD | COLESLAW | FRIES (+1) | SIDE CAESAR (+2) | CUP OF SOUP (+3)

CLUB WRAP NF, SF 15 <i>turkey, roast beef, bacon, lettuce, tomato, colby jack, honey mustard</i>
VEGGIE WRAP SF 14 <i>marinated beets, quinoa tabbouleh, arugula, goat cheese, toasted pistachio, baba ghanoush</i>
GRILLED CHICKEN CAESAR WRAP NF 13 <i>grilled chicken, romaine lettuce, parmesan, caesar dressing</i>
BUFFALO CAULIFLOWER WRAP NF 14 <i>fried cauliflower, hot sauce, blue cheese crumbles, lettuce, tomato, buttermilk ranch dressing</i>
FRIED CHICKEN WRAP NF 14 <i>fried chicken thigh, harissa honey glaze, lettuce, pickles, celery seed slaw, buttermilk ranch dressing</i>

ENTREES

MUSSELS NF, SF 21 <i>PEI mussels, prosciutto, fennel seed, white wine, lemon, toasted ciabatta</i>
PAN-SEARED SALMON* GF, NF 18 <i>pan-seared salmon, white bean puree, quinoa tabbouleh, salsa verde, charred broccolini</i>
CHICKEN FRANCESE NF, SF 17 <i>egg battered chicken breast, lemon cream sauce, fresh pasta, frisée salad with basil white balsamic vinaigrette</i>

SIDES

HOUSE CHIPS SF 3
HOUSE FRIES DF 4
SIDE CAESAR NF 6
POTATO SALAD DF, NF, GF 3
COLESLAW DF, NF, GF 3

TIP *the* KITCHEN FOR \$15

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE

2.23.24

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness. Please alert your server to any food allergies or aversions.

All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 20 percent service charge. We charge an outside dessert fee of \$20.

COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC

DRIP COFFEE <i>Regular / Decaf</i>	3.5 (12oz)	CAPPUCCINO	4.25 (12oz)
COLD BREW	4.5 (12oz)	LATTE	4.25 (12oz)
DOUBLE ESPRESSO	3.25	CHAI LATTE	4.25 (12oz)
AMERICANO	3.5 (12oz)	MATCHA TEA LATTE	4.95 (12oz)
CORTADO	4 (4oz)	CARAMEL MACCHIATO	5 (12oz)

COLD BEVERAGES

FOUNTAIN SODA	3	LENNY BOY KOMBUCHA	4
<i>Coke, Diet Coke, Sprite, Ginger Ale</i>		<i>Good Ole Ginger, Lavenderade, Wake Up Call, Seasonal</i>	
CANNED SODA	1.5	SPINDRIFT SPARKLING WATER	2.5
<i>Cherry Coke, Coke Zero, Dr Pepper, Diet Dr Pepper, Fanta, Fresca, Barqs Root Beer</i>		<i>Lemon, Lime, Pineapple, Raspberry</i>	
SWEET OR UNSWEETENED TEA	3	TOPO CHICO	3
REGULAR OR SUGAR FREE RED BULL	3	PELEGRINO	3
CELSIUS ENERGY DRINKS	3	AQUA PANA	3
YERBA MATE	3.5	LIQUID DEATH WATER	1.75
<i>Bluephoria, Enlightenmint, Lemon Elation, Revel Berry, Orange Exuberance</i>		LIQUID DEATH SPARKLING	2
		LIQUID DEATH ARMLESS PALMER	3

COCKTAILS

APEROL SPRITZ	15	MARGARITA	14
<i>Aperol, Club Soda, Prosecco</i>		<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	
ELDERFLOWER SPRITZ	15	ESPRESSO MARTINI	16
<i>St-Germain, Club Soda, Prosecco</i>		<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>	
LIMONCELLO SPRITZ	15	NEGRONI	15
<i>Limoncello, Club Soda, Prosecco</i>		<i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>	
OLD FASHIONED	15	POMEGRANATE RICKEY	15
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>gin, pama liqueur, lemon, mint, soda</i>	

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING

	GLASS / BTL.
Prosecco, Serenissima "Millesimato" Extra Dry, Veneto, Italy, NV	14 / 52
Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	15 / 56
Cremant, Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	14 / 52

WHITE

Sauvignon Blanc, Elizabeth Spencer "Special Cuvee", Mendocino, California, 2021	14 / 52
Chenin Blanc, Domaine Filliatreau "Lena", Saumur, Loire Valley, France, 2022	15 / 56
Gruener Veltliner, Anton Bauer "Gmirk", Wagram, Austria, 2022	14 / 52
White Blend, Paolo Scavino "Sorriso", Langhe, Piedmont, Italy, 2022	14 / 52
Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022	14 / 52
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021	16 / 60
Chardonnay, Domaine de la Denante "Mâcon-Verzé", Burgundy, France, 2022	15 / 56
Chardonnay, Timbre "Opening Act", Central Coast, California, 2021	16 / 60

ROSE AND ORANGE

Pinot Noir, Teutonic Wines "Rose Laurel", Willamette Valley, Oregon, 2022	18 / 68
Provence Blend, Triennes Rose, Provence, France, 2022	15 / 56
Orange, Jean Pascal Aubron, Loire Valley France	14 / 52

RED

Red Blend, Pormenor "Canuco", Douro, Portugal, 2021	15 / 56
Pinot Noir, Brave Cellars "Less Traveled", Willamette Valley, Oregon, 2017	14 / 52
Liatiko, Lyrarakis, Crete, Greece, 2022	14 / 52
Sangiovese, Pagliarese, Chianti Classico, Tuscany, Italy, 2020	14 / 52
Montepulciano, Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018	16 / 60
Tempranillo, CVNE "Cune Reserva", Rioja, Spain, 2018	18 / 68
Bordeaux Blend, Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2020	17 / 64
Cabernet Blend, Painted Fields "Curse of Knowledge", Sierra Foothills, California, 2021	14 / 52
Cabernet Sauvignon, Silver Ghost, Napa Valley, California, 2022	18 / 68

DRAFT BEER

IPA, MAINE "LUNCH"	9
<i>Freeport, Maine • 7% ABV</i>	
PILSNER, WISEACRE "TINY BOMB"	9
<i>Memphis, Tennessee • 4.5% ABV</i>	
SOUR, RESIDENT CULTURE "CRUNK CULTURE"	9
<i>Charlotte, NC • 6% ABV</i>	