

SHAREABLES

HOUSE FOCACCIA NF, SF, DF, V ADD BURRATA +5	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* NF	21
<i>marinated hearts of palm, ponzu, passion fruit curd, puffed wild rice</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>	
BEEF BULGOGI LETTUCE WRAPS	18
<i>bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce</i>	

SOUP & SALADS

CAESAR NF	14
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
FALL CHOPPED SALAD GF, SF, V	16
<i>broccoli, cabbage, arugula, spiced walnuts, blue cheese crumbles, pickled apple, mustard-maple vinaigrette</i>	
LITTLE GEM SALAD NF, SF	15
<i>little gem romaine, peas, ricotta vin, parmesan, mint, crispy prosciutto</i>	
CAULIFLOWER BISQUE GF, NF, SF	13
<i>chorizo lardons, turmeric pickled cauliflower, chili oil</i>	

HAND-HELDS

THE BURGER NF, SF	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

BRAISED PORK SHORT RIB GF, SF	42
<i>pear & pink peppercorn braise, coconut collard greens, chipotle sweet potato puree</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>	
BUTTERED CABBAGE GF, SF, V	13
<i>butter braised cabbage, pomegranate molasses, pomegranate seeds, spiced almond cluster, mint</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, V	12
<i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	
CRÈME BRULÉE GF, NF, SF, V	13
<i>vanilla bean crème brulée, 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

10.22.25

*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>	APEROL SPRITZ 16 <i>Aperol, Club Soda, Prosecco</i>
NEW YORK SOUR 18 <i>Buffalo Trace, Lemon, Orange Oil, Red Wine</i>	HUGO SPRITZ 16 <i>St-Germain, Club Soda, Prosecco, Mint</i>
DIRTY MARTINI 18 <i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	YUZU SPRITZ 17 <i>Yuzu Sake, Prosecco, Cucumber & Shiso Sparkling Water</i>
ESPRESSO MARTINI ADD PUMPKIN SPICE +1 16 <i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>	TOM COLLINS 15 <i>Gin, Lemon, Soda, Orange & Cherry</i>
PINEAPPLE MARGARITA 16 <i>Tequila or Mezcal, Oloroso Sherry, Lime, Pineapple Cordial, Tajín</i>	PARIS, TEXAS 15 <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’, 14 / 52 Veneto, Italy, NV		Sangiovese Carpineto Dogajolo Rosato..... 14 / 52 Tuscany, Italy, 2023	
Cava Blend Raventós i Blanc, Blanc de Blanc, 15 / 56 Catalonia, Spain, 2021		Gruner Veltliner Blend Michael Gindl “Michi’s Farm” 16 / 60 Weinviertel, Austria, 2023	
Cremant Aimery Cremant de Limoux, 14 / 52 Languedoc-Roussillon, France, NV			
WHITE		RED	
Riesling Gunther Steinmetz Trocken 14 / 52 Mosel, Germany, 2023		Pinot Noir Raptor Ridge “Barrel Select” 19 / 72 Willamette Valley, Oregon 2023	
Gruner Veltliner Schodl “Löss & Lehm” 14 / 52 Weinviertel, Austria, 2024		Nebbiolo Marchesi di Gresy Martinenga Langhe, 19 / 72 Piedmont, Italy, 2023	
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”, 15 / 56 North Coast, California, 2023		Grenache Yalumba Bush Vine 16 / 60 Barossa, Australia, 2023	
Sauvignon Blanc Domaine de la Villaudiere. 20 / 76 Sancerre, France, 2023		Aglianico Musto Carmelitano “Maschitano Rosso” 15 / 56 Basilicata, Italy, 2021	
Pinot Blanc The Furst..... 15 / 56 Alsace, France, 2022		Montepulciano Valle Reale “Vigneto di Popoli” 16 / 60 Abruzzo, Italy, 2017	
Chenin Blanc Château Moncontour “La Manoca” 15 / 56 Vouvray, France, 2024		Tempranillo La Rioja Alta Viña Alberdi..... 21 / 80 Rioja, Spain, 2020	
Pinot Gris Archery Summit ‘Vireton’, 14 / 52 Willamette Valley, Oregon 2024		Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,..... 18 / 68 Bordeaux, France 2021	
Treixadura The Flower and the Bee 16 / 60 Rias Baixas, Spain, 2024		Cabernet Blend Painted Fields “Curse of Knowledge” 15 / 56 Sierra Foothills, California, 2023	
Chardonnay Maison de la Denante Saint-Verán 17 / 64 Burgundy, France, 2023		Cabernet Sauvignon Silver Ghost 19 / 72 Napa Valley, California, 2023	
Chardonnay Textbook..... 16 / 60 Sonoma Coast, California, 2023		Syrah Combiér Collines Rhôdaniennes, 17 / 64 Rhone Valley, France, 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>	ST. AGRESTIS PHONY NEGRONI 14
PINOT NOIR 14 <i>Leitz “Zero Point Five”, Baden, Germany</i>	FOUNTAIN SODA 3 <i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>
LYRE’S ITALIAN ORANGE SPRITZ 14 <i>Sparkling Wine, Lyre’s Italian Aperitif</i>	ICED TEA 3 <i>Sweet, Unsweet, Half & Half, Arnold Palmer</i>
LEMON ELDERFLOWER SPRITZ 13 <i>Lemon, Elderflower Syrup, Sparkling Wine</i>	SAN PELLEGRINO / ACQUA PANNA 4