



Rosemary Bistro Cafe Dinner



Starters

French Onion Soup \$16

Soup of the Day \$14

Grilled Octopus **GF** \$19

Diced tomato, grapes, confit shallots
shishito peppers, scallions, basil,
white wine, chili sauce

Escargot Gratinee \$18

Classic garlic butter
and bread crumbs

Warm Onion Tart \$16

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

Belgian Endive Salad \$18

Apples, candied pecans, blue cheese,
rosemary mustard dressing, in a spring roll bowl

Local Farmers Beet Tartare **GF** \$16

Bijou goat cheese brûlée,
orange zest, pistachios,
fresh herbs

Classic Caesar Salad \$16

Anchovy, garlic croutons,
parmesan cheese

Pan Seared Dumplings \$14

Pork

Gourmet Plates

Mussels and Fries **GF** \$28

-Classic Marinere (white wine, shallots, herbs)
-Provencale (tomato, onions, herbs).
-Diablo (chorizo, onion, cilantro, jalapeño,
Tomato, lobster broth)

Grilled Faroe Salmon (4 oz) \$28

Pearl couscous, vegetables brunoise,
smoked chili tofu cream, lemon caper beurre blanc

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

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

Grilled Hokkaido Scallops **GF** \$ 28/ \$38 (main)

Leek fondue and celery root puree,
with mango beurre blanc

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

Spinach Israeli couscous, and ginger
orange turmeric sauce

Grilled Bronzino Filet **GF** \$36

Quinoa, brunoise vegetables, tahini
sweet potato puree, orange cardamon sauce

Hudson Valley Duck Leg Confit **GF** \$32

Grilled orange, spicy tahini sweet
potato puree, braised savoy cabbage,
cherry duck sauce

Filet Mignon **GF** (4 oz) \$28

With confit potatoes, vegetable
carrot tagliatelle, pepper sauce

Pennsylvanian Roasted 1/2 Chicken **GF** \$30

French Fries, Salad, and tarragon chicken jus

Pork Tenderloin **GF** (4 oz) \$26/ \$36 (main)

Wrapped in bacon, truffle mashed potatoes,
malted spinach, confit garlic scape, pork sauce

Rosemary Burger and French Fries \$26

Filet Mignon medallion, caramelized onions,
tomato, aged cheddar cheese, white truffle oil
chipotle cream on brioche bun

Fresh Veal Sweet Breads (\$28/ \$42 Main)

Sautéed mushrooms, spinach, truffle potato
puree and madeira sauce

Green Zucchini Spaghetti **GF** \$27

Tomato concasse, smoked chili tofu cream, cilantro pesto, and fresh herbs

Sides \$10

French Fries

Vegetable of the Day

Sautéed Spinach

Crispy Brussel Sprouts

Mixed Green Salad

*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.

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, were charging an operating fee of 5% to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve. We are hopeful this will be temporary Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.