

LUNCH

Rosemont

AVAILABLE
11AM - 3:30PM

SHAREABLES

BUFFALO CAULIFLOWER NF, SF, V	15
fried cauliflower, toasted celery seed & mustard seeds, buffalo sauce, buttermilk ranch dressing	
BOWL OF FRIES NF, SF, DF, V	10
shoestring fries, salt & pepper, herbs, served with old bay aioli	
CRAB DIP	18
maryland-style crab dip, cheddar, charred scallion oil, fried saltines	
WHITE BEAN DIP NF	12
white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan	

SOUP & SALADS

ADD CHICKEN +6 | SALMON* +9 | CHICKEN SALAD +6 | BURRATA +5

CAESAR NF	13
romaine, caesar dressing, parmesan, garlic croutons	
CHOPPED ITALIAN GF, NF, SF	15
romaine, diced tomato, peppadew pepper, olives, artichoke heart, ricotta salata, salami, red wine vin, crispy prosciutto	
FRISEE & BURRATA GF, SF	14
roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vin, bacon, burrata	
LITTLE GEM NF, SF	14
little gem romaine, peas, ricotta vin, parmesan, mint, crispy prosciutto	
GRILLED CHEESE & TOMATO SOUP NF, SF, V	13
swiss, american, colby jack, grilled sourdough	
TOMATO SOUP GF, NF, SF, V	CUP 5 / BOWL 8
creamy tomato soup, parmesan, basil oil	
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 (+2)

ROSEMONT CUBAN NF	16
roast pork shoulder, smoked ham, pickles, swiss, cuban sauce, pressed on a hoagie roll	
THE BURGER NF, SF	15
two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun	
HARISSA-HONEY FRIED CHICKEN SANDWICH NF	15
fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun	
CHICKEN SALAD SANDWICH NF, SF	14
rosenmont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough	
PRIME RIB SANDWICH NF, SF ADD JUS +1	18
shaved prime rib, griddled onions & mushrooms, havarti, chipotle mayo, toasted hoagie roll	
TURKEY & BACON WITH AVOCADO NF, SF	15
smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough	
ITALIAN (COLD OR HOT) NF, SF	17
prosciutto, napoli salami, arugula, pesto, burrata, roasted red pepper, olive oil, toasted sourdough	
SMOKED TURKEY & APPLE MELT NF	14
smoked turkey, bacon, havarti, apple chutney, bbq sauce, toasted sourdough	
GRILLED CHICKEN CAESAR WRAP NF	14
grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons	
BUFFALO CAULIFLOWER WRAP NF, SF, V	14
fried cauliflower, buffalo sauce, blue cheese crumbles, lettuce, tomato, buttermilk ranch dressing	

ENTREES

PAN-SEARED SALMON* GF, NF	18
pan-seared salmon, white bean puree, quinoa tabbouleh, salsa verde, glazed brocolini	
BEET & QUINOA BOWL GF, SF, V	15
roasted red pepper hummus, marinated beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad	

SIDES

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

DESSERTS

AFFOGATO V	6
espresso, vanilla ice cream, piroline cookie	
APPLE CRISP NF, SF, V	7
roasted apples, oat crisp, cinnamon & brown sugar ice cream	
BLONDIE NF, V	8
warmed blonde brownie, chocolate chips, chocolate sauce, vanilla ice cream	
HOUSE MADE CAKE	MP
ask server for details	

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

1.9.25

*These items may be served undercooked or raw. 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
add sweet cream +.75 • add peppermint sweet cream +.75

DRIP COFFEE Regular/Decaf.....	4	(12oz)
DOUBLE ESPRESSO	4	
AMERICANO	4	(12oz)
COLD BREW	5	(12oz)
LATTE / CAPPUCCINO	4.75	(12oz)

CHAI LATTE	4.95	(12oz)
MATCHA TEA LATTE	4.95	(12oz)
CARAMEL MACCHIATO	4.95	(12oz)
PEPPERMINT WHITE MOCHA	4.95	(12oz)
GINGERBREAD LATTE	4.95	(12oz)

NON-ALCOHOLIC

SPARKLING WHITE WINE	12
<i>Fritz Müller, Switzerland</i>	
LYRE'S ITALIAN ORANGE SPRITZ	14
<i>Sparkling Wine, Lyre's Italian Aperitif</i>	
LEMON ELDERFLOWER SPRITZ	13
<i>Lemon, Elderflower Syrup, Sparkling Wine</i>	
ST. AGRESTIS PHONY NEGRONI	14

FOUNTAIN SODA	3
<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
ICED TEA	3
<i>Sweet, Unsweet, Half & Half, Arnold Palmer</i>	
SAN PELLEGRINO / ACQUA PANNA	4

COCKTAILS

OLD FASHIONED	15
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>	
BLACK MANHATTAN	17
<i>Bonded Rye, Amaro, Angostura & Orange Bitters, Luxardo Cherry</i>	
DIRTY MARTINI	16
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	
ESPRESSO MARTINI	16
<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara</i>	
MARGARITA	14
<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	

APEROL SPRITZ	15
<i>Aperol, Club Soda, Prosecco</i>	
HUGO SPRITZ	15
<i>St-Germain, Club Soda, Prosecco, Mint</i>	
LIMONCELLO SPRITZ	15
<i>Limoncello, Club Soda, Prosecco</i>	
NEGRONI	15
<i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>	
POMEGRANATE RICKY	15
<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>	
PARIS, TEXAS	15
<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>	

WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

SPARKLING

GLASS / BTLS.

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

WHITE

Sauvignon Blanc Elizabeth Spencer "Special Cuvee",	15	/ 56
Mendocino, California, 2022		
Sauvignon Blanc Domaine Girault "Le Grand Moulin"	20	/ 76
Sancerre, France, 2023		
Arneis Paitin "Elisa"	15	/ 56
Roero, Piedmont, Italy, 2022		
Chenin Blanc Château Moncontour "La Manoca"	15	/ 56
Vouvray, France, 2023		
Grüner Veltliner Leth "Ried Steinagrund"	14	/ 52
Wagram, Austria		
Pinot Gris Archery Summit 'Vireton',	14	/ 52
Willamette Valley, Oregon 2023		
Riesling S.A. Prum "Blue" Troken	14	/ 52
Mosel, Germany, 2022		
Rhone Blend Domaine de La Solitude Blanc	14	/ 52
Côtes du Rhône, France, 2023		
Chardonnay Domaine de la Denante "Mâcon-Verzé",	15	/ 56
Burgundy, France, 2022		
Chardonnay Timbre "Opening Act",	16	/ 60
Central Coast, California, 2022		

ROSE AND ORANGE

GLASS / BTLS.

Provence Blend Triennes Rose,	15	/ 56
Provence, France, 2022		

Vermontino Monte Rio Cellars "The Bench" Orange,	15	/ 56
Lodi, California, 2023		

RED

Gamay Domaine Saint Cyr "La Galoche"	15	/ 56
Beaujolais, France 2022		
Pinot Noir Brave Cellars,	16	/ 60
Willamette Valley, Oregon 2022		
Mencia Raúl Pérez "Ultreia St Jacques"	15	/ 56
Bierzo, Spain, 2021		
Rhone Blend Piaugier "La Grange"	14	/ 52
Côtes du Rhône, France, 2021		
Nebbiolo Vietti 'Perbacco',	21	/ 80
Langhe, Piedmont, Italy, 2021		
Montepulciano Fattoria la Valentina "Spelt",	16	/ 60
Abruzzo, Italy, 2018		
Pinotage Kanonkop "Kadette"	14	/ 52
Stellenbosch, South Africa, 2022		
Tempranillo CVNE Viña Real Reserva	21	/ 80
Rioja, Spain, 2016		
Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,	17	/ 64
Bordeaux, France 2021		
Zinfandel Blend Marietta "Old Vine Red" Lot 74	14	/ 52
Sonoma County, California		
Cabernet Sauvignon Paysan	18	/ 68
San Benito, California, 2022		

DRAFT BEER

IPA, MAINE "LUNCH"	8
<i>Freeport, Maine • 7% ABV</i>	
PILSNER, WISEACRE "TINY BOMB"	7
<i>Memphis, Tennessee • 4.5% ABV</i>	

IRISH DRY STOUT, GUINNESS DRAUGHT	8
<i>Dublin, Ireland • 4.2% ABV</i>	