



Rosemary Bistro Cafe Lunch



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

Local Farmers Beet Tartare GF \$16

Bijou goat cheese brûlée, orange zest, pistachios, fresh herbs

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

Mussels 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

(Pork)

Gourmet Plates

Grilled Faroe Salmon GF (4 oz) \$26

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)

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 GF (4 oz) \$28

With French Fries, Salad, peppercorn sauce

Hudson Valley Duck Leg Confit GF \$32

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

Vegetarian Carrot Tagliatelle Style GF \$27

Caramelized onions, pecans, parmesan cheese, and a creamy 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 \$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

Grilled Chicken Salad GF \$28

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

Classic Caesar Salad \$26

Choice of chicken, shrimp, Or tuna

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.