

## SHAREABLES

<b>BOWL OF FRIES</b> NF, SF, DF, V <i>shoestring fries, salt &amp; pepper, herbs, served with old bay aioli</i>	11
<b>CRAB DIP</b> <i>Maryland-style crab dip, cheddar, fried saltines</i>	21
<b>BUFFALO CAULIFLOWER</b> NF, SF, V <i>fried cauliflower, toasted celery &amp; mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	16
<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> (CONTAINS SESAME) <i>bulgogi-marinated shaved ribeye, asian slaw, sesame seeds, toasted peanuts, radish, little gem lettuce</i>	21

## SOUP & SALADS

ADD BURRATA +5 | BLACKENED CHICKEN +8 | SALMON\* +13 | STEAK\* +14 | CHICKEN SALAD +6

<b>CAESAR</b> NF <i>romaine, caesar dressing, parmesan, garlic croutons</i>	16
<b>ROSEMONT CHOPPED SALAD</b> SF, V <i>mixed greens, radish, snap pea, candied orange, pickled blueberry, fresh strawberry, golden beets, feta, basil &amp; white balsamic vinaigrette, toasted pistachio</i>	16
<b>BEET &amp; QUINOA BOWL</b> GF, SF, V <i>roasted red pepper hummus, golden 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>	17
<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>ROASTED PORK SANDWICH</b> NF <i>shaved roasted pork loin, sweet pepper mayo, sautéed broccolini, provolone, toasted hoagie roll, served with jus</i>	20
<b>THE BURGER</b> NF, SF <i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	19
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF <i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun</i>	18
<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>	17
<b>GRILLED CHICKEN CAESAR WRAP</b> NF <i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons, garlic &amp; herb tortilla</i>	18

## ENTREES

<b>ROSEMONT POWER PLATE*</b> GF, NF, SF (CONTAINS SESAME) <b>BLACKENED CHICKEN</b> ...23   <b>FLANK STEAK</b> ...26   <b>SALMON</b> ...30 <i>lentil &amp; quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw</i>	
<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, quick 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   <b>ADD OLD BAY AIOLI +1</b>	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>BERRIES &amp; CREAM CHEESECAKE</b> NF, SF, V <i>raspberry cheesecake, strawberry compote, fresh berries, whipped cream</i>	15
<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

4.27.26

\*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.

# LUNCH

# Rosemont

AVAILABLE  
MON - FRI  
11AM - 3:30PM

## 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>5.75</b> (12oz)
<b>DOUBLE ESPRESSO</b> .....	<b>3.50</b>	<b>MATCHA LATTE</b> .....	<b>5.75</b> (12oz)
<b>AMERICANO</b> .....	<b>3.50</b> (12oz)	<b>CARAMEL MACCHIATO</b> .....	<b>6</b> (12oz)
<b>COLD BREW</b> .....	<b>5</b> (12oz)	<b>RASPBERRY DANISH ICED LATTE</b> .....	<b>8</b> (12oz)
<b>LATTE / CAPPUCCINO</b> .....	<b>5.50</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>SPARKLING ROSE</b> .....	<b>15</b>	<b>FOUNTAIN SODA</b> .....	<b>3</b>
<i>Leitz Zero, 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>16</b>	<b>APEROL SPRITZ</b> .....	<b>17</b>
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>		<i>Aperol, Club Soda, Prosecco</i>	
<b>INVISIBLE SPARK</b> .....	<b>17</b>	<b>HUGO SPRITZ</b> .....	<b>17</b>
<i>Gin, Raspberry, Green Tea, Egg White, Fire Tincture</i>		<i>St-Germain, Club Soda, Prosecco, Mint</i>	
<b>DIRTY MARTINI</b> .....	<b>18</b>	<b>TOM COLLINS</b> .....	<b>15</b>
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>		<i>Gin, Lemon, Soda, Orange &amp; Cherry</i>	
<b>ESPRESSO MARTINI</b> .....	<b>17</b>	<b>PARIS, TEXAS</b> .....	<b>16</b>
<i>Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara</i>		<i>Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda</i>	
<b>MARGARITA</b> .....	<b>15</b>		
<i>Tequila, Lime, Agave, Orange Liqueur</i>			

## WINES BY THE GLASS

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

## 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>			