

SHAREABLES

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>	
HAMACHI TARTARE* NF, SF, DF	23
<i>diced hamachi, quick pickled cucumber, lime supreme, chilled mango & ginger broth, chili crisp, cassava chips, cilantro</i>	
WAGYU BEEF CARPACCIO* SF	19
<i>seared wagyu top round, pickled blueberry, sunflower seed & bleu cheese aioli, micro radish, toasted pistachio, sunchoke chip</i>	

SOUP AND SALADS

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

CAESAR NF	16
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
ROSEMONT CHOPPED SALAD GF, SF, V	17
<i>mixed greens, radish, snap pea, candied orange, pickled blueberry, fresh strawberry, golden beets, feta, basil & white balsamic vinaigrette, toasted pistachio</i>	
GRILLED CHEESE & TOMATO SOUP NF, V	16
<i>gruyère, fontina, american, colby jack, grilled sourdough ADD TOMATO & BACON +4</i>	

HAND-HELDS

CHOICE OF: HOME FRIES | FRUIT | SIDE CAESAR +2

BREAKFAST SANDWICH* NF, SF	15
<i>fried egg, rosemont spread, american cheese, choice of bacon or sausage, toasted potato bun</i>	
SUB TURKEY BACON OR IMPOSSIBLE SAUSAGE +1	
THE BRUNCH BURGER* NF, SF	21
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, bacon, sunny side egg, toasted potato bun</i>	
GRILLED CHICKEN CAESAR WRAP NF	18
<i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons, garlic & herb tortilla</i>	
TURKEY & BACON MELT WITH AVOCADO NF, SF	17
<i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	

ENTREES

CHICKEN BISCUIT* NF SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2	19
<i>fresh baked dill biscuit, fried chicken breast, sausage gravy, sunny side egg</i>	
BREAKFAST BURRITO SF SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2	22
<i>marinated steak tips, sautéed onions & peppers, home fries, scrambled eggs, cheddar, chipotle aioli, roasted tomato salsa</i>	
SHORT RIB BENEDICT* NF SERVED WITH CHOICE OF HOME FRIES, FRUIT, OR SIDE CAESAR +2	28
<i>toasted english muffin, braised short rib, mushroom duxelle, hollandaise, poached egg, fried onion</i>	
STEAK & EGGS* NF, SF	46
<i>seared hanger steak, 2 eggs sunny side up, beet chimichurri, home fries</i>	
EGGS IN PURGATORY* NF, SF, V	18
<i>spiced tomato sauce, baked eggs, burrata, toasted ciabatta</i>	
MAYOR’S BREAKFAST* NF, SF	18
<i>two eggs your way, home fries, toast, choice of bacon or sausage ADD PANCAKE +4</i>	
BERRIES & CREAM CRÊPES SF	23
<i>brown butter crêpes filled with blackberry whipped cream, candied walnuts, citrus macerated berries, choice of bacon or sausage</i>	
BLUEBERRY PANCAKES SF	21
<i>two pancakes, blueberry, ginger & pink peppercorn compote, lemon whipped ricotta ,hazelnut streusel, choice of bacon or sausage</i>	

SIDES

5

HOME FRIES • FRUIT • TOAST • PANCAKE • TWO EGGS* • BACON • TURKEY BACON+1 • SAUSAGE • IMPOSSIBLE SAUSAGE +1
ADDITIONAL SAUCES +1

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>	
BERRIES & CREAM CHEESECAKE NF, SF, V	15
<i>raspberry cheesecake, strawberry compote, fresh berries, whipped cream</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

7.3.26

*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)	CARDAMOM VANILLA LATTE	6 (12oz)
LATTE / CAPPUCCINO	5.50 (12oz)	BLACKBERRY EARL GREY LATTE	choice of espresso or matcha... 8 (12oz)

NON-ALCOHOLIC

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

COCKTAILS

OLD FASHIONED	16	APEROL SPRITZ	17
High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel		Aperol, Club Soda, Prosecco	
INVISIBLE SPARK	17	HUGO SPRITZ	17
Gin, Raspberry, Green Tea, Egg White, Fire Tincture		St-Germain, Club Soda, Prosecco, Mint	
DIRTY MARTINI	18	TOM COLLINS	15
Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives		Gin, Lemon, Soda, Orange & Cherry	
ESPRESSO MARTINI	add irish cream +3 17	PARIS, TEXAS	16
Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara		Tequila, Lillet Blanc, Campari, Grapefruit, Lemon, Soda	
LYCHEE MARGARITA	16		
Tequila, Lime, Lychee Liqueur, Sugar Rim			

WINES BY THE GLASS

SPARKLING	GLASS / BTL.	ROSE AND ORANGE	GLASS / BTL.
Prosecco Isotta Manzoni ‘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		
Languedoc-Roussillon, France, NV		Pinot Blanc/Pinot Gris/Riesling Grape Abduction Orange Blend	14 / 52
		Stajerska, Slovenia, 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 De Castelnau Picpoul de Pinet	14 / 52	Pinot Noir Lemelson “Thea’s Selection”	20 / 76
Languedoc, France, 2025		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 “Navineaux Amphibolite”	14 / 52	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
Freeport, Maine • 7% ABV		Dublin, Ireland • 4.2% ABV	
PILSNER, WISEACRE “TINY BOMB”	8		
Memphis, Tennessee • 4.5% ABV			

PLEASE SCAN CODE TO VIEW OUR SPIRITS AND WINES BY THE BOTTLE MENUS.

