

## SHAREABLES

<b>BOWL OF FRIES</b> NF, SF, DF, V <i>shoestring fries, salt &amp; pepper, herbs, served with old bay aioli</i>	10
<b>CRAB DIP</b> <i>Maryland-style crab dip, cheddar, fried saltines</i>	20
<b>BUFFALO CAULIFLOWER</b> NF, SF, V <i>fried cauliflower, toasted celery &amp; mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	15
<b>WHITE BEAN DIP</b> NF <i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	14
<b>BULGOGI WRAPS</b> <i>bulgogi-marinated shaved ribeye, asian slaw, sesame seeds, toasted peanuts, radish, little gem lettuce</i>	19

## SOUP & SALADS

ADD BURRATA +5 | CHICKEN +7 | SALMON\* +13 | STEAK\* +14 | CHICKEN SALAD +6

<b>CAESAR</b> NF <i>romaine, caesar dressing, parmesan, garlic croutons</i>	14
<b>ROSEMONT CHOPPED SALAD</b> GF, SF, V <i>broccoli, cabbage, arugula, candied walnuts, blue cheese, pickled apple, citrus marinated apricot, mustard-maple vinaigrette</i>	17
<b>LITTLE GEM</b> NF, SF <i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint, crispy prosciutto</i>	15
<b>BEET &amp; QUINOA BOWL</b> GF, SF, V <i>roasted red pepper hummus, marinated beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad</i>	18
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> NF, V <i>gruyère, fontina, american, colby jack, grilled sourdough   ADD TOMATO &amp; BACON +4</i>	16
<b>TOMATO SOUP</b> GF, NF, SF, V <i>creamy tomato soup, parmesan, basil oil</i>	CUP 6 / BOWL 10
<b>SOUP OF THE DAY</b>	CUP 7 / BOWL 11

## HAND-HELDS

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

<b>ROSEMONT CUBAN</b> NF <i>roast pork shoulder, smoked ham, pickles, swiss, cuban sauce, pressed on a hoagie roll</i>	17
<b>THE BURGER</b> NF, SF <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	18
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF <i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun</i>	17
<b>CHICKEN SALAD SANDWICH</b> NF, SF <i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	15
<b>PRIME RIB SANDWICH</b> NF, SF <i>shaved prime rib, griddled onions &amp; mushrooms, havarti, chipotle mayo, toasted hoagie roll, served with jus</i>	25
<b>TURKEY &amp; BACON WITH AVOCADO</b> NF, SF <i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	16
<b>GRILLED CHICKEN CAESAR WRAP</b> NF <i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	16

## ENTREES

<b>ROSEMONT POWER PLATE*</b> GF, NF, SF (CONTAINS SESAME) <i>lentil &amp; quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw</i>	CHICKEN.....22   FLANK STEAK.....25   SALMON.....28
<b>STEAK FRITES*</b> NF, SF <i>hanger steak, beet chimichurri, shoestring fries</i>	37
<b>TUNA POKE BOWL*</b> NF, DF <i>soy marinated tuna, jasmine rice, seaweed salad, edamame, tobiko, pickled ginger, wasabi peas, frisée, cucumber, spicy mayo, sesame seed</i>	24

## SIDES

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

## DESSERTS

<b>AFFOGATO</b> V <i>espresso, vanilla ice cream, pirouline cookie</i>	6
<b>ROOT BEER FLOAT</b> GF, NF, SF, V <i>vanilla ice cream, IBC root beer, whipped cream, cherry</i>	10
<b>MANGO PIE</b> NF, SF, V <i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	11
<b>WHITE CHOCOLATE CHEESECAKE</b> SF, V <i>graham cracker crust, caramel sauce, chocolate sauce, toasted peanuts</i>	12
<b>VANILLA PANNA COTTA</b> <i>passion fruit caramel, hazelnut honey crunch</i>	13

### 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

2.19.26

\*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

<b>DRIP COFFEE</b> .....	<b>4</b> (12oz)	<b>CHAI LATTE</b> .....	<b>5.25</b> (12oz)
<b>DOUBLE ESPRESSO</b> .....	<b>4</b>	<b>MATCHA LATTE</b> .....	<b>5.25</b> (12oz)
<b>AMERICANO</b> .....	<b>4</b> (12oz)	<b>CARAMEL MACCHIATO</b> .....	<b>5.50</b> (12oz)
<b>COLD BREW</b> .....	<b>5</b> (12oz)	<b>CLOUD NINE ICED LATTE</b> .....	<b>6.75</b> (12oz)
<b>LATTE / CAPPUCCINO</b> .....	<b>5</b> (12oz)	<b>BEE MINE LATTE</b> .....	<b>6</b> (12oz)

## NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> .....	<b>13</b>	<b>ELDERFLOWER SPRITZ</b> .....	<b>14</b>
<i>Fritz Müller, Switzerland</i>		<i>N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda</i>	
<b>PINOT NOIR</b> .....	<b>14</b>	<b>FOUNTAIN SODA</b> .....	<b>3</b>
<i>Leitz "Zero Point Five", Baden, Germany</i>		<i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>	
<b>LYRE'S ITALIAN ORANGE SPRITZ</b> .....	<b>14</b>	<b>ICED TEA</b> .....	<b>3</b>
<i>Sparkling Wine, Lyre's Italian Aperitif</i>		<i>Sweet, Unsweet, Half &amp; Half, Arnold Palmer</i>	
<b>ST. AGRESTIS PHONY NEGRONI</b> .....	<b>14</b>	<b>SAN PELLEGRINO / ACQUA PANNA</b> .....	<b>4</b>

## COCKTAILS

<b>OLD FASHIONED</b> .....	<b>15</b>	<b>APEROL SPRITZ</b> .....	<b>16</b>
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>Aperol, Club Soda, Prosecco</i>	
<b>NEW YORK SOUR</b> .....	<b>18</b>	<b>HUGO SPRITZ</b> .....	<b>16</b>
<i>Buffalo Trace, Lemon, Orange Oil, Red Wine</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
<b>DIRTY MARTINI</b> .....	<b>18</b>	<b>UME SPRITZ</b> .....	<b>17</b>
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Plum Sake, Prosecco, Ginger-Apple-Pink Peppercorn Sparkling Water</i>	
<b>ESPRESSO MARTINI</b> .....	<b>16</b>	<b>TOM COLLINS</b> .....	<b>15</b>
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>		<i>Gin, Lemon, Soda, Orange &amp; Cherry</i>	
<b>PINEAPPLE MARGARITA</b> .....	<b>16</b>	<b>PARIS, TEXAS</b> .....	<b>15</b>
<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', Veneto, Italy, NV	<b>14 / 52</b>
Cava Blend   Can Sumoi "Muntanya", Catalonia, Spain, 2024	<b>16 / 60</b>
Cremant   Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV	<b>14 / 52</b>

### WHITE

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

### ROSE AND ORANGE

GLASS / BTL.

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

### RED

Pinot Noir   Raptor Ridge "Barrel Select", Willamette Valley, Oregon 2023	<b>19 / 72</b>
Nebbiolo   Marchesi di Gresy Martinenga Langhe, Piedmont, Italy, 2023	<b>19 / 72</b>
Grenache   Yalumba Bush Vine Barossa, Australia, 2023	<b>16 / 60</b>
Nero Bueno   Cincinnato "Polluce", Lazio, Italy 2022	<b>15 / 56</b>
Montepulciano   Valle Reale "Vigneto di Popoli", Abruzzo, Italy, 2017	<b>17 / 64</b>
Tempranillo   La Rioja Alta Viña Alberdi Rioja, Spain, 2020	<b>21 / 80</b>
Bordeaux Blend   Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2022	<b>18 / 68</b>
Cabernet Blend   Painted Fields "Curse of Knowledge", Sierra Foothills, California, 2023	<b>15 / 56</b>
Cabernet Sauvignon   Silver Ghost Napa Valley, California, 2024	<b>19 / 72</b>
Syrah   Combier Collines Rhôdaniennes, Rhône Valley, France, 2023	<b>17 / 64</b>

## DRAFT BEER

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