

## SHAREABLES

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

## 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>	<b>13</b>
<b>CHOPPED ITALIAN</b> GF, NF, SF   <b>ADD CHICKEN +6, SALMON* +9, CHICKEN SALAD +6, OR BURRATA +5</b> ..... <i>romaine, diced tomato, peppadew pepper, olives, artichoke heart, ricotta salata, salami, red wine vin, crispy prosciutto</i>	<b>15</b>
<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, bacon, burrata</i>	<b>14</b>
<b>LITTLE GEM SALAD</b> GF, 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>	<b>14</b>
<b>TOMATO SOUP &amp; GRILLED CHEESE</b> NF, SF, V ..... <i>swiss, american, colby jack, grilled sourdough</i>	<b>13</b>
<b>TOMATO SOUP</b> NF, SF, V ..... <i>creamy tomato soup, parmesan, basil oil</i>	<b>CUP 5 / BOWL 8</b>
<b>SOUP OF THE DAY</b> .....	<b>CUP 5 / BOWL 8</b>

## HAND-HELDS

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

<b>ROSEMONT CUBAN</b> NF ..... <i>roast pork shoulder, ham, pickles, swiss, cuban sauce, pressed on a hoagie roll</i>	<b>16</b>
<b>THE BURGER</b> NF, SF ..... <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	<b>15</b>
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> ..... <i>fried chicken breast, harissa honey glaze, celery seed slaw, toasted potato bun</i>	<b>15</b>
<b>CHICKEN SALAD SANDWICH</b> NF, SF ..... <i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	<b>14</b>
<b>PRIME RIB SANDWICH</b> NF, SF   <b>ADD JUS +1</b> ..... <i>shaved prime rib, griddled onions &amp; mushrooms, havarti, chipotle mayo, toasted hoagie roll</i>	<b>18</b>
<b>TURKEY &amp; BACON WITH AVOCADO</b> NF, SF ..... <i>turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	<b>16</b>
<b>ITALIAN (COLD OR HOT)</b> NF, SF ..... <i>prosciutto, napoli salami, arugula, pesto, burrata, roasted red pepper, olive oil, toasted sourdough</i>	<b>17</b>
<b>SMOKED TURKEY &amp; APPLE MELT</b> NF ..... <i>smoked turkey, bacon, havarti, apple chutney, bbq sauce, toasted sourdough</i>	<b>14</b>

## WRAPS

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

<b>GRILLED CHICKEN CAESAR WRAP</b> NF ..... <i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	<b>14</b>
<b>BUFFALO CAULIFLOWER WRAP</b> SF, V ..... <i>fried cauliflower, buffalo sauce, blue cheese crumbles, lettuce, tomato, buttermilk ranch dressing</i>	<b>14</b>

## ENTREES

<b>PAN-SEARED SALMON*</b> GF, NF ..... <i>pan-seared salmon, white bean puree, quinoa tabbouleh, salsa verde, sautéed asparagus</i>	<b>18</b>
<b>BEET &amp; QUINOA BOWL</b> SF, GF, V ..... <i>baba ganoush, marinated beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad</i>	<b>15</b>

## SIDES

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

### 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 • V VEGETARIAN

9.03.24

\*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  
add strawberry sweet cream +.50 • add pumpkin sweet cream +.75

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

## NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> .....	<b>12</b>	<b>FOUNTAIN SODA</b> .....	<b>3</b>
<i>Fritz Müller, Switzerland</i>		<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
<b>LYRE'S ITALIAN ORANGE SPRITZ</b> .....	<b>14</b>	<b>ICED TEA</b> .....	<b>3</b>
<i>Sparkling Wine, Lyre's Italian Aperitif</i>		<i>Sweet, Unsweet, Half &amp; Half, Arnold Palmer</i>	
<b>LEMON ELDERFLOWER SPRITZ</b> .....	<b>13</b>	<b>SAN PELLEGRINO / ACQUA PANNA</b> .....	<b>4</b>
<i>Lemon, Elderflower Syrup, Sparkling Wine</i>			
<b>ST. AGRESTIS PHONY NEGRONI</b> .....	<b>14</b>		

## COCKTAILS

<b>DIRTY MARTINI</b> .....	<b>16</b>	<b>APEROL SPRITZ</b> .....	<b>15</b>
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Aperol, Club Soda, Prosecco</i>	
<b>ESPRESSO MARTINI</b> .....	<b>16</b>	<b>ELDERFLOWER SPRITZ</b> .....	<b>15</b>
<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>		<i>St-Germain, Club Soda, Prosecco</i>	
<b>MARGARITA</b> .....	<b>14</b>	<b>LIMONCELLO SPRITZ</b> .....	<b>15</b>
<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>		<i>Limoncello, Club Soda, Prosecco</i>	
<b>POMEGRANATE RICKEY</b> .....	<b>15</b>	<b>BLOODY MARY</b> .....	<b>13</b>
<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>		<i>Vodka, Demetri's Tomato Juice, Citrus, Olive</i>	
<b>PARIS, TEXAS</b> .....	<b>15</b>	<b>MIMOSA</b> .....	<b>14</b>
<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>		<i>Prosecco, Fresh Squeezed Orange Juice</i>	

## WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

### SPARKLING

	GLASS / BTL.
Prosecco   Isotta Manzoni 'Cuvée Giuliana', Veneto, Italy, NV	<b>14 / 52</b>
Cava Blend   Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	<b>15 / 56</b>
Cremant   Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	<b>14 / 52</b>

### WHITE

Sauvignon Blanc   Elizabeth Spencer "Special Cuvee", Mendocino, California, 2022	<b>15 / 56</b>
Sauvignon Blanc   Paul Thomas "Chavignol", Sancerre, France, 2023	<b>20 / 76</b>
Favorita   Marziano Abbona "Valle dell'Olmo", Langhe, Piedmont, Italy, 2023	<b>14 / 52</b>
Chenin Blanc   Château Moncontour "La Manoca", Vouvray, France, 2022	<b>15 / 56</b>
Grüner Veltliner   Stadt Kremis 'Kremstal', Niederösterreich, Austria	<b>14 / 52</b>
Pinot Gris   Van Duzer Estate, Willamette Valley, Oregon 2022	<b>14 / 52</b>
Riesling   Dr. Loosen "Bernkasteler Lay" Kabinett, Mosel, Germany, 2021	<b>15 / 56</b>
Ribeiro Blend   Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021	<b>16 / 60</b>
Chardonnay   Domaine de la Denante "Mâcon-Verzé", Burgundy, France, 2022	<b>15 / 56</b>
Chardonnay   Timbre "Opening Act", Central Coast, California, 2021	<b>16 / 60</b>

### ROSE AND ORANGE

	GLASS / BTL.
Grenache, Syrah, Mourvedre   Bedrock 'Ode to Lulu' Rosé, California, 2023	<b>16 / 60</b>
Provence Blend   Triennes Rose, Provence, France, 2022	<b>15 / 56</b>
Vermentino   Monte Rio Cellars "The Bench" Orange, Lodi, California, 2023	<b>15 / 56</b>

### RED

Gamay   Domaine des Gaudets Morgon 'Côte du Py', Beaujolais, France 2022	<b>14 / 52</b>
Pinot Noir   Pike Road, Willamette Valley, Oregon 2022	<b>15 / 53</b>
Liatiko   Lyrarakis, Crete, Greece, 2022	<b>14 / 52</b>
Rhone Blend   Jean-Luc Colombo "Les Abeilles", Côtes du Rhône, France, 2021	<b>14 / 52</b>
Nebbiolo   Vietti 'Perbacco', Langhe, Piedmont, Italy, 2021	<b>21 / 80</b>
Montepulciano   Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018	<b>16 / 60</b>
Tempranillo   CVNE "Cune Reserva", Rioja, Spain, 2019	<b>19 / 72</b>
Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	<b>17 / 64</b>
Cabernet Blend   Painted Fields "Curse of Knowledge", Sierra Foothills, California, 2021	<b>14 / 52</b>
Cabernet Sauvignon   Silver Ghost, Napa Valley, California, 2022	<b>18 / 68</b>

## DRAFT BEER

<b>IPA, MAINE "LUNCH"</b> .....	<b>8</b>	<b>IRISH DRY STOUT, GUINNESS DRAUGHT</b> .....	<b>8</b>
<i>Freeport, Maine • 7% ABV</i>		<i>Dublin, Ireland • 4.2% ABV</i>	
<b>PILSNER, WISEACRE "TINY BOMB"</b> .....	<b>7</b>		
<i>Memphis, Tennessee • 4.5% ABV</i>			