



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

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

Belgian Endive Salad \$18

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

Classic Caesar Salad \$16

Anchovy, garlic croutons
parmesan cheese

Pan Seared Dumplings \$14
(Pork)

Mussels and Fries GF \$28

-Classic Marinere (white wine, shallots, herbs)

-Provencale (tomato, onions, herbs).

-Diablo (chorizo, onion, cilantro, jalapeño, Tomato, lobster broth)

Gourmet Plates

Grilled Faroe Salmon (4 oz) \$26

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

Rosemary Breakfast Omelet GF \$26

With spinach and mushrooms, served with breakfast potatoes, and salad

Tenderloin Beef Tips \$28

With French Fries, Salad, peppercorn sauce

Hudson Valley Duck Leg Confit GF \$32

braised endive, spicy tahini sweet potato puree, multi color glazed carrots, cherry duck sauce

Roasted Delicata Squash GF \$27

stuffed with quinoa and vegetables brunoise with sweet potato puree

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, cherry 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 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.