

SHAREABLES

HOUSE FOCACCIA NF, SF, DF, V	10
<i>house focaccia served with roasted garlic spread, balsamic vinegar, olive oil, everything seasoning, herbs</i>	
WHITE BEAN DIP NF	14
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
CRAB DIP NF	19
<i>maryland-style crab dip, cheddar, fried saltines</i>	
YELLOWTAIL CRUDO* GF, NF, DF	22
<i>hamachi, watermelon & miso vinaigrette, pickled watermelon rind, garlic aioli</i>	
MUSSELS NF, SF	22
<i>PEI mussels, prosciutto ham, fennel seed, chili flake, white wine, lemon, toasted ciabatta</i>	
BUFFALO CAULIFLOWER NF, SF, V	15
<i>fried cauliflower, toasted celery seed & mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	
BURRATA NF, V	16
<i>burrata, shaved cucumber & roasted mushrooms, rice wine vinaigrette, house chili crisp, grilled naan</i>	
CRAB CAKE NF	27
<i>garbanzo bean & roasted corn salad, old bay aioli, arugula salad, basil white balsamic vinaigrette</i>	
BEEF BULGOGI LETTUCE WRAPS	18
<i>bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce</i>	

SOUP & SALADS

ADD BURRATA +5 CHICKEN +7 SALMON* +13 STEAK* +14	
CAESAR NF	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
FRISEE & BURRATA GF, SF	18
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vinaigrette, bacon, burrata</i>	
LITTLE GEM SALAD NF, SF	15
<i>little gem romaine, peas, ricotta vin, parmesan, mint, crispy prosciutto</i>	
CAULIFLOWER BISQUE NF, SF	13
<i>chorizo lardons, turmeric pickled cauliflower, chili oil</i>	

HAND-HELDS

THE BURGER NF	18
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun, served w/ shoestring fries</i>	
HARISSA-HONEY FRIED CHICKEN SANDWICH NF	17
<i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun, served w/ shoestring fries</i>	

ENTREES

BONE-IN PORK CHOP* GF, NF, SF	43
<i>celery root puree, serrano chow chow, pea shoots</i>	
BLACKENED CHILEAN SEA BASS* GF, NF, SF	46
<i>roasted spaghetti squash, wilted greens, candied orange, beet chimichurri</i>	
SCALLOP RISOTTO* NF, SF	43
<i>pan seared scallops, tomato & fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
CHICKEN FRANCESE NF, SF	28
<i>egg-battered chicken breast, fettucini, lemon cream sauce, arugula salad with basil white balsamic vinaigrette</i>	
DUCK CONFIT PASTA NF, SF	31
<i>duck confit, morita chili jus, wilted greens, pickled red onion, pomegranate seeds, goat cheese, jicama & lime relish</i>	
PETITE FILET* GF, NF, SF	46
<i>6 oz pan roasted filet, parmesan polenta, roasted mushrooms, peppadew demi</i>	

SIDES

BOWL OF FRIES NF, SF, DF, V	10
<i>shoestring fries, pepper & herbs served with old bay aioli</i>	
MUSHROOMS GF, NF, SF, V	11
<i>UGF mushrooms, sherry pan sauce, pickled onion</i>	
CHARRED SHISHITO PEPPERS	12
<i>spiced pumpkin seeds, house chili crisp, apple gastrique</i>	
MARINATED BEETS GF, SF, V	12
<i>chilled beets, yuzu poppy seed vin, caramelized onion spread, spiced pumpkin seeds, pickled red onions</i>	

DESSERTS

AFFOGATO V	7
<i>espresso, vanilla ice cream, pirouline cookie</i>	
MANGO PIE NF, SF, V	11
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
WHITE CHOCOLATE CHEESECAKE SF	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
CRÈME BRULÉE NF, SF, GF	13
<i>vanilla bean crème brûlée, carmelized 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

8.06.25

*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.

DINNER

Rosemont

COCKTAILS

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

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni ‘Cuvée Giuliana’, 14 / 52 Veneto, Italy, NV		Pinot Noir Domaine Girault Rosé 17 / 64 Sancerre, France, 2024	
Cava Blend Raventós i Blanc, Blanc de Blanc, 15 / 56 Catalonia, Spain, 2021		Vermentino Monte Rio Cellars “The Bench” Orange, 15 / 56 Lodi, California, 2024	
Cremant Aimery Cremant de Limoux, 14 / 52 Languedoc-Roussillon, France, NV		Hondarrabi Beltza, Zuri Txomin Etxaniz Rosado 16 / 60 Getariako-Txakolina, Spain, 2023	

WHITE

Sauvignon Blanc Elizabeth Spencer “Special Cuvee”, 15 / 56 North Coast, California, 2023
Sauvignon Blanc Domaine de la Villaudiere. 20 / 76 Sancerre, France, 2023
Chenin Blanc Château Moncontour “La Manoca” 15 / 56 Vouvray, France, 2023
Cortese Ottosoldi Gavi 16 / 60 Piedmont, Italy, 2023
Pinot Gris Archery Summit ‘Vireton’, 14 / 52 Willamette Valley, Oregon 2023
Riesling Kilberg “Vertigo” 15 / 56 Mosel, Germany, 2024
Albariño Bodegas Zarate 18 / 68 Rias Baixas, Spain, 2024
Garganega Balestri Valda Soave Classico 14 / 52 Veneto, Italy, 2023
Chardonnay Louis Latour Macon-Villages “Chameroy” 18 / 68 Burgundy, France, 2022
Chardonnay Textbook 16 / 60 Sonoma Coast, California, 2023

RED

Schiava Elena Walch 16 / 60 Alto Adige, Italy, 2024
Pinot Noir Raptor Ridge “Barrel Select” 19 / 72 Willamette Valley, Oregon 2023
Rhone Blend Piaugier “Sablet” 15 / 56 Côtes du Rhône, France, 2022
Nebbiolo Marchesi di Gresy Martinenga Langhe, 19 / 72 Piedmont, Italy, 2022
Montepulciano La Valentina “Spelt” 16 / 60 Abruzzo, Italy, 2020
Tempranillo La Rioja Alta Viña Alberdi 20 / 76 Rioja, Spain, 2020
Bordeaux Blend Cru Monplaisir Bordeaux Supérieur, 17 / 64 Bordeaux, France 2021
Cabernet Blend Painted Fields “Curse of Knowledge” 15 / 56 Sierra Foothills, California, 2023
Cabernet Sauvignon Silver Ghost 19 / 72 Napa Valley, California, 2023

DRAFT BEER

IPA, MAINE “LUNCH” 9 <i>Freeport, Maine • 7% ABV</i>	IRISH DRY STOUT, GUINNESS DRAUGHT 8 <i>Dublin, Ireland • 4.2% ABV</i>
PILSNER, WISEACRE “TINY BOMB” 8 <i>Memphis, Tennessee • 4.5% ABV</i>	

NON-ALCOHOLIC

SPARKLING WHITE WINE 13 <i>Fritz Müller, Switzerland</i>	LEMON ELDERFLOWER SPRITZ 13 <i>Lemon, Elderflower Syrup, Sparkling Wine</i>
PINOT NOIR 14 <i>Leitz “Zero Point Five”, Baden, Germany</i>	ST. AGRESTIS PHONY NEGRONI 14
LYRE’S ITALIAN ORANGE SPRITZ 14 <i>Sparkling Wine, Lyre’s Italian Aperitif</i>	