

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 (CONTAINS SESAME) <i>bulgogi-marinated shaved ribeye, asian slaw, sesame seeds, toasted peanuts, radish, little gem lettuce</i> | 21 |

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 NF, SF, V <i>mixed greens, radish, snap pea, candied orange, pickled blueberry, fresh strawberry, golden beet, feta, thai basil, basil & white balsamic vinaigrette, sunchoke chip</i> | 16 |
| 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>gryuère, 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

| | |
|---|----|
| ROASTED PORK SANDWICH NF <i>shaved roasted pork loin, sweet pepper mayo, sautéed broccolini, provolone, toasted hoagie roll, served with pork jus</i> | 20 |
| 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... 26 SALMON... 30 |
| 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, piroluline 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 |
| BERRIES & CREAM CHEESECAKE NF, SF, V <i>raspberry cheesecake, strawberry compote, fresh berries, blackberry whipped creams</i> | 15 |
| 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

4.10.26

*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.

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> | |
| INVISIBLE SPARK | 17 | HUGO SPRITZ | 17 |
| <i>Gin, Raspberry, Green Tea, Egg White, Fire Tincture</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> | |
| MARGARITA | 15 | | |
| <i>Tequila, Lime, Agave, Orange Liqueur</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 | Welschriesling Meinklang Weisser Mulatschak | 16 / 60 |
| Languedoc-Roussillon, France, NV | | Burgenland, Austria, 2024 | |
| WHITE | | RED | |
| Riesling Hermann J Wiemer "Semi-Dry" | 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> | | | |