



Rosemary Bistro Cafe Lunch



Appetizer

- French Onion Soup \$16

Local Farmers Beet Tartare **GF**

Classic Caesar Salad \$16

Croutons, parmesan cheese, and anchovy.

Warm Onion Tart \$18

Traditional Snail Cassolette \$20

Garlic, parsley, and butter
- Soup of the Day \$14

Goat cheese brulee, orange zest, pistachios, fresh herbs \$18

Melon Salad \$18

Honeydew, cantaloupe, watermelon, creamy feta

Cheese, olives, mint, micro greens with lemon dressing

Crispy brussel sprouts, apples, caramelized onions, bucheron goat cheese, cranberries, red pepper coulis, and sweet chili sauce

Pan Seared Breaded Frog Legs \$19

tomato, shishito peppers, grapes, basil and garlic butter

Salads

- Salad Nicoise **GF**

Fresh grilled ahi tuna, potato, bell peppers, tomatoes, boiled egg, green beans, black olive, and an apple vinagrette.....

\$27
- Grilled Chicken Avocado 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

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)

Open Faced Avocado Toast \$26

Toasted baguette, radish, picked cucumber, feta cheese, and a romaine leaf salad

Braised Rabbit Leg \$32

Golden baby potato, baby carrots, button mushrooms, and mustard sauce

Local Grilled Stuffed Zucchini **GF** \$27

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

Rosemary Breakfast Omelet **GF** \$26

Spinach & mushrooms, breakfast potato and salad

Bread Basket for
the table \$3.00

Sides \$10

Vegetable of the Day

Sautéed Spinach

French Fries

Crispy Brussel Sprouts

Mixed Green Salad

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.

