# LUNCH

# Rosemont

AVAILABLE
MON- FRI
11AM – 3PM

## SHAREABLES

**BOWL OF FRIES** NF, SF, DF, V ..... 11
*shoestring fries, salt & pepper, herbs, served w/ old bay aioli*

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

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

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

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

## SOUP & SALADS

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

**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*

**BEET & QUINOA BOWL** GF, SF, V ..... 20
*roasted red pepper hummus, golden beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad*

**GRILLED CHEESE & TOMATO SOUP** NF, V ..... 17
*gruyére, fontina, american, colby jack, grilled sourdough* | **ADD TOMATO & BACON +4**

**TOMATO SOUP** GF, NF, SF, V ..... CUP 6 / BOWL 10
*creamy tomato soup, parmesan, basil oil*

**SOUP OF THE DAY** ..... CUP 7 / BOWL 12

## HAND-HELDS

**CHOICE OF: HOUSE CHIPS | POTATO SALAD | COLESLAW | FRIES +1 | SIDE CAESAR +2 | CUP OF SOUP +2**
**ADDITIONAL SAUCES +1**

**ROASTED PORK SANDWICH** NF ..... 20
*shaved roasted pork loin, sweet pepper mayo, sautéed broccolini, provolone, toasted hoagie roll, served w/ jus*

**THE BURGER** NF, SF ..... 20
*two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun*

**HARISSA-HONEY FRIED CHICKEN SANDWICH** NF ..... 18
*fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun*

**CHICKEN SALAD SANDWICH** NF, SF ..... 16
*rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough*

**PRIME RIB SANDWICH** NF, SF ..... 25
*shaved prime rib, griddled onions & mushrooms, havarti, chipotle mayo, toasted hoagie roll, served w/ jus*

**TURKEY & BACON WITH AVOCADO** NF, SF ..... 17
*smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough*

**CHICKEN CAESAR WRAP** NF ..... 18
*grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons, tortilla*

## ENTREES

**ROSEMONT POWER PLATE*** GF, NF, SF (CONTAINS SESAME) **BLACKENED CHICKEN....23 | FLANK STEAK....26 | SALMON....30**
*lentil & quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw*

**STEAK FRITES*** NF, SF ..... 42
*hanger steak, beet chimichurri, shoestring fries*

**TUNA POKE BOWL*** NF, DF ..... 24
*soy marinated tuna, jasmine rice, seaweed salad, edamame, tobiko, pickled ginger, wasabi peas, mixed greens, quick pickled cucumber, spicy mayo, sesame seed* **| ADD HAMACHI +12 | ADD CHILI CRISP +2**

## SIDES

**HOUSE CHIPS** NF, SF, V ..... 4
**HOUSE FRIES** NF, SF, DF, V | **ADDITIONAL SAUCES +1** ..... 5
**SIDE CAESAR** NF ..... 8
**POTATO SALAD** GF, NF, DF, V ..... 3
**COLESLAW** GF, NF, DF, V ..... 3

## DESSERTS

**AFFOGATO** V ..... 6
*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.

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## COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC

*add cold foam +.75 • add seasonal cold foam +1.5*

**DRIP COFFEE** ..... **4** *(12oz)*
**DOUBLE ESPRESSO** ..... **3.50**
**AMERICANO** ..... **3.50** *(12oz)*
**COLD BREW** ..... **5** *(12oz)*
**LATTE / CAPPUCCINO** ..... **5.50** *(12oz)*
**CHAI LATTE** ..... **5.75** *(12oz)*
**MATCHA LATTE** ..... **5.75** *(12oz)*
**CARAMEL MACCHIATO** ..... **6** *(12oz)*
**SALTED MAPLE BOURBON LATTE** ..... **7** *(12oz)*
**COOKIE BUTTER PUMPKIN PIE LATTE** ..... **8** *(12oz)*
**HOT APPLE CHAI-DER** ..... **6** *(12oz)*

## 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*

**ST. AGRESTIS PHONY NEGRONI** ..... **14**

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

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

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

**SAN PELLEGRINO / ACQUA PANNA** ..... **4**

## 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*

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

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