

SHAREABLES

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

CAESAR NF	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
FRISÉE & BURRATA GF, SF	18
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vinaigrette, bacon, burrata</i>	
LITTLE GEM NF, SF	15
<i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint, crispy prosciutto</i>	
BEET & QUINOA BOWL GF, SF, V	18
<i>roasted red pepper hummus, marinated beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad</i>	
GRILLED CHEESE & TOMATO SOUP NF, V	16
<i>gruyère, fontina, american, colby jack, grilled sourdough ADD TOMATO & BACON +4</i>	
TOMATO SOUP GF, NF, SF, V	CUP 6 / BOWL 10
<i>creamy tomato soup, parmesan, basil oil</i>	
SOUP OF THE DAY	CUP 7 / BOWL 11

HAND-HELDS

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

ROSEMONT CUBAN NF	17
<i>roast pork shoulder, smoked ham, pickles, swiss, cuban sauce, pressed on a hoagie roll</i>	
THE BURGER NF	17
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	
HARISSA-HONEY FRIED CHICKEN SANDWICH NF	17
<i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun</i>	
CHICKEN SALAD SANDWICH NF	15
<i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	
PRIME RIB SANDWICH NF, SF	25
<i>shaved prime rib, griddled onions & mushrooms, havarti, chipotle mayo, toasted hoagie roll, served with jus</i>	
TURKEY & BACON WITH AVOCADO NF	16
<i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	
GRILLED CHICKEN CAESAR WRAP NF	16
<i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	

ENTREES

PAN-SEARED SALMON* GF, NF	28
<i>pan-seared salmon, white bean puree, quinoa tabbouleh, salsa verde, glazed brocolini</i>	
CRAB CAKE NF	29
<i>garbanzo bean & corn salad, old bay aioli, arugula salad, basil white balsamic vinaigrette</i>	
STEAK FRITES* SF, NF	36
<i>hanger steak, beet chimichurri, shoestring fries</i>	
TUNA POKE BOWL*	24
<i>soy marinated tuna, jasmine rice, seaweed salad, edamame, tobiko, pickled ginger, wasabi peas, frisée, cucumber, spicy mayo, sesame seed</i>	

SIDES

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

DESSERTS

AFFOGATO V	6
<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 brulée, 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.

COFFEE

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

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

NON-ALCOHOLIC

SPARKLING WHITE WINE	13	ST. AGRESTIS PHONY NEGRONI	14
<i>Fritz Müller, Switzerland</i>			
PINOT NOIR	14	FOUNTAIN SODA	3
<i>Leitz “Zero Point Five”, Baden, Germany</i>		<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
LYRE’S ITALIAN ORANGE SPRITZ	14	ICED TEA	3
<i>Sparkling Wine, Lyre’s Italian Aperitif</i>		<i>Sweet, Unsweet, Half & Half, Arnold Palmer</i>	
LEMON ELDERFLOWER SPRITZ	13	SAN PELLEGRINO / ACQUA PANNA	4
<i>Lemon, Elderflower Syrup, Sparkling Wine</i>			

COCKTAILS

OLD FASHIONED	15	HUGO SPRITZ	16
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
BLACK MANHATTAN	17	YUZU SPRITZ	17
<i>Bonded Rye, Amaro, Angostura & Orange Bitters, Luxardo Cherry</i>		<i>Yuzu Sake, Prosecco, Cucumber & Shiso Sparkling Water</i>	
DIRTY MARTINI	18	LIMONCELLO SPRITZ	16
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Limoncello, Club Soda, Prosecco</i>	
ESPRESSO MARTINI	16	POMEGRANATE RICKEY	15
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>		<i>Gin, Pama Liqueur, Lemon, Mint, Soda</i>	
STRAWBERRY SZECHUAN MARGARITA	17	PARIS, TEXAS	15
<i>Lalo Tequila, Cocchi Rosa, Strawberry, Lime, Agave, Szechuan Salt</i>		<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	Pinot Noir Domaine Girault Rosé	17 / 64
Veneto, Italy, NV		Sancerre, France, 2024	
Cava Blend Raventós i Blanc, Blanc de Blanc,	15 / 56	Vermentino Monte Rio Cellars “The Bench” Orange,	15 / 56
Catalonia, Spain, 2021		Lodi, California, 2024	
Cremant Aimery Cremant de Limoux,	14 / 52	Hondarrabi Beltza, Zuri Txomin Etxaniz Rosado	16 / 60
Languedoc-Roussillon, France, NV		Getariako-Txakolina, Spain, 2023	
WHITE		RED	
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”,	15 / 56	Schiava Elena Walch	16 / 60
North Coast, California, 2023		Alto Adige, Italy, 2024	
Sauvignon Blanc Domaine de la Villaudiere	20 / 76	Pinot Noir Raptor Ridge “Barrel Select”	19 / 72
Sancerre, France, 2023		Willamette Valley, Oregon 2023	
Chenin Blanc Château Moncontour “La Manoca”	15 / 56	Rhone Blend Piaugier “Sablet”	15 / 56
Vouvray, France, 2023		Côtes du Rhône, France, 2022	
Cortese Ottosoldi Gavi	16 / 60	Nebbiolo Marchesi di Gresy Martinenga Langhe,	19 / 72
Piedmont, Italy, 2023		Piedmont, Italy, 2022	
Pinot Gris Archery Summit ‘Vireton’,	14 / 52	Montepulciano La Valentina “Spelt”	16 / 60
Willamette Valley, Oregon 2023		Abruzzo, Italy, 2020	
Riesling Kilberg “Vertigo”	15 / 56	Tempranillo La Rioja Alta Viña Alberdi	20 / 76
Mosel, Germany, 2024		Rioja, Spain, 2020	
Albariño Bodegas Zarate	18 / 68	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,	17 / 64
Rias Baixas, Spain, 2024		Bordeaux, France 2021	
Garganega Balestri Valda Soave Classico	14 / 52	Cabernet Blend Painted Fields “Curse of Knowledge”	15 / 56
Veneto, Italy, 2023		Sierra Foothills, California, 2023	
Chardonnay Louis Latour Macon-Villages “Chameroy”	18 / 68	Cabernet Sauvignon Silver Ghost	19 / 72
Burgundy, France, 2022		Napa Valley, California, 2023	
Chardonnay Textbook	16 / 60		
Sonoma Coast, California, 2023			

DRAFT BEER

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