



# 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 (4 oz) \$28  
Leek fondue, snow peas,  
celery 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 Hokkaido Scallops **GF** \$ 28/ \$38 (main)  
Broccoli flowers, cauliflower couscous  
with ginger lemongrass foam

Pan Seared Trio Seafood \$26/ \$36 (main)  
Mushroom pearl couscous risotto style  
ginger, orange turmeric sauce

Grilled Bronzino Filet **GF** \$36  
Quinoa, brunoise vegetables, sweet  
potato puree, orange cardamon sauce

Hudson Valley Duck Leg Confit **GF** \$32  
braised endive, spicy tahini sweet  
potato puree, multi color glazed carrots,  
cherry duck sauce

Petit Filet Mignon **GF** (4 oz) \$28  
With mashed potatoes, green  
beans, pepper sauce

Pennsylvanian Roasted 1/2 Chicken **GF** \$30  
French Fries, Salad, and tarragon chicken jus

Braised Veal Cheeks \$28/ \$38 (main)  
in white wine, carrots, onions, celery  
with creamy goat cheese tortellini

Rosemary Burger and French Fries \$28  
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, mashed potato  
and madeira sauce

Roasted Delicata Squash **GF** \$27  
stuffed with quinoa and vegetables brunoise,  
with sweet potato puree

## 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.