

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>	
FALL CHOPPED SALAD GF, SF, V	17
<i>broccoli, cabbage, arugula, candied walnuts, blue cheese, pickled apple, citrus marinated apricot, mustard-maple vinaigrette</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, SF	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, SF	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, SF	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>	
STEAK FRITES* NF, SF	36
<i>hanger steak, beet chimichurri, shoestring fries</i>	
CHICKEN & RICE BOWL NF, SF	16
<i>blackened chicken breast, wild rice pilaf, glazed broccolini, herb veloute</i>	
TUNA POKE BOWL* NF, DF	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, 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, 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.

COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC
add cold foam +.75 • add seasonal cold foam +1.25

DRIP COFFEE	4 (12oz)	CHAI LATTE	5.25 (12oz)
DOUBLE ESPRESSO	4	MATCHA LATTE	5.25 (12oz)
AMERICANO	4 (12oz)	CARAMEL MACCHIATO	5.50 (12oz)
COLD BREW	5 (12oz)	PUMPKIN PIE LATTE	6 (12oz)
LATTE / CAPPUCCINO	5 (12oz)	CAMPFIRE LATTE	6 (12oz)

NON-ALCOHOLIC

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

COCKTAILS

OLD FASHIONED	15	APEROL SPRITZ	16
High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel		Aperol, Club Soda, Prosecco	
NEW YORK SOUR	18	HUGO SPRITZ	16
Buffalo Trace, Lemon, Orange Oil, Red Wine		St-Germain, Club Soda, Prosecco, Mint	
DIRTY MARTINI	18	YUZU SPRITZ	17
Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives		Yuzu Sake, Prosecco, Cucumber & Shiso Sparkling Water	
ESPRESSO MARTINI ADD PUMPKIN SPICE +1	16	TOM COLLINS	15
Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara		Gin, Lemon, Soda, Orange & Cherry	
PINEAPPLE MARGARITA	16	PARIS, TEXAS	15
Tequila or Mezcal, Oloroso Sherry, Lime, Pineapple Cordial, Tajín		Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda	

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni ‘Cuvée Giuliana’, Veneto, Italy, NV	14 / 52	Sangiovese Carpineto Dogajolo Rosato, Tuscany, Italy, 2023	14 / 52
Cava Blend Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021	15 / 56	Gruner Veltliner Blend Michael Gindl “Michi’s Farm” Weinviertel, Austria, 2023	16 / 60
Cremant Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	14 / 52		
WHITE		RED	
Riesling Gunther Steinmetz Trocken Mosel, Germany, 2023	14 / 52	Pinot Noir Raptor Ridge “Barrel Select” Willamette Valley, Oregon 2023	19 / 72
Gruner Veltliner Schodl “Löss & Lehm” Weinviertel, Austria, 2024	14 / 52	Nebbiolo Marchesi di Gresy Martinenga Langhe, Piedmont, Italy, 2023	19 / 72
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”, North Coast, California, 2023	15 / 56	Grenache Yalumba Bush Vine, Barossa, Australia, 2023	16 / 60
Sauvignon Blanc Domaine de la Villaudiere, Sancerre, France, 2023	20 / 76	Aglianico Musto Carmelitano “Maschitano Rosso”, Basilicata, Italy, 2021	15 / 56
Pinot Blanc The Furst, Alsace, France, 2022	15 / 56	Montepulciano Valle Reale “Vigneto di Popoli”, Abruzzo, Italy, 2017	16 / 60
Chenin Blanc Château Moncontour “La Manoca”, Vouvray, France, 2024	15 / 56	Tempranillo La Rioja Alta Viña Alberdi, Rioja, Spain, 2020	21 / 80
Pinot Gris Archery Summit ‘Vireton’, Willamette Valley, Oregon 2024	14 / 52	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2021	18 / 68
Treixadura The Flower and the Bee, Rias Baixas, Spain, 2024	16 / 60	Cabernet Blend Painted Fields “Curse of Knowledge”, Sierra Foothills, California, 2023	15 / 56
Chardonnay Maison de la Denante Saint-Verán, Burgundy, France, 2023	17 / 64	Cabernet Sauvignon Silver Ghost, Napa Valley, California, 2023	19 / 72
Chardonnay Textbook, Sonoma Coast, California, 2023	16 / 60	Syrah Combier Collines Rhôdaniennes, Rhone Valley, France, 2023	17 / 64

DRAFT BEER

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