



Rosemary Bistro Cafe Lunch



Soups

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

Starters

- Belgian Endive Salad\$18
Apples, candied pecans, blue cheese, rosemary mustard dressing, in a spring roll cone
- Classic Caesar Salad\$16
Anchovy, garlic croutons, parmesan cheese
- Warm Onion Tart\$16
Crispy Brussel sprouts, apples, caramelized onions, Bucheron goat cheese, frisée, red pepper coulis, sweet chili sauce
- Local Farmers Beet Tartare (GF)\$16
Bijou goat cheese flan brûlée, candied orange zest, pistachios, and local herbs from the garden
- Escargots Gratine Casserole..... \$18
Classic garlic butter and bread crumbs

Salads

- Salad Nicoise (GF)\$26
With fresh Ahi Tuna, potato, bell peppers, boiled egg, green beans and black olives
- Frisee aux Lardons (GF)\$26
Leg of Duck Confit, crispy potato, frisée salad, bacon, balsamic vinaigrette
- Grilled Chicken Salad (GF) \$26
With smashed avocado, red onions, cucumber, arugula, cherry tomatoes, boiled egg, rosemary mustard dressing
- Homemade Salmon Gravlax Salad (GF)\$26
Frisee, sautéed asparagus, crème fraîche, coriander butter sauce
- 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)\$36
Local spring mushroom israeli couscous risotto, scallions, green peas, and lemon cilantro pesto
- Pan Seared Filet of Bronzino (GF) \$36
Quinoa, julienne snow peas, roasted baby cherry tomato, and orange cardamon sauce
- Mussels and Fries (GF) \$19/\$30 (Main)
-Classic Mariniere (white wine, shallots, herbs)
-Provencale (tomato, onions, herbs)
-Diablo (chorizo, onion, cilantro, jalapeño, tomato lobster broth)
- Petit Filet Mignon.....\$28
With a mixed green salad, French fries and bordelaise sauce
- Roasted Green Bell Pepper.....\$28
Stuffed with israeli couscous, smoked tofu cream, pickled fennel, and red pepper coulis
- Rosemary Breakfast Omelet (GF)\$26
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 Gruyère cheese
- Lamb Burger.....\$26
Sesame Brioche Bun, grilled onions and tomatoes, goat cheese cream, and pickled red cabbage
- Rosemary Burger\$26
Filet mignon medallion, caramelized onions, tomato, cheddar cheese, white truffle oil, chipotle cream on a Brioche bun
- 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.