



# Rosemary Bistro Cafe Brunch



Soup of the Day \$14

French Onion Soup \$16

Warm Onion Tart \$16

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

Traditional Basque Calamari GF \$18

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

## Starters

Grilled Octopus GF \$19

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

Classic Caesar Salad \$16

Anchovy, garlic croutons  
parmesan cheese  
add chicken or shrimp... \$10

Escargot Gratinee \$18

Classic garlic butter  
and bread crumbs

Belgian Endive Salad \$18

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

Pan Seared Dumplings \$14

Choice of Pork or  
Vegetables

## Gourmet Plates

Egg Norwegian (homemade salmon gravlax) \$24

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

Rosemary Breakfast GF \$24

Scrambled Eggs, waffles, with  
Breakfast potatoes, and caramelized  
Beer sausage and onions

Classic Omelet GF \$26

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

Huevos Rancheros \$24 Two fried eggs, corn chip tortilla, avocado, queso fresco, tomato, and bell peppers

Belgian Waffle \$22

Fresh Mixed berries, cherry compote  
maple syrup, whipped cream, snow sugar

Classic French Toast \$22

Mixed berries, toast almonds,  
vanilla creme brûlée foam,  
snow sugar

Grilled Bronzino GF \$36 Quinoa, julienne snow peas, orange cardamon sauce

Mussels and Fries GF \$28

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

Petit Filet Mignon (4 oz) \$28

With truffle mashed potatoes  
roasted cherry tomatoes, red pepper coulis  
peppercorn sauce. -add 2-eggs \$5.00

Hudson Valley Duck Leg Confit GF \$32 Grilled orange, spicy tahini sweet potato puree, savoy cabbage, cherry duck sauce

Homemade Chorizo Panini \$26

Chorizo, sautéed spinach, and gruyere  
cheese, Served with artisan house salad

Open Faced Avocado Toast \$24

Toasted french baguette, radish, pickled  
cucumber, feta cheese, romaine leaves

Bagel and Lox \$24

Cream cheese, salmon gravlax, shredded boiled egg, pickled onions, and cornichons

Grilled Chicken Salad GF \$28

Smashed avocado, red onions  
cucumber, arugula, cherry tomatoes  
boiled egg, rosemary mustard dressing

Grilled Green Zucchini GF \$27

Stuffed with quinoa, brunoise vegetables,  
chives pesto, smoked chili tofu cream

## Sides

French Fries \$10

Fresh Fruit \$10

Breakfast Potatoes \$6

Sausage \$6

Crispy Brussel Sprouts \$10

Bacon \$6

2-eggs \$6

\*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.