



# Brunch Menu



<u>Starter</u>	<u>Main Course</u>	<u>Brunch Drink</u>
* <b>Soup of the Day</b> \$9.00	<b>Seafood Salad</b> with tomato, mango, and \$24.00	Mimosa \$8.00
* <b>French Onion Soup</b> \$10.00	Pesto sauce	Bellini \$8.00
* <b>Baby Arugula Salad</b> with grapefruit, \$12.00 goat cheese crostini	* <b>Salad Nicoise</b> with fresh ahi tuna, potato, \$18.00 Peppers, eggs, green beans	Bloody Mary \$8.00
* <b>Classic Caesar Salad</b> \$12.00 (add chicken \$5.00, and shrimp \$7.00)	* <b>Chicken Avocado Salad</b> with tomato, \$16.00 Greens, vegetables, and half boiled egg. Keto Friendly	Mimosa or Bloody Mary Carafe \$28.00
* <b>Pan Seared Dumplings</b> in sesame oil \$9.00 (choice of pork or vegetable) served with soy sauce, rice wine vinegar, and layu sauce	* <b>Full Breakfast</b> bacon, sausage, scrambled \$16.00 Eggs, potato, and toast	<u>Beverages</u>
<b>Salmon Tartare</b> with seaweed and sesame \$12.00 Seed with green apple white balsamic vinegar and olive oil	* <b>Ham and Cheese or Vegetarian Omelet</b> \$15.00 Served with potato and salad	Espresso \$3.50
<b>Sauteed Fresh Baby Calamari</b> in olive oil \$14.00 With basil, garlic, and tomato	* <b>Eggs Benedict or Eggs Florentine</b> \$15.00 Poached eggs and hollandaise with potato and salad	Cappuccino or Late \$4.25
<b>Pan Seared Exotic Wild Mushrooms</b> \$12.00 In garlic and parsley served with a poached egg	* <b>Ham and Cheese or Vegetarian Quiche</b> \$15.00 Served with potato and salad	Coffee or Tea \$3.00
* <b>Mussels and Frites</b> ½ portion \$14.00/ Full \$24.00 (Choose a sauce) Classic Marinere (white wine, shallots, and herbs) Provençale (tomato, onions, and herbs) Creamy Curry (white wine, shallots)	<b>Croque Monsieur</b> with bechamel, gratinee \$14.00 Swiss cheese (add egg \$2.00)	Juice \$3.25
	* <b>Avocado Toast</b> with salmon tartare, carrots \$16.00 Guacamole, radish on Country French Toast and crème fraiche	Can Soda \$2.50
	* <b>Country Bread French Toast</b> served with \$15.00 Fresh fruit and whipped cream	<u>Desserts</u>
	<b>Rosemary Burger</b> filet mignon, caramelized \$23.00 Onions, tomato, aged cheddar cheese, chipotle cream, with white truffle oil on a brioche bun and fries	Dark Chocolate Mousse \$9.00
		Crème Brulee \$9.00
		Floating Island \$9.00
		Tarte Tatin \$10.00
		Bread Pudding \$9.00
		<u>Rosemary's \$38 Brunch Special</u>
		<b>Bottomless Drinks and a 2-Course Menu</b>
		Choice of bottomless Mimosa, Bellini, or Bloody Mary <b>for 2 hours</b>
		Choose an item from 2 categories with an asterisks (*). <b>Appetizer and Main Course</b> or <b>Main Course and Dessert</b>

