



Rosemary Bistro Cafe Lunch



Soup of the Day \$14 French Onion Soup \$16		<u>Starters</u>	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		Grilled Octopus GF \$19 Diced tomato, grapes, confit shallots, shishito peppers, scallions, basil, white wine, 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 Choice of Pork or Vegetables

<u>Gourmet Plates</u>		Grilled Faroe Salmon (4 oz) \$26 Israeli couscous, vegetable brunoise, smoked chili tofu cream, orange foam
Mussels and Fries GF \$28 -Classic Marinere (white wine, shallots, herbs) -Provencale (tomato, onions, herbs). -Diablo (chorizo, onion, cilantro, jalapeño, Tomato, lobster broth)		Traditional Basque Calamari GF \$26 /\$36 (main) with tomato sauce, onions, piment d’espelette black squid ink, served with rice
Rosemary Breakfast Omelet GF \$26 With spinach and mushrooms, served with breakfast potatoes, and salad		
Petit Filet Mignon (4 oz) \$28 With truffle mashed potatoes roasted cherry tomatoes, red pepper coulis, peppercorn sauce		Hudson Valley Duck Leg Confit GF \$32 Grilled orange, spicy tahini sweet potato puree, savoy cabbage, cherry duck sauce
Grilled Green Zucchini GF \$27 Stuffed with quinoa, brunoise vegetables, chives pesto, smoked chili tofu cream		
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
Rosemary Burger \$26 Filet mignon medallion, caramelized onions, tomato, aged cheddar cheese, white truffle oil, chipotle cream on Brioche bun. Served with artisan house salad		
Salade Nicoise GF \$26 Fresh ahi tuna potato, bell peppers boiled egg, green beans Black olives		Classic Caesar Salad \$26 Choice of chicken, shrimp, Or tuna
Grilled Chicken Salad GF \$28 Smashed avocado, red onions cucumber, arugula, cherry tomatoes boiled egg, rosemary mustard dressing		

<u>Sides \$10</u>		
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 increases 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.