



Rosemary Bistro Cafe Brunch



Breakfast

Egg Norwegian (homemade salmon gravlax) \$26

Poached eggs, spinach, English muffin, red pepper hollandaise with breakfast potato

Rosemary Breakfast \$24

Scrambled Eggs, French toast, Breakfast potatoes, and bacon

Classic Omelet GF \$26

Choice of Ham and Cheese or Vegetarian (spinach, mushrooms, tomato, and cheese) served with breakfast potatoes and salad

Classic French Toast \$22

Mixed berries and toasted almond

Open Faced Avocado Toast \$26

Radish, picked cucumber, feta cheese, and a romaine leaf salad

French Onion Soup \$16

Appetizer

Soup of the Day \$14

Local Farmers Beet Tartare GF Goat cheese brulee, orange zest, pistachios, fresh herbs \$18

Classic Caesar Salad \$16

Melon Salad \$18

Croutons, parmesan cheese, and anchovy.

Honeydew, cantaloupe, watermelon, creamy feta

Cheese, olives, mint, micro greens with lemon dressing

Warm Onion Tart \$18 Crispy brussel sprouts, apples, caramelized onions, bucheron goat cheese, cranberries, red pepper coulis, and sweet chili sauce

Traditional Snail Cassolette \$20

Garlic, parsley, and butter

Pan Seared Breaded Frog Legs \$19

tomato, shishito peppers, grapes, basil and garlic butter

Main Course

Moules Frites GF \$28

-Classic Mariniere white wine, shallots, and herbs

-Provencale tomato, onions, herbs

-Diablo chorizo, onion, cilantro, jalapeno, tomato, lobster broth

Traditional Basque Calamari GF \$26 (sm) / \$36 (main)

Tomato sauce, onions, piment d'espelette, black squid ink served with rice

Pan Seared Trio Seafood \$26 (sm) / \$36 (main)

Seafood combination, spinach pearled couscous, and ginger turmeric sauce

Dry Aged Hanger Steak With potato gratin, veggies, peppercorn sauce \$28 (sm) / \$38 (main)

Local Grilled Stuffed Zucchini GF \$27

Quinoa and brunoise vegetables, served with tahini sweet potato puree and pesto oil

Salads

Salad Nicoise GF Fresh grilled ahi tuna, postal, bell peppers, tomatoes, boiled egg, green beans, black olive, and an apple vinagrette..... \$27

Grilled Chicken Salad GF Grilled chicken breast, smashed avocado, red onions, cucumber, arugula, tomatoes, boiled egg, rosemary mustard dressing..... \$28

Classic Caesar Salad Main Choice of Chicken Breast, Shrimp, or Tuna..... \$28

Bread Basket for the table \$3.00

Sides \$10

2- eggs

Bacon

Sautéed Spinach

French Fries

Crispy Brussel Sprouts

Fresh Fruit

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're charging an operating fee of 5% to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve. Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee. *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 increases the risk of food-borne illness.

