

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	19
<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>	
ROSEMONT 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	18
<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

ROSEMONT POWER PLATE* GF, NF, SF (CONTAINS SESAME)	CHICKEN.....22 FLANK STEAK.....25 SALMON.....28
<i>lentil & quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw</i>	
STEAK FRITES* NF, SF	37
<i>hanger steak, beet chimichurri, shoestring fries</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>	
ROOT BEER FLOAT GF, NF, SF, V	10
<i>vanilla ice cream, IBC root beer, whipped cream, cherry</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, 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

1.30.26

*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 cold foam +.75 • add seasonal cold foam +1.5

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)	CLOUD NINE ICED LATTE	6.75 (12oz)
LATTE / CAPPUCCINO	5 (12oz)	BEE MINE LATTE	6 (12oz)

NON-ALCOHOLIC

SPARKLING WHITE WINE	13	ELDERFLOWER SPRITZ	14
<i>Fritz Müller, Switzerland</i>		<i>N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda</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>	
ST. AGRESTIS PHONY NEGRONI	14	SAN PELLEGRINO / ACQUA PANNA	4

COCKTAILS

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

WINES BY THE GLASS

SPARKLING

GLASS / BTL.

Prosecco Isotta Manzoni 'Cuvée Giuliana',	14 / 52
Veneto, Italy, NV	
Cava Blend Raventós i Blanc, Blanc de Blanc,	15 / 56
Catalonia, Spain, 2021	
Cremant Aimery Cremant de Limoux,	14 / 52
Languedoc-Roussillon, France, NV	

WHITE

Riesling Gunther Steinmetz Trocken	14 / 52
Mosel, Germany, 2023	
Gruner Veltliner Schodl "Löss & Lehm"	14 / 52
Weinviertel, Austria, 2024	
Sauvignon Blanc Elizabeth Spencer "Special Cuvee",	15 / 56
North Coast, California, 2023	
Sauvignon Blanc Domaine de la Villaudiere	20 / 76
Sancerre, France, 2023	
Pinot Blanc The Furst	15 / 56
Alsace, France, 2022	
Chenin Blanc Château Moncontour "La Manoca"	15 / 56
Vouvray, France, 2024	
Pinot Gris Archery Summit 'Vireton',	14 / 52
Willamette Valley, Oregon 2024	
Treixadura The Flower and the Bee	16 / 60
Rias Baixas, Spain, 2024	
Chardonnay Maison de la Denante Saint-Verán	17 / 64
Burgundy, France, 2023	
Chardonnay Textbook	16 / 60
Sonoma Coast, California, 2023	

ROSE AND ORANGE

GLASS / BTL.

Sangiovese Carpineto Dogajolo Rosato	14 / 52
Tuscany, Italy, 2023	
Gruner Veltliner Blend Michael Gindl "Michi's Farm"	16 / 60
Weinviertel, Austria, 2023	

RED

Pinot Noir Raptor Ridge "Barrel Select"	19 / 72
Willamette Valley, Oregon 2023	
Nebbiolo Marchesi di Gresy Martinenga Langhe,	19 / 72
Piedmont, Italy, 2023	
Grenache Yalumba Bush Vine	16 / 60
Barossa, Australia, 2023	
Nero Bueno Cincinnato "Polluce"	15 / 56
Lazio, Italy 2022	
Montepulciano Valle Reale "Vigneto di Popoli"	16 / 60
Abruzzo, Italy, 2017	
Tempranillo La Rioja Alta Viña Alberdi	21 / 80
Rioja, Spain, 2020	
Bordeaux Blend Cru Monplaisir Bordeaux Supérieur,	18 / 68
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	
Syrah Combier Collines Rhôdaniennes,	17 / 64
Rhone Valley, France, 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>			