

## SHAREABLES

<b>HOUSE FOCACCIA</b> NF, SF ..... <i>house focaccia served with fig balsamic vinegar &amp; olive oil, burrata</i>	<b>16</b>
<b>WHITE BEAN DIP</b> NF ..... <i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	<b>14</b>
<b>CRAB DIP</b> NF ..... <i>maryland-style crab dip, cheddar, fried saltines</i>	<b>21</b>
<b>HAMACHI TARTARE*</b> NF, SF, DF ..... <i>diced hamachi, quick pickled cucumber, lime supreme, chilled mango-ginger broth, chili crisp, cassava chips, cilantro</i>	<b>23</b>
<b>MUSSELS</b> NF, SF ..... <i>PEI mussels, prosciutto ham, fennel seed, chili flake, white wine, lemon, toasted ciabatta</i>	<b>22</b>
<b>BUFFALO CAULIFLOWER</b> NF, SF, V ..... <i>fried cauliflower, toasted celery seed &amp; mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	<b>16</b>
<b>BURRATA</b> NF, V ..... <i>burrata, shaved cucumber &amp; roasted mushrooms, rice wine vinaigrette, house chili crisp, grilled naan</i>	<b>16</b>
<b>BEEF BULGOGI LETTUCE WRAPS</b> (CONTAINS SESAME) ..... <i>bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce</i>	<b>21</b>

## SOUP & SALADS

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

<b>CAESAR</b> NF ..... <i>romaine, caesar dressing, parmesan, garlic croutons</i>	<b>16</b>
<b>ROSEMONT CHOPPED SALAD</b> NF, SF, V ..... <i>mixed greens, radish, snap pea, candied orange, pickled blueberry, fresh strawberry, golden beet, feta, thai basil, basil &amp; white balsamic vinaigrette, sunchoke chip</i>	<b>16</b>
<b>BUTTERNUT SQUASH BISQUE</b> GF, SF ..... <i>pepita &amp; lime pesto, cotija cheese</i>	<b>14</b>

## HAND-HELDS

<b>THE BURGER</b> NF, SF ..... <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun, served w/ shoestring fries</i>	<b>20</b>
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF ..... <i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun, served w/ shoestring fries</i>	<b>18</b>

## ENTREES

<b>PAN-ROASTED SALMON*</b> GF, NF, SF ..... <i>lentil &amp; quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw</i>	<b>31</b>
<b>BLACKENED HALIBUT*</b> GF, NF, SF ..... <i>roasted spaghetti squash, wilted greens, candied orange, beet chimichurri</i>	<b>44</b>
<b>SCALLOP RISOTTO*</b> NF, SF ..... <i>pan seared scallops, tomato &amp; fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	<b>49</b>
<b>CHICKEN FRANCESE</b> NF, SF ..... <i>egg-battered chicken breast, fettucini, lemon cream sauce, arugula salad with basil white balsamic vinaigrette</i>	<b>30</b>
<b>PAN SEARED LAMB LOIN*</b> NF, SF ..... <i>orzo pasta salad with green olive, diced cucumber &amp; tomato, feta, fresh oregano, charred tomato &amp; peach pomodoro, peach chutney</i>	<b>40</b>
<b>ROASTED BISTRO FILET*</b> NF, SF ..... <i>8 oz filet, parmesan polenta, lemon glazed asparagus, lion's mane mushroom ragout, gorgonzola &amp; horseradish crumble</i>	<b>42</b>

## SIDES

<b>BOWL OF FRIES</b> NF, SF, DF, V ..... <i>shoestring fries, pepper &amp; herbs served with old bay aioli</i>	<b>11</b>
<b>MUSHROOMS</b> GF, NF, SF, V ..... <i>UGF mushrooms, sherry pan sauce, pickled onion</i>	<b>11</b>
<b>ASPARAGUS &amp; POLENTA</b> NF, SF ..... <i>parmesan polenta, lemon glazed asparagus, crispy prosciutto</i>	<b>17</b>
<b>GOLDEN BEETS &amp; RADISHES</b> GF, SF, V (CONTAINS SESAME) ..... <i>chilled golden beets &amp; radishes, lime supreme, chili vinaigrette, tahini-yogurt sauce, sunflower seed dukkah, cilantro</i>	<b>16</b>

## DESSERTS

<b>AFFOGATO</b> V ..... <i>espresso, vanilla ice cream, pirolina cookie</i>	<b>7</b>
<b>ROOT BEER FLOAT</b> GF, NF, SF, V ..... <i>vanilla ice cream, IBC root beer, whipped cream, cherry</i>	<b>10</b>
<b>MANGO PIE</b> NF, SF, V ..... <i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	<b>11</b>
<b>BERRIES &amp; CREAM CHEESECAKE</b> NF, SF, V ..... <i>raspberry cheesecake, strawberry compote, fresh berries, blackberry whipped creams</i>	<b>15</b>
<b>VANILLA PANNA COTTA</b> ..... <i>passion fruit caramel, hazelnut honey crunch</i>	<b>13</b>

### 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

4.10.26

\*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

<b>OLD FASHIONED</b> ..... 16 <i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>	<b>APEROL SPRITZ</b> ..... 17 <i>Aperol, Club Soda, Prosecco</i>
<b>INVISIBLE SPARK</b> ..... 17 <i>Gin, Raspberry, Green Tea, Egg White, Fire Tincture</i>	<b>HUGO SPRITZ</b> ..... 17 <i>St-Germain, Club Soda, Prosecco, Mint</i>
<b>DIRTY MARTINI</b> ..... 18 <i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	<b>TOM COLLINS</b> ..... 15 <i>Gin, Lemon, Soda, Orange &amp; Cherry</i>
<b>ESPRESSO MARTINI</b> ..... 17 <i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>	<b>PARIS, TEXAS</b> ..... 16 <i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>
<b>MARGARITA</b> ..... 15 <i>Tequila, Lime, Agave, Orange Liqueur</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	Welschriesling   Meinklang Weisser Mulatschak Burgenland, Austria, 2024	16 / 60
WHITE		RED	
Riesling   Hermann J Wiemer “Semi-Dry” 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

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

## NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> ..... 13 <i>Fritz Müller, Switzerland</i>	<b>ST. AGRESTIS PHONY NEGRONI</b> ..... 14
<b>SPARKLING ROSE</b> ..... 15 <i>Leitz Zero, Germany</i>	<b>FOUNTAIN SODA</b> ..... 3 <i>Coke, Diet Coke, Sprite, Ginger Ale, Lemonade</i>
<b>LYRE’S ITALIAN ORANGE SPRITZ</b> ..... 14 <i>Sparkling Wine, Lyre’s Italian Aperitif</i>	<b>ICED TEA</b> ..... 3 <i>Sweet, Unsweet, Half &amp; Half, Arnold Palmer</i>
<b>ELDERFLOWER SPRITZ</b> ..... 14 <i>N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda</i>	<b>SAN PELLEGRINO / ACQUA PANNA</b> ..... 4