🧗 Lunch Menu 🤻

* STARTER

Soup of the Day\$12.00	French Onion Soup \$12.00
Belgian Endive Salad with arugula, apples, walnuts, cranberries, blue cheese, and mustard dressing in a spring roll cone\$15.00	
Grilled Watermelon Salad Arugula, duo cheese crumbled\$14.00 And creamy feta, basil pesto, bacon bits, and balsamic reduction	
Frisée aux Lardons Shredded duck leg confit Crispy potato, poached egg, bacon, frisée salad, and balsamic vinaigrette	
Pan Seared Exotic Wild Mushrooms poached egg, garlic and parsley gremolata\$18.00	
Sautéed Octopus with grapes, shishito peppers, Brussel Sprouts, chunky chili oil \$16.00 SALADS/MAIN COURSE	
Salad Nicoise with fresh ahi tuna, potatos peppers, eggs, green beans, and black olives	
Chicken Avocado Salad with tomato, green beans, arugula, artisan lettuce and half boiled egg (Keto friendly)\$23.00	
Steak Salad with mixed greens, onions, peppers, and tomatoes\$26.00	
Spinach Israeli Couscous Risotto Mushrooms, spinach, confit cherry tomato\$27.00	
Corn salad, onion, cherry tomato SI Cilantro, peppers, queso fresco pe	hort Rib Bourguignon Style\$34.00 hort Ribs braised in red wine, with creamy olenta, butternut squash and portobello ushrooms
Organic Mussels and Fries \$28.00/\$18.00 (half size) choose a sauce -Classic Mariniere (white wine, shallots, and herbs) -Provençale(tomato, onions, and herbs) -Creamy Curry (curry, white wine, shallots)	
Rosemary Breakfast French toast, scrambled eggs, breakfast potatoes, and bacon\$23.00	
The following Sandwiches all served Organic Artisan House Salad	
Rosemary Burger* filet mignon, caramelized onions, tomato, cheddar cheese\$24.00 with white truffle oil, chipotle cream on a brioche bun	
Caprese on a Beet Ciabatta\$23.00 With tomato, basil, red onions, and mozzarella	
Grilled Veggie Panini with\$20.00 zucchini, squash, onions, tomato, brie cheese, and basil paste	Turkey Panini

Homemade Chorizo Panini with....\$24.00

chorizo, sautéed spinach, and gruyere cheese.

Add Ons