

# LUNCH

# Rosemont

## SHAREABLES

<b>BUFFALO CAULIFLOWER</b> NF, SF ..... <i>fried cauliflower, toasted celery seed &amp; mustard seeds, buffalo sauce, buttermilk ranch dressing, scallion</i>	14
<b>BOWL OF FRIES</b> ..... <i>shoestring fries, pepper &amp; herbs served with old bay aioli</i>	10
<b>CRAB DIP</b> NF ..... <i>maryland-style crab dip, cheddar cheese, charred scallion oil, fried saltines</i>	18

## SOUP & SALADS

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

## HAND-HELDS

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

<b>ROSEMONT CUBAN</b> NF, SF ..... <i>roast pork shoulder, ham, pickles, swiss, cuban sauce, pressed on a hoagie roll</i>	16
<b>THE BURGER</b> NF, SF ..... <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	15
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF ..... <i>fried chicken breast, harissa honey glaze, celery seed slaw, toasted potato bun</i>	15
<b>CHICKEN SALAD SANDWICH</b> NF, SF ..... <i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	14
<b>PRIME RIB SANDWICH</b> ..... <i>shaved prime rib, griddled onions &amp; mushrooms, havarti, toasted hoagie roll</i>	18
<b>TURKEY AND BACON WITH AVOCADO</b> NF, SF ..... <i>turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	16
<b>HAM &amp; HAVARTI</b> NF, SF ..... <i>smoked ham, havarti, fig jam, dijon mustard, toasted sourdough</i>	13
<b>ITALIAN (COLD OR HOT)</b> NF, SF ..... <i>prosciutto, napoli salami, arugula, pesto, burrata, roasted red pepper, olive oil, toasted sourdough</i>	17
<b>SMOKED TURKEY &amp; APPLE MELT</b> SF, NF ..... <i>smoked turkey, bacon, havarti, apple chutney, bbq sauce, toasted sourdough</i>	14
<b>ROSEMONT REUBEN</b> NF, SF ..... <i>house cooked corned beef, russian dressing, sauerkraut, swiss, toasted marble rye</i>	18

## WRAPS

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

<b>VEGGIE WRAP</b> SF ..... <i>marinated beets, quinoa tabbouleh, arugula, goat cheese, toasted pistachio, baba ghanoush</i>	14
<b>GRILLED CHICKEN CAESAR WRAP</b> NF ..... <i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	13
<b>BUFFALO CAULIFLOWER WRAP</b> NF ..... <i>fried cauliflower, hot sauce, blue cheese crumbles, lettuce, tomato, buttermilk ranch dressing</i>	14

## ENTREES

<b>PAN-SEARED SALMON*</b> GF, NF ..... <i>pan-seared salmon, white bean puree, quinoa tabbouleh, salsa verde, charred broccolini</i>	18
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## SIDES

<b>HOUSE CHIPS</b> SF ..... <i></i>	3
<b>HOUSE FRIES</b> DF   <b>ADD OLD BAY AIOLI +1</b> ..... <i></i>	4
<b>SIDE CAESAR</b> NF ..... <i></i>	6
<b>POTATO SALAD</b> DF, NF, GF ..... <i></i>	3
<b>COLESLAW</b> DF, NF, GF ..... <i></i>	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

4.30.24

\*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.

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## COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC

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

## COLD BEVERAGES

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

## COCKTAILS

<b>APEROL SPRITZ</b> .....	<b>15</b>	<b>MARGARITA</b> .....	<b>14</b>
<i>Aperol, Club Soda, Prosecco</i>		<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	
<b>ELDERFLOWER SPRITZ</b> .....	<b>15</b>	<b>ESPRESSO MARTINI</b> .....	<b>16</b>
<i>St-Germain, Club Soda, Prosecco</i>		<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>	
<b>LIMONCELLO SPRITZ</b> .....	<b>15</b>	<b>NEGRONI</b> .....	<b>15</b>
<i>Limoncello, Club Soda, Prosecco</i>		<i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>	
<b>OLD FASHIONED</b> .....	<b>15</b>	<b>POMEGRANATE RICKEY</b> .....	<b>15</b>
<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!

<b>SPARKLING</b>	GLASS / BTL.	<b>ROSE AND ORANGE</b>	GLASS / BTL.
Prosecco, Serenissima "Millesimato" Extra Dry, Veneto, Italy, NV	<b>14 / 52</b>	Pinot Noir, Teutonic Wines "Rose Laurel", Willamette Valley, Oregon, 2022	<b>18 / 68</b>
Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	<b>15 / 56</b>	Provence Blend, Triennes Rose, Provence, France, 2022	<b>15 / 56</b>
Cremant, Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	<b>14 / 52</b>	Albana, Tre Monti "Vigna Rocca", Emilia-Romagna, Italy, 2021	<b>14 / 52</b>
<b>WHITE</b>		<b>RED</b>	
Sauvignon Blanc, Elizabeth Spencer "Special Cuvee", Mendocino, California, 2022	<b>14 / 52</b>	Pinot Noir, Pike Road, Willamette Valley, 2022	<b>15 / 53</b>
Favorita, Marziano Abbona "Valle dell'Olmo", Langhe, Piedmont, Italy, 2022	<b>14 / 52</b>	Liatiko, Lyrarakis, Crete, Greece, 2022	<b>14 / 52</b>
Chenin Blanc, Château Moncontour "La Manoca", Vouvray, France, 2022	<b>15 / 56</b>	Blaufränkisch, Affinitás "Gugafanga", Mittelburgenland, Austria, 2020	<b>14 / 52</b>
Grüner Veltliner, Stadt Krems 'Kremstal', Niederösterreich, Austria	<b>14 / 52</b>	Sangiovese, Felsina, Chianti, Tuscany, Italy, 2021	<b>14 / 52</b>
Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022	<b>14 / 52</b>	Montepulciano, Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018	<b>16 / 60</b>
Riesling, Dr. Loosen "Bernkasteler Lay" Kabinett, Mosel, Germany, 2021	<b>16 / 60</b>	Tempranillo, CVNE "Cune Reserva", Rioja, Spain, 2018	<b>18 / 68</b>
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021	<b>16 / 60</b>	Bordeaux Blend, Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	<b>17 / 64</b>
Chardonnay, Domaine de la Denante "Mâcon-Verzé", Burgundy, France, 2022	<b>15 / 56</b>	Cabernet Blend, Painted Fields "Curse of Knowledge", Sierra Foothills, California, 2021	<b>14 / 52</b>
Chardonnay, Timbre "Opening Act", Central Coast, California, 2021	<b>16 / 60</b>	Cabernet Sauvignon, Silver Ghost, Napa Valley, California, 2022	<b>18 / 68</b>

## DRAFT BEER

<b>IPA, MAINE "LUNCH"</b> .....	<b>9</b>
<i>Freeport, Maine • 7% ABV</i>	
<b>PILSNER, WISEACRE "TINY BOMB"</b> .....	<b>9</b>
<i>Memphis, Tennessee • 4.5% ABV</i>	
<b>SOUR, EDMUNDS OAST SOUR</b> .....	<b>9</b>
<i>Charlotte, NC • 6% ABV</i>	