



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

Mussels 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

Pan Seared Dumplings \$14

Pork

Classic Caesar Salad \$16

Anchovy, garlic croutons, parmesan cheese

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 GF \$32

Leek fondue, snow peas,
celery root puree, tomato caper sauce

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

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

Grilled Halibut Filet GF \$32

Quinoa, brunoise vegetables, sweet
Potato puree, ginger lemongrass sauce

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

Mushroom pearl couscous risotto style
ginger, orange turmeric sauce

Organic Chicken Breast Ballotine GF \$24/\$32 (main)

Stuffed with caramelized onions and truffles,
served with potato ecrase, picked fennel
And tarragon chicken sauce

Hudson Valley Duck Leg Confit GF \$38

grilled orange, braised cabbage, dry cranberries
apples, spicy tahini sweet potato puree
cherry duck sauce

Petit Filet Mignon GF (4 oz) \$28

With mashed potatoes, green
beans, peppercorn sauce

Rosemary Burger and French Fries \$28

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

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

Sautéed mushrooms, spinach, mashed potato
and madeira sauce

Local Grilled Stuffed Zucchini \$27

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

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, we are 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.