

SHAREABLES

BOWL OF FRIES NF, SF, DF, V	11
<i>shoestring fries, salt & pepper, herbs, served w/ old bay aioli</i>	
CRAB DIP	21
<i>maryland-style crab dip, cheddar, fried saltines</i>	
BUFFALO CAULIFLOWER NF, SF, V	16
<i>fried cauliflower, toasted celery & mustard seeds, buffalo sauce, buttermilk ranch dressing</i>	
WHITE BEAN DIP NF	14
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
BULGOGI WRAPS (CONTAINS SESAME)	21
<i>bulgogi-marinated shaved ribeye, asian slaw, sesame seeds, toasted peanuts, radish, little gem lettuce</i>	

SOUP & SALADS

ADD BURRATA +4 | BLACKENED CHICKEN +6 | SALMON* +10 | STEAK* +11

CAESAR NF	16
<i>romaine, caesar dressing, parmesan, garlic croutons</i>	
FALL CHOPPED SALAD GF, SF, V	17
<i>mixed greens, broccoli, mustard-maple vinaigrette, pickled apple, spiced pumpkin seeds, crumbled goat cheese</i>	
BEET & QUINOA BOWL GF, SF, V	20
<i>roasted red pepper hummus, golden beets, quinoa tabbouleh, goat cheese, toasted pistachio, arugula salad</i>	
GRILLED CHEESE & TOMATO SOUP NF, V	17
<i>gruyère, fontina, american, colby jack, grilled sourdough ADD TOMATO & BACON +4</i>	
TOMATO SOUP GF, NF, SF, V	CUP 6 / BOWL 10
<i>creamy tomato soup, parmesan, basil oil</i>	
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

THE BURGER NF, SF	20
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun</i>	
HARISSA-HONEY FRIED CHICKEN SANDWICH NF	18
<i>fried chicken breast, harissa-honey glaze, celery seed slaw, toasted potato bun</i>	
CHICKEN SALAD SANDWICH NF, SF	16
<i>rosemont traditional chicken salad, pesto, lettuce, tomato, onion, toasted sourdough</i>	
PRIME RIB SANDWICH NF, SF	25
<i>shaved prime rib, griddled onions & mushrooms, smoked provolone, chipotle mayo, toasted hoagie roll, served w/ jus</i>	
TURKEY & BACON WITH AVOCADO NF, SF	17
<i>smoked turkey, bacon, black pepper mayo, colby jack, lettuce, tomato, avocado, toasted sourdough</i>	
CHICKEN CAESAR WRAP NF	18
<i>grilled chicken, romaine lettuce, parmesan, caesar dressing, garlic croutons, tortilla</i>	

ENTREES

ROSEMONT POWER PLATE* GF, NF, SF (CONTAINS SESAME)	BLACKENED CHICKEN 23 FLANK STEAK 26 SALMON 30
<i>lentil & quinoa tabbouleh, tahini yogurt sauce, charred lemon vinaigrette, sumac slaw</i>	
STEAK FRITES* NF, SF	40
<i>8oz bistro filet, beet chimichurri, shoestring fries</i>	
TUNA POKE BOWL* NF, DF	24
<i>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</i>	

SIDES

HOUSE CHIPS NF, SF, V	4
HOUSE FRIES NF, SF, DF, V	5
SIDE CAESAR NF	8
POTATO SALAD GF, NF, DF, V	3
COLESLAW GF, NF, DF, V	3

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	12
<i>housemade crust, creamy mango custard, whipped cream, lime, coconut</i>	
CINNAMON APPLE CHEESECAKE NF, SF, V	13
<i>apple cheesecake, graham cracker crust, cider caramel</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

10.22.26

*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 - 3PM

COFFEE

COFFEE OFFERINGS FROM JAVESCA COFFEE, ROASTED IN CHARLOTTE, NC
add cold foam +.75 • add salted maple cold foam +1.5

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

NON-ALCOHOLIC

SPARKLING WHITE WINE	13	ELDERFLOWER SPRITZ	14
Fritz Müller, Germany		N/A Elderflower Liqueur, Mint, Sparkling Wine, Soda	
SPARKLING ROSE	15	FOUNTAIN SODA	3
Wolffer Estate Spring in a Bottle, 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	
ST. AGRESTIS PHONY NEGRONI	14	SAN PELLEGRINO / ACQUA PANNA	4

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 pumpkin spice +1	17	PARIS, TEXAS	16
Coffee Liqueur, Vodka, Fresh Espresso, Rich Demerara		El Jimador Tequila,, Lillet Blanc, Campari, Grapefruit, Lemon, Soda	
LYCHEE MARGARITA	16		
El Jimador Tequila,, Gran Gala, Lychee Juice, Lime, Saline			

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, 2025	
Crémant Aimery Cremant de Limoux	14 / 52	Pinot Noir Domaine Girault “Le Grand Moulin”	17 / 64
Languedoc-Roussillon, France, NV		Sancerre, France, 2025	
Crémant Argyle Blanc de Blanc	18 / 67		
Willamette Valley, Oregon, 2022		Pinot Blanc/Sauvignon Blanc Borgo Savaian, Aransat Orange Blend	14 / 52
		Friuli-Venezia Giulia, Italy 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	
Sauvignon Blanc Elizabeth Spencer “Special Cuvee”	15 / 56	Barbera Brich	14 / 52
North Coast, California, 2024		Piedmont, Italy 2024	
Sauvignon Blanc Domaine de la Villaudiere	21 / 80	Pinot Noir Lemelson “Thea’s Selection”	20 / 76
Sancerre, France, 2025		Willamette Valley, Oregon 2022	
Gruner Veltliner Weingut Muller	15 / 56	Cabernet Franc Anthony Road	16 / 60
Niederösterreich, Austria, 2025		Seneca Lake, New York 2022	
Grenache Blanc Piekenierskloof	16 / 60	Nebbiolo Marchesi di Gresy Martinenga Langhe,	19 / 72
Citrusdal Mountain District, South Africa 2025		Piedmont, Italy, 2024	
Chenin Blanc Clos Du Gaimont Vouvray	16 / 60	Rhone Blend Beckmen Vineyards “Cuvee Le Bec”	17 / 63
Vouvray, France 2024		Santa Ynez Valley, California, 2022	
Albariño Terras Gauda “O Rosal”	18 / 68	Tempranillo La Rioja Alta Viña Alberdi	21 / 80
Rias Baixas, Spain, 2024		Rioja, Spain, 2021	
Rhone Blend Bonpas Grande Réserve des Challières	14 / 52	Bordeaux Blend Chateau Malaire Grand Reserve	18 / 68
Rhone Valley, France, 2025		Médoc, France, 2016	
Chardonnay Domaine de la Perrière Chablis	20 / 76	Cabernet Sauvignon Silver Ghost	20 / 74
Burgundy, France, 2025		Napa Valley, California, 2024	
Chardonnay Giapoza	14 / 52		
Napa Valley, California, 2021			

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.

