DINNER

Rosemont

SHAREABLES

HOUSE FOCACCIA NF, SF, V **16**
house focaccia served with fig balsamic vinegar & olive oil, burrata

WHITE BEAN DIP NF **14**
white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan

CRAB DIP NF **21**
maryland-style crab dip, cheddar, fried saltines

HAMACHI TARTARE* NF, SF, DF **23**
diced hamachi, quick pickled cucumber, lime supreme, chilled mango-ginger broth, chili crisp, cassava chips, cilantro

MUSSELS NF, SF **22**
PEI mussels, prosciutto ham, fennel seed, chili flake, white wine, lemon, toasted ciabatta

BUFFALO CAULIFLOWER NF, SF, V **16**
fried cauliflower, toasted celery seed & mustard seeds, buffalo sauce, buttermilk ranch dressing

BURRATA NF, V **18**
burrata, shaved cucumber & roasted mushrooms, rice wine vinaigrette, house chili crisp, grilled naan

BEEF BULGOGI LETTUCE WRAPS (CONTAINS SESAME) **21**
bulgogi-marinated shaved ribeye, asian slaw, sesame seed, toasted peanuts, radish, little gem lettuce

SALADS

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

CAESAR NF **16**
romaine, caesar dressing, parmesan, garlic croutons

FALL CHOPPED SALAD GF, SF, V **17**
mixed greens, broccoli, mustard-maple vinaigrette , golden beets, candied orange, pickled apple, spiced pumpkin seeds, crumbled goat cheese

HAND-HELDS

THE BURGER NF, SF **21**
two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun, served w/ shoestring fries

HARISSA-HONEY FRIED CHICKEN SANDWICH NF **18**
fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun, served w/ shoestring fries

ENTREES

PAN-ROASTED SALMON* GF, NF, SF **31**
lentil & quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw

BLACKENED HALIBUT* GF, NF, SF **44**
roasted spaghetti squash, wilted greens, candied orange, beet chimichurri

SCALLOP RISOTTO* NF, SF **49**
pan seared scallops, tomato & fennel risotto, sweet corn beurre blanc, crispy prosciutto

CHICKEN FRANCESE NF, SF **30**
egg-battered chicken breast, fettucini, lemon cream sauce, arugula salad w/ maple mustard vinaigrette

ROASTED BISTRO FILET* NF, SF **42**
8 oz bistro filet, parmesan polenta, broccolini, lion's mane mushroom ragout, gorgonzola & horseradish crumble

VEGAN FRIED EGGPLANT SF, DF, V **23**
carrot & berbere sauce, quinoa & lentil tabouleh, fried eggplant, beet chimichurri, sunflower seed dukkah

SIDES

BOWL OF FRIES NF, SF, DF, V **11**
shoestring fries, pepper & herbs served w/ old bay aioli | **ADDITIONAL SAUCES +1**

MUSHROOMS GF, NF, SF, V **11**
UGF mushrooms, sherry pan sauce, pickled onion

BROCCOLINI & POLENTA NF, SF, GF **15**
parmesan polenta, lemon glazed broccolini

GOLDEN BEETS & RADISHES GF, SF, V (CONTAINS SESAME) **17**
chilled golden beets & radishes, lime, chili vinaigrette, tahini-yogurt sauce, sunflower seed dukkah, cilantro

DESSERTS

AFFOGATO V **7**
espresso, vanilla ice cream, pirouline cookie

ROOT BEER FLOAT GF, NF, SF, V **10**
vanilla ice cream, IBC root beer, whipped cream, cherry

MANGO PIE NF, SF, V **12**
housemade crust, creamy mango custard, whipped cream, lime, coconut

BERRIES & CREAM CHEESECAKE NF, SF, V **15**
raspberry cheesecake, strawberry compote, fresh berries, whipped cream

VANILLA PANNA COTTA **13**
passion fruit caramel, hazelnut honey crunch

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

9.17.26

*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.

DINNER

Rosemont

COCKTAILS

OLD FASHIONED **16**
High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel

INVISIBLE SPARK **17**
Gin, Raspberry, Green Tea, Egg White, Fire Tincture

DIRTY MARTINI **18**
Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives

ESPRESSO MARTINI *add irish cream +3 | pumpkin spice +1* ... **17**
Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara

LYCHEE MARGARITA **16**
El Jimador Tequila,, Gran Gala, Lychee Juice, Lime, Saline

APEROL SPRITZ **17**
Aperol, Club Soda, Prosecco

HUGO SPRITZ **17**
St-Germain, Club Soda, Prosecco, Mint

TOM COLLINS **15**
Gin, Lemon, Soda, Orange & Cherry

PARIS, TEXAS **16**
El Jimador Tequila,, Lillet Blanc, Campari, Grapefruit, Lemon, Soda

WINES BY THE GLASS

SPARKLING

GLASS / BTL.

Prosecco | Isotta Manzoni 'Cuvée Giuliana' ..... **14 / 52**
Veneto, Italy, NV

Cava Blend | Can Sumoi "Muntanya" ..... **16 / 60**
Catalonia, Spain, 2024

Cremant | Aimery Cremant de Limoux ..... **14 / 52**
Languedoc-Roussillon, France, NV

WHITE

Riesling | Hermann J Wiemer "Semi-Dry" ..... **14 / 52**
Seneca Lake, New York, 2024

Picpoul | Domaine De Castelnau Picpoul de Pinet ..... **14 / 52**
Languedoc, France, 2025

Sauvignon Blanc | Elizabeth Spencer "Special Cuvee" ..... **15 / 56**
North Coast, California, 2024

Sauvignon Blanc | Domaine de la Villaudiere ..... **21 / 80**
Sancerre, France, 2025

Gruner Veltliner | Weingut Muller ..... **15 / 56**
Niederösterreich, Austria, 2025

Melon de Bourgogne | Domaine Gadais "Navineaux Amphibolite" ... **14 / 52**
Loire Valley, France, 2024

Albariño | Terras Gauda "O Rosal" ..... **18 / 68**
Rias Baixas, Spain, 2024

Vinho Verde | Quinta do Ameal "Bico Amarelo" ..... **14 / 52**
Minho, Portugal, 2023

Chardonnay | Domaine de la Perrière Chablis ..... **20 / 76**
Burgundy, France, 2025

Chardonnay | Textbook ..... **16 / 60**
Sonoma Coast, California, 2023

ROSE AND ORANGE

GLASS / BTL.

Grenache Gris | Curran ..... **15 / 56**
Santa Barbara County, California, 2025

Pinot Noir | Domaine Girault "Le Grand Moulin" ..... **17 / 64**
Sancerre, France, 2025

Pinot Blanc/Pinot Gris/Riesling | Grape Abduction Orange Blend **14 / 52**
Stajerska, Slovenia, 2024

RED

Gamay | Laurent Perrachon Fleurie ..... **16 / 60**
Beaujolais, France, 2023

Pinot Noir | Lemelson "Thea's Selection" ..... **20 / 76**
Willamette Valley, Oregon 2022

Zweigelt | Brunn ..... **14 / 52**
Niederösterreich, Austria, 2022

Corvina Blend | Ca' la Bionda Valpolicella Classico ..... **16 / 60**
Verona, Italy, 2023

Nebbiolo | Marchesi di Gresy Martinenga Langhe, ... **19 / 72**
Piedmont, Italy, 2025

Rhone Blend | Kivelstadt "Father's Watch" ..... **16 / 60**
Sonoma County, California, 2023

Tempranillo | La Rioja Alta Viña Alberdi ..... **21 / 80**
Rioja, Spain, 2020

Bordeaux Blend | Cru Monplaisir Bordeaux Supérieur, ... **18 / 68**
Bordeaux, France 2022

Cabernet Sauvignon | Silver Ghost ..... **19 / 72**
Napa Valley, California, 2024

DRAFT BEER

IPA, MAINE "LUNCH" **9**
Freeport, Maine • 7% ABV

PILSNER, WISEACRE "TINY BOMB" **8**
Memphis, Tennessee • 4.5% ABV

IRISH DRY STOUT, GUINNESS DRAUGHT **8**
Dublin, Ireland • 4.2% ABV

NON-ALCOHOLIC

SPARKLING WHITE WINE **13**
Fritz Müller, Germany

SPARKLING ROSE **15**
Wolffer Estate Spring in a Bottle, Germany

LYRE'S ITALIAN ORANGE SPRITZ **14**
Sparkling Wine, Lyre's Italian Aperitif

ELDERFLOWER SPRITZ **14**
N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda

ST. AGRESTIS PHONY NEGRONI **14**

FOUNTAIN SODA **3**
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade

ICED TEA **3**
Sweet, Unsweet, Half & Half, Arnold Palmer

SAN PELLEGRINO / ACQUA PANNA **4**

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

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