

SHAREABLES

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

SOUP & SALADS

ADD BURRATA +5 | CHICKEN +7 | SALMON\* +13 | STEAK\* +14 | CHICKEN SALAD +6

<b>CAESAR</b> NF	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
<b>FRISÉE &amp; BURRATA</b> GF, SF	16
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vinaigrette, bacon, burrata</i>	
<b>LITTLE GEM</b> NF, SF	15
<i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint, crispy prosciutto</i>	
<b>BEET &amp; QUINOA BOWL</b> GF, SF, V	16
<i>roasted red pepper hummus, marinated beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad</i>	
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> NF, V	16
<i>gruyère, fontina, american, colby jack, grilled sourdough   ADD TOMATO &amp; BACON +4</i>	
<b>TOMATO SOUP</b> GF, NF, SF, V	CUP 6 / BOWL 10
<i>creamy tomato soup, parmesan, basil oil</i>	
<b>SOUP OF THE DAY</b>	CUP 7 / BOWL 11

HAND-HELDS

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

<b>ROSEMONT CUBAN</b> NF	17
<i>roast pork shoulder, smoked ham, pickles, swiss, cuban sauce, pressed on a hoagie roll</i>	
<b>THE BURGER</b> NF	17
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF	17
<i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun</i>	
<b>CHICKEN SALAD SANDWICH</b> NF	15
<i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	
<b>PRIME RIB SANDWICH</b> NF, SF	20
<i>shaved prime rib, griddled onions &amp; mushrooms, havarti, chipotle mayo, toasted hoagie roll, served with jus</i>	
<b>TURKEY &amp; BACON WITH AVOCADO</b> NF	16
<i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	
<b>GRILLED CHICKEN CAESAR WRAP</b> NF	16
<i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	

ENTREES

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

SIDES

<b>HOUSE CHIPS</b> NF, SF, DF, V	4
<b>HOUSE FRIES</b> NF, SF, DF, V   ADD OLD BAY AIOLI +1	5
<b>SIDE CAESAR</b> NF	7
<b>POTATO SALAD</b> GF, NF, DF, V	3
<b>COLESLAW</b> GF, NF, DF, V	3

DESSERTS

<b>AFFOGATO</b> V	6
<i>espresso, vanilla ice cream, pirouline cookie</i>	
<b>MANGO PIE</b> NF, SF, V	11
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
<b>WHITE CHOCOLATE CHEESECAKE</b> SF	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
<b>CRÈME BRULÉE</b> NF, SF, GF	13
<i>vanilla bean crème brûlée, caramelized sugar, lemon macerated berries</i>	

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

7.02.25

\*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 22 percent service charge. We charge an outside dessert fee of \$20.

COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC  
*add sweet cream +.75*

<b>DRIP COFFEE</b> <i>Regular / Decaf</i> .....	<b>4</b> <i>(12oz)</i>	<b>LATTE / CAPPUCCINO</b> .....	<b>4.75</b> <i>(12oz)</i>
<b>DOUBLE ESPRESSO</b> .....	<b>4</b>	<b>CHAI LATTE</b> .....	<b>4.95</b> <i>(12oz)</i>
<b>AMERICANO</b> .....	<b>4</b> <i>(12oz)</i>	<b>MATCHA TEA LATTE</b> .....	<b>4.95</b> <i>(12oz)</i>
<b>COLD BREW</b> .....	<b>5</b> <i>(12oz)</i>	<b>CARAMEL MACCHIATO</b> .....	<b>4.95</b> <i>(12oz)</i>

NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> .....	<b>13</b>	<b>ST. AGRESTIS PHONY NEGRONI</b> .....	<b>14</b>
<i>Fritz Müller, Switzerland</i>			
<b>PINOT NOIR</b> .....	<b>14</b>	<b>FOUNTAIN SODA</b> .....	<b>3</b>
<i>Leitz “Zero Point Five”, Baden, Germany</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>			

COCKTAILS

<b>OLD FASHIONED</b> .....	<b>15</b>	<b>APEROL SPRITZ</b> .....	<b>16</b>
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>Aperol, Club Soda, Prosecco</i>	
<b>BLACK MANHATTAN</b> .....	<b>17</b>	<b>HUGO SPRITZ</b> .....	<b>16</b>
<i>Bonded Rye, Amaro, Angostura &amp; Orange Bitters, Luxardo Cherry</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
<b>DIRTY MARTINI</b> .....	<b>18</b>	<b>LIMONCELLO SPRITZ</b> .....	<b>16</b>
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Limoncello, Club Soda, Prosecco</i>	
<b>ESPRESSO MARTINI</b> .....	<b>16</b>	<b>POMEGRANATE RICKEY</b> .....	<b>15</b>
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>		<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>	
<b>STRAWBERRY SZECHUAN MARGARITA</b> .....	<b>17</b>	<b>PARIS, TEXAS</b> .....	<b>15</b>
<i>Lalo Tequila, Cocchi Rosa, Strawberry, Lime, Agave, Szechuan Salt</i>		<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>	

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco   Isotta Manzoni ‘Cuvée Giuliana’, Veneto, Italy, NV	<b>14 / 52</b>	Provence Blend   Triennes Rose, ..... Provence, France, 2022	<b>16 / 60</b>
Cava Blend   Raventós i Blanc, Blanc de Blanc,..... Catalonia, Spain, 2021	<b>15 / 56</b>	Vermentino   Monte Rio Cellars “The Bench” Orange, ..... Lodi, California, 2024	<b>15 / 56</b>
Cremant   Aimery Cremant de Limoux, ..... Languedoc-Roussillon, France, NV	<b>14 / 52</b>	Hondarrabi Beltza, Zuri   Txomin Etxaniz Rosado ..... Getariako-Txakolina, Spain, 2023	<b>16 / 60</b>
WHITE		RED	
Sauvignon Blanc   Elizabeth Spencer “Special Cuvee”, ..... North Coast, California, 2023	<b>15 / 56</b>	Schiava   Elena Walch ..... Alto Adige, Italy, 2024	<b>16 / 60</b>
Sauvignon Blanc   Domaine Girault “Le Grand Moulin”. ..... Sancerre, France, 2023	<b>20 / 76</b>	Pinot Noir   Raptor Ridge “Barrel Select” ..... Willamette Valley, Oregon 2023	<b>19 / 72</b>
Chenin Blanc   Château Moncontour “La Manoca” ..... Vouvray, France, 2023	<b>15 / 56</b>	Rhone Blend   Piaugier “Sablet” ..... Côtes du Rhône, France, 2022	<b>15 / 56</b>
Cortese   Ottosoldi Gavi..... Piedmont, Italy, 2023	<b>16 / 60</b>	Nebbiolo   Marchesi di Gresy Martinenga Langhe, ..... Piedmont, Italy, 2022	<b>19 / 72</b>
Pinot Gris   Archery Summit ‘Vireton’, ..... Willamette Valley, Oregon 2023	<b>14 / 52</b>	Montepulciano   La Valentina “Spelt” ..... Abruzzo, Italy, 2020	<b>16 / 60</b>
Riesling   Kilberg “Vertigo” ..... Mosel, Germany, 2024	<b>15 / 56</b>	Tempranillo   La Rioja Alta Viña Alberdi ..... Rioja, Spain, 2019	<b>20 / 76</b>
Albariño   Terras Gauda “O Rosal” ..... Rias Baixas, Spain, 2023	<b>18 / 68</b>	Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, ..... Bordeaux, France 2021	<b>17 / 64</b>
Garganega   Balestri Valda Soave Classico..... Veneto, Italy, 2023	<b>14 / 52</b>	Cabernet Blend   Painted Fields “Curse of Knowledge” ..... Sierra Foothills, California, 2023	<b>15 / 56</b>
Chardonnay   Domaine de la Denante “Pouilly-Fuissé”,..... Burgundy, France, 2022	<b>20 / 76</b>	Cabernet Sauvignon   Silver Ghost..... Napa Valley, California, 2023	<b>19 / 72</b>
Chardonnay   Textbook ..... Sonoma Coast, California, 2023	<b>16 / 60</b>		

DRAFT BEER

<b>IPA, MAINE “LUNCH”</b> .....	<b>9</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>8</b>		
<i>Memphis, Tennessee • 4.5% ABV</i>			