



Rosemary Bistro Cafe Brunch



Soups

- Soup of the Day\$12
- French Onion Soup\$14

Starters

- Belgian Endive Salad\$16
Apples, candied pecans, blue cheese, rosemary mustard dressing in a spring roll cone
- Classic Caesar Salad\$15
Anchovy, garlic croutons, parmesan cheese
- Warm Onion Tart\$16
Crispy Brussel sprouts, frisse, caramelized onions, Bijou goat cheese, red pepper coulis, and sweet chili sauce
- Local Farmers Beet Tartare (GF).....\$16
Bucheron goat cheese flan brûlée, candied orange zest, pistachios, and local herbs from the garden

Sandwiches

Served with organic artisan house salad

- Open Faced Avocado Toast..... \$20
Toasted French baguette, radish, pickled cucumbers, feta cheese, romaine leaves
- Homemade Chorizo Panini..... \$24
With chorizo, sautéed spinach and gruyere
- Homemade Chicken Pita.....\$24
Grilled Chicken Breast, romaine, pickled red cabbage and cucumber yogurt sauce
- Rosemary Burger\$24
Filet mignon medallion, caramelized onions, tomato, cheddar cheese, white truffle oil, chipotle cream on a brioche bun
- Grilled Turkey Panini..... \$24
Caramelized onions, tomato, fresh basil, mozzarella cheese basil pesto oil

Add Ons

- Breakfast potatoes or 2-eggs, \$6
- Bacon, or sausage \$6
- Fresh Fruit \$8
- French Fries \$10

Egg Dishes

- Rosemary Breakfast.....\$23
Scrambled eggs, waffles, with breakfast potato & caramelized beer sausage
- Egg White Omelet (GF) \$20
Bell pepper, onions, breakfast potato, artisan salad, parmesan cheese
- Spinach Green Eggs\$21
English muffins, cream of spinach, gruyere cheese, bacon, breakfast potato
- Poached Eggs\$24
Chesapeake smoked salmon, english muffin, butter poached asparagus, red pepper hollandaise
- Frisee Aux Lardons\$24
Shredded Duck Leg Confit, crispy potato, poached egg, frisée salad, bacon, balsamic vinaigrette

Main Course

- Belgian Waffle Berries.....\$21
Fresh Mixed berries, cherry compote, maple syrup, whipped cream, snow sugar
- Classic French Toast\$21
Mixed berries, toast almonds and vanilla creme brûlée foam, snow sugar
- Chicken Wings & Cornbread Waffle.....\$23
Pickled jalapeños, smashed avocado, fried egg, creme fraiche, chili sauce
- Pan Seared Filet of Bronzino (GF) \$32
Red & White Quinoa, vegetables brunoise, tahini spiced butternut squash puree, capers meunière sauce
- Mussels and Fries (GF) \$18/\$28 (Main)
-Classic Marinere (white wine, shallots, herbs)
-Provençal (tomato, onions, herbs)
-Diablos (chorizo, onion, cilantro, jalapeno, tomato lobster broth)
- Petit Filet Mignon.....\$24
With a Mixed green salad and cognac pepper sauce
- Oven Roasted Delicata Squash (GF/V).....\$28
Red and White quinoa, vegetables brunoise, spiced tahini butternut squash puree

*When placing orders, please inform your server of ANY food allergies or dietary restrictions. ** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Reluctantly due to the many rising expenses and based on the uncertainty of where and when those costs appear, including Labor (especially considering the District minimum wage is double the mandated Federal level), the direct costs of many food and beverage items, rather than rising individual item prices, we are charging an operating fee of 5% to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve. We are hopeful this will be temporary. Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.