

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	21
<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	16
<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	19
<i>bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce</i>	

SOUP & SALADS

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

CAESAR NF	16
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
ROSEMONT CHOPPED SALAD GF, SF, V	18
<i>broccoli, cabbage, arugula, candied walnuts, blue cheese, pickled apple, citrus marinated apricot, mustard-maple vinaigrette</i>	
LITTLE GEM SALAD NF, SF	16
<i>little gem romaine, peas, ricotta vin, parmesan, mint, crispy prosciutto</i>	
BUTTERNUT SQUASH BISQUE GF, SF	14
<i>pepita & lime pesto, cotija cheese</i>	

HAND-HELDS

THE BURGER NF, SF	20
<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	18
<i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun, served w/ shoestring fries</i>	

ENTREES

PAN-ROASTED SALMON* GF, NF, SF	29
<i>lentil & quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw</i>	
BLACKENED CHILEAN SEA BASS* GF, NF, SF	46
<i>roasted spaghetti squash, wilted greens, candied orange, beet chimichurri</i>	
SCALLOP RISOTTO* NF, SF	45
<i>pan seared scallops, tomato & fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
CHICKEN FRANCESE NF, SF	30
<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	48
<i>6 oz pan roasted filet, parmesan polenta, roasted mushrooms, peppadew demi</i>	

SIDES

BOWL OF FRIES NF, SF, DF, V	11
<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>	
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>	
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>	
VANILLA PANNA COTTA	13
<i>passion fruit caramel, hazelnut honey crunch</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

4.2.26

*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.

COCKTAILS

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

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni ‘Cuvée Giuliana’ Veneto, Italy, NV	14 / 52	Grenache Gris Curran Santa Barbara County, California, 2024	15 / 56
Cava Blend Can Sumoi “Muntanya” Catalonia, Spain, 2024	16 / 60	Pinot Noir Domaine Girault “Le Grand Moulin” Sancerre, France, 2024	17 / 64
Cremant Aimery Cremant de Limoux Languedoc-Roussillon, France, NV	14 / 52	Gruner Veltliner Blend Michael Gindl “Michi’s Farm” Weinviertel, Austria, 2023	16 / 60
WHITE		RED	
Riesling Apollo’s Praise “Lahoma Vineyard” Seneca Lake, New York, 2024	14 / 52	Gamay Laurent Perrachon Fleurie Beaujolais, France, 2023	16 / 60
Picpoul Domaine Cabrol Picpoul de Pinet Languedoc, France, 2024	14 / 52	Pinot Noir Lemelson “Thea’s Selection” Willamette Valley, Oregon 2022	20 / 76
Sauvignon Blanc Elizabeth Spencer “Special Cuvee” North Coast, California, 2024	15 / 56	Zweigelt Brunn Niederösterreich, Austria, 2022	14 / 52
Sauvignon Blanc Domaine de la Villaudiere Sancerre, France, 2023	21 / 80	Corvina Blend Ca’ la Bionda Valpolicella Classico Verona, Italy, 2023	16 / 60
Gruner Veltliner Weingut Muller Niederösterreich, Austria, 2024	15 / 56	Nebbiolo Marchesi di Gresy Martinenga Langhe, Piedmont, Italy, 2023	19 / 72
Melon de Bourgogne Domaine Gadais “Peninsula” Loire Valley, France, 2023	16 / 60	Rhone Blend Kivelstadt “Father’s Watch” Sonoma County, California, 2023	16 / 60
Albariño Terras Gauda “O Rosal” Rias Baixas, Spain, 2023	18 / 68	Tempranillo La Rioja Alta Viña Alberdi Rioja, Spain, 2020	21 / 80
Vinho Verde Quinta do Ameal “Bico Amarelo” Minho, Portugal, 2023	14 / 52	Bordeaux Blend Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2022	18 / 68
Chardonnay Domaine de la Perrière Chablis Burgundy, France, 2024	20 / 76	Cabernet Sauvignon Silver Ghost Napa Valley, California, 2024	19 / 72
Chardonnay DeLoach Russian River Valley, California, 2023	16 / 60		

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
SPARKLING ROSE 15 <i>Leitz Zero, 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>
ELDERFLOWER SPRITZ 14 <i>N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda</i>	SAN PELLEGRINO / ACQUA PANNA 4