

SHAREABLES

BOWL OF FRIES NF, SF, DF, V <i>shoestring fries, salt & pepper, herbs, served with old bay aioli</i>	11
CRAB DIP <i>Maryland-style crab dip, cheddar, fried saltines</i>	21
BUFFALO CAULIFLOWER NF, SF, V <i>fried cauliflower, toasted celery & mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	16
WHITE BEAN DIP NF <i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	14
BULGOGI WRAPS <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

CAESAR NF <i>romaine, caesar dressing, parmesan, garlic croutons</i>	16
ROSEMONT CHOPPED SALAD GF, SF, V <i>broccoli, cabbage, arugula, candied walnuts, blue cheese, pickled apple, citrus marinated apricot, mustard-maple vinaigrette</i>	18
LITTLE GEM NF, SF <i>little gem romaine, peas, ricotta vinaigrette, parmesan, mint, crispy prosciutto</i>	16
BEET & QUINOA BOWL GF, SF, V <i>roasted red pepper hummus, marinated beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad</i>	18
GRILLED CHEESE & TOMATO SOUP NF, V <i>gruyère, fontina, american, colby jack, grilled sourdough ADD TOMATO & BACON +4</i>	17
TOMATO SOUP GF, NF, SF, V <i>creamy tomato soup, parmesan, basil oil</i>	CUP 6 / BOWL 10
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 <i>roast pork shoulder, smoked ham, pickles, swiss, cuban sauce, pressed on a hoagie roll</i>	17
THE BURGER NF, SF <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	19
HARISSA-HONEY FRIED CHICKEN SANDWICH NF <i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun</i>	18
CHICKEN SALAD SANDWICH NF, SF <i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	15
PRIME RIB SANDWICH NF, SF <i>shaved prime rib, griddled onions & mushrooms, havarti, chipotle mayo, toasted hoagie roll, served with jus</i>	25
TURKEY & BACON WITH AVOCADO NF, SF <i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	17
GRILLED CHICKEN CAESAR WRAP NF <i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons</i>	17

ENTREES

ROSEMONT POWER PLATE* GF, NF, SF (CONTAINS SESAME) <i>lentil & quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw</i>	CHICKEN.....22 FLANK STEAK.....25 SALMON.....28
STEAK FRITES* NF, SF <i>hanger steak, beet chimichurri, shoestring fries</i>	37
TUNA POKE BOWL* 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

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

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.

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	5.75 (12oz)
DOUBLE ESPRESSO	3.50	MATCHA LATTE	5.75 (12oz)
AMERICANO	3.50 (12oz)	CARAMEL MACCHIATO	6 (12oz)
COLD BREW	5 (12oz)	RASPBERRY DANISH ICED LATTE	8 (12oz)
LATTE / CAPPUCCINO	5.50 (12oz)	CARROT CAKE ICED LATTE	8 (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>	
SPARKLING ROSE	15	FOUNTAIN SODA	3
<i>Leitz Zero, 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	16	APEROL SPRITZ	17
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>Aperol, Club Soda, Prosecco</i>	
NEW YORK SOUR	18	HUGO SPRITZ	17
<i>Buffalo Trace, Lemon, Orange Oil, Red Wine</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
DIRTY MARTINI	18	TOM COLLINS	15
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Gin, Lemon, Soda, Orange & Cherry</i>	
ESPRESSO MARTINI	17	PARIS, TEXAS	16
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>		<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>	
PINEAPPLE MARGARITA	16		
<i>Tequila or Mezcal, Oloroso Sherry, Lime, Pineapple Cordial, Tajín</i>			

WINES BY THE GLASS

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