



Rosemary Bistro Cafe Brunch



Soups

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

Starters

- Belgian Endive Salad\$16
Arugula, pears, 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
Baby tomatoes, caramelized onions, brie cheese, red pepper coulis, upland cress salad, and sweet chili sauce
- Local Farmers Beet Tartare.....\$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 cheese
- 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 Veggie Panini..... \$20
With zucchini, squash, onions, tomato, brie cheese, and basil paste

Add Ons

- Breakfast potatoes or 2-eggs, \$6
- Bacon, or sausage \$6
- Fresh Fruit \$8
- French Fries \$12

Egg Dishes

- Rosemary Breakfast\$23
Pancakes, scrambled eggs, breakfast potato, and caramelized beer sausage
- Egg White Omelet (GF) \$20
Brunoise vegetables, feta cheese, breakfast potato, and salad
- Spinach Green Omelet\$21
English muffins cream of spinach, gruyere cheese, bacon and breakfast potato
- Chesapeake Smoked Salmon\$24
English muffin, local spring asparagus, and red pepper hollandaise

Main Course

- Belgian Waffle\$21
Fresh fruit, cherry compote, maple syrup and whipped cream
- French Toast\$21
Mixed berries, toast almonds and vanilla creme brûlée foam
- Corn Waffle\$23
With pulled lamb, avocado cream, fried egg, and creme fraiche
- Mushroom Waffle\$21
Sautéed mushrooms, fried egg, parsley gremolata and feta cheese
- Pan Seared Filet of Bronzino (GF) \$32
Quinoa, brunoise vegetables, tahini spiced parsnip puree, capers meunière sauce
- Mussels and Fries (GF) \$18/\$28 (Main)
-Classic Marinere (white wine, shallots, herbs)
-Provencal (tomato, onions, herbs)
-Diablos (chorizo, onion, cilantro, jalapeno, tomato lobster broth)
- Homemade Pappardelle Pasta\$28
Spinach, caramelized onions, confit garlic butter, parmesan cheese,
- Petit Filet Mignon.....\$24
With a Mixed green salad and cognac pepper sauce

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*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