



# Rosemary Bistro Cafe Lunch



## Soups

- Soup of the Day .....\$12
- French Onion Soup .....\$14

## Starters

- Belgian Endive Salad .....\$16  
Arugula, pears, candied pecans, blue cheese, rosemary mustard dressing in a spring roll cone
- Classic Caesar Salad .....\$15  
Anchovy, garlic croutons, parmesan cheese
- Roasted Delicata Squash Salad (GF).....\$16  
Arugula, roasted tomato, pumpkin seeds, smoked whipped and crumbled feta, raspberry yogurt dressing
- Warm Onion Tart .....\$16  
Crispy Brussel sprouts, apples, caramelized onions, Bijou goat cheese, frisée, red pepper coulis, sweet chili sauce
- Local Farmers Beet Tartare (GF) .....\$16  
Bucheron goat cheese flan brûlée, candied orange zest, pistachios, and local herbs from the garden
- Escargots Gratine Casserole..... \$16  
Classic garlic butter, bread crumbs, and cheese

## Salads

- Salad Nicoise (GF) .....\$26  
With fresh Ahi Tuna, potato, peppers, eggs, green beans and black olives
- Frîsse Aux Lardons .....\$26  
Shredded Duck Leg Confit, crispy potato, poached egg, frîsée salad, bacon, balsamic vinaigrette
- Chicken Avocado Salad (GF) ..... \$26  
With grilled chicken breast, tomato, green beans, arugula, half boiled egg, rosemary mustard dressing
- Classic Caesar Salad ..... \$26  
Choice of chicken, shrimp, or tuna

## Sides.\$10

French Fries, Fried Brussel Sprouts  
Vegetable of the Day, Sautéed Spinach,

## Main Course

- Grilled Hamachi (Japan) (GF) .....\$32  
Red beets pearly risotto, parmesan, smoked portobello mushrooms, asian curry mussel sauce
- Pan Seared Filet of Bronzino (GF) ..... \$32  
Quinoa, vegetables brunoise, tahini spiced butternut squash puree, capers meunière sauce
- Mussels and Fries (GF) ..... \$19/\$28 (Main)  
-Classic Mariniere (white wine, shallots, herbs)  
-Provencal (tomato, onions, herbs)  
-Diablos (chorizo, onion, cilantro, jalapeno, tomato lobster broth)
- Rosemary Burger .....\$26  
Filet mignon medallion, caramelized onions, tomato, cheddar cheese, white truffle oil, chipotle cream on a brioche bun
- Steak au Poivre.....\$38  
D'Artagnan Aged Prime Hanger Steak, french fries, salad and cognac pepper sauce
- Petit Filet Mignon.....\$24  
With a Mixed green salad and cognac pepper sauce
- Roasted Delicata Squash (GF) .....\$28  
Red and White quinoa, vegetables brunoise, spiced tahini butternut squash puree
- Rosemary Breakfast Omelet (GF) .....\$22  
With spinach and mushrooms, served with breakfast potatoes and bacon

## Sandwiches

Served with organic artisan house salad

- Open Faced Avocado Toast..... \$24  
Toasted French baguette, radish, pickled cucumbers, feta cheese, romaine leaves
- Homemade Chorizo Panini..... \$26  
With chorizo, sautéed spinach and gruyere cheese
- Homemade Chicken Pita.....\$24  
Grilled Chicken Breast, romaine, pickled red cabbage and cucumber yogurt sauce
- Grilled Turkey Panini..... \$24  
Caramelized onions, tomato, fresh basil, mozzarella cheese basil pesto oil

\*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.