Rosemont

SHAREABLES

BOWL OF FRIES NF, SF, DF, V	10
shoestring fries, salt ප pepper, herbs, served with old bay aioli	
CRAB DIP	19
maryland-style crab dip, cheddar, fried saltines	
BUFFALO CAULIFLOWER NF, SF, V	15
fried cauliflower, toasted celery $arepsilon$ mustard seeds, buffalo sauce, buttermilk ranch dressing	
WHITE BEAN DIP NF	14
white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan	
BULGOGI WRAPS	18
bulgogi-marinated shaved ribeye, asian slaw, sesame seeds, toasted peanuts, radish, little gem lettuce	

SOUP & SALADS

SOUP OF THE DAY

ADD BURRATA +5 CHICKEN +7 SALMON* +13 STEAK* +14 CHICKEN SALAD +6	
CAESAR NF	
FRISEE & BURRATA GF, SF 16 roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vinaigrette, bacon, burrata 16	
LITTLE GEM NF, SF	
BEET & QUINOA BOWL GF, SF, V	
GRILLED CHEESE & TOMATO SOUP NF, SF, V	
TOMATO SOUP GF, NF, SF, V cup 6 / Bowl 10 creamy tomato soup, parmesan, basil oil	

HAND-HELDS

CHOICE OF: HOUSE CHIPS POTATO SALAD COLESLAW FRIES (+1) SIDE CAESAR (+2) CUP OF SOUP (+2)
ROSEMONT CUBAN NF
roast pork shoulder, smoked ham, pickles, swiss, cuban sauce, pressed on a hoagie roll
THE BURGER NF, SF 17 two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun 17
HARISSA-HONEY FRIED CHICKEN SANDWICH NF 17 fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun
CHICKEN SALAD SANDWICH NF, SF
PRIME RIB SANDWICH NF, SF 20 shaved prime rib, griddled onions & mushrooms, havarti, chipotle mayo, toasted hoagie roll, served with jus 20
TURKEY & BACON WITH AVOCADO NF, SF 16 smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough 16
GRILLED CHICKEN CAESAR WRAP NF

ENTREES

PAN-SEARED SALMON* GF, NF pan-seared salmon, white bean puree, quinoa tabbouleh, salsa verde, glazed brocolini	23
CRAB CAKE NF garbanzo bean & corn salad, old bay aioli, arugula salad, lemon vinaigrette	29
STEAK FRITES* SF, NF hanger steak, beet chimichurri, shoestring fries	36
BUTTER CHICKEN NF, SF seared chicken breast, tomato curry sauce, jasmine rice, pineapple chutney, cucumber-yogurt salad, grilled naan	21
TUNA POKE BOWL soy marinated tuna, jasmine rice, seaweed salad, edamame, tobiko, pickled ginger, wasabi peas, frisée, cucumber, spicy mayo, sesame seed	24

SIDES

USE CHIPS NF, SF, DF, V
DUSE FRIES NF, SF, DF, V ADD OLD BAY AIOLI +1
DE CAESAR NF
TATO SALAD GF, NF, SF, DF, V
DLESLAW GF, NF, SF, DF, V

DESSERTS

PEODENTO	
	6
espresso, vanilla ice cream, pirouline cookie	
MANGO PIE NF, SF, V housemade crust, creamy mango custard, whipped cream, lime, coconut	. 11
WHITE CHOCOLATE CHEESECAKE SF graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts	. 12
CRÈME BRULÉE NF, SF, GF vanilla bean crème brulée, carmelized sugar, lemon macerated berries	. 13

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. TIP the KITCHEN FOR \$15

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE • V VEGETARIAN 4.2.2 *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 $add\ sweet\ cream\ +.75$

DRIP COFFEE Regular/Decaf
DOUBLE ESPRESSO
AMERICANO
COLD BREW

SPARKLING WHITE WINE <i>Fritz Müller, Switzerland</i>	13
PINOT NOIR Oceano Zero, San Luis Obispo, California	
LYRE'S ITALIAN ORANGE SPRITZ Sparkling Wine, Lyre's Italian Aperitif	14
LEMON ELDERFLOWER SPRITZ Lemon, Elderflower Syrup, Sparkling Wine	13

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OLD FASHIONED High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel	15
BLACK MANHATTAN Bonded Rye, Amaro, Angostura ジ Orange Bitters, Luxardo Cherry	17
DIRTY MARTINI Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives	18
ESPRESSO MARTINI Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara	16
MARGARITA El Jimador Blanco, Lime, Agave, Orange Liqueur	15

LATTE / CAPPUCCINO 4.75 (1202) CHAI LATTE 4.95 (1202) MATCHA TEA LATTE 4.95 (1202) CARAMEL MACCHIATO 4.95 (1202)

NON-ALCOHOLIC

ST. AGRESTIS PHONY NEGRONI				
FOUNTAIN SODA 3 Coke, Diet Coke, Sprite, Ginger Ale, Lemonade 3				
ICED TEA				
SAN PELLEGRINO / ACQUA PANNA				

COCKTAILS

EROL SPRITZ rol, Club Soda, Prosecco	16
GO SPRITZ Germain, Club Soda, Prosecco, Mint	16
IONCELLO SPRITZ	16
MEGRANATE RICKEY , Pama Liqueur, Lemon, Mint, Soda	15
RIS, TEXAS uila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda	15

WINES BY THE GLASS

SP/	ARKLING			GLASS / BTL.
-	1.7	 ,	~	

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

WHITE

Sauvignon Blanc Elizabeth Spencer "Special Cuvee",
Sauvignon Blanc Domaine Girault "Le Grand Moulin"
Chenin Blanc Château Moncontour "La Manoca"
Cortese Villa Sparina "Gavi di Gavi"
Pinot Gris Archery Summit 'Vireton',
Riesling S.A. Prum "Blue" Troken
Albariño Benito Santos "Saiar"
Timorasso Claudio Mariotto "Derthona"
Chardonnay Domaine de la Denante "Pouilly-Fuissé", 20 / 76 Burgundy, France, 2022
Chardonnay Timbre "Opening Act",

IPA, MAINE "LUNCH" 9 Freeport, Maine • 7% ABV 9 PILSNER, WISEACRE "TINY BOMB" 8 Memphis, Tennessee • 4.5% ABV 8

ROSE AND ORANGE

Provence Blend Triennes Rose,
Vermentino Monte Rio Cellars "The Bench" Orange,
Hondarrabi Beltza, Zuri Txomin Etxaniz Rosado

GLASS / BTL.

RED

Schiava Wilhelm Walch "Prendo"
Pinot Noir Raptor Ridge "Barrel Select"
Rhone Blend Piaugier "La Grange"
Nebbiolo Marchesi di Gresy Martinenga Langhe,
Montepulciano Valle Reale "Vigneto di Popoli"
Tempranillo La Rioja Alta Viña Alberdi
Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,
Cabernet Blend Painted Fields "Curse of Knowledge" 15 / 56 Sierra Foothills, California, 2023
Cabernet Sauvignon Silver Ghost

DRAFT BEER

IRISH DRY STOUT,	GUINNESS	DRAUGHT	8
Dublin, Ireland • 4.2% A	ABV		

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