



# Rosemary Bistro Cafe Brunch



Soup of the Day \$14  
French Onion Soup \$16

## Starters

Mussels Gratinee \$18  
Classic garlic butter  
and bread crumbs

Grilled Octopus GF \$19  
Diced tomato, grapes, confit shallots, shishito  
peppers, scallions, basil, white wine, chili sauce

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 bowl

Classic Caesar Salad \$16

Local Farmers Beet Tartare GF \$16  
Bijou goat cheese brûlée,  
orange zest, pistachios, fresh herbs

Anchovy, garlic croutons  
parmesan cheese

Pan Seared Dumplings \$14  
( pork )

## Gourmet Plates

Egg Norwegian (homemade salmon gravlax) \$24  
Poached eggs, spinach, English muffin, red pepper hollandaise with breakfast potato

Rosemary Breakfast \$24  
Scrambled Eggs, French toast,  
Breakfast potatoes, and bacon

Classic Omelet GF \$26  
Choice of Ham and Cheese or  
Vegetarian ( spinach, mushroom,  
tomato, and cheese) served with  
breakfast potatoes and salad

Classic French Toast \$22  
Mixed berries, toast almonds,  
vanilla creme brûlée foam, snow sugar

Grilled Faroe Salmon GF \$32 Leek fondue, snow peas, celery puree, tomato caper sauce

Mussels and Fries GF \$28  
-Classic Marinere (white wine, shallots, herbs)  
-Provencale (tomato, onions, herbs).  
-Diablo (chorizo, onion, cilantro, jalapeño, tomato, lobster broth)

Tenderloin Beef Tips \$28  
With French Fries  
salad, peppercorn sauce

Hudson Valley Duck Leg Confit GF \$38 grilled orange, braised cabbage, dry cranberries,  
apples, spicy tahini sweet potato puree, 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

Rosemary Burger \$28 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 eggs  
green beans, olives

Grilled Chicken Salad GF \$28  
Smashed avocado, red onions  
cucumber, arugula, cherry tomatoes  
boiled egg, rosemary mustard dressing

Classic Caesar Salad \$26  
Choice of chicken, shrimp,  
Or tuna

## Sides

French Fries \$10    Fresh Fruit \$10    Breakfast Potatoes \$6    Bread Basket \$3.00  
Crispy Brussel Sprouts \$10    Bacon \$6    2-eggs \$6    House Salad \$10    For the table

\*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.