

Rosemary's Lounge

Small Plates

Grafton Aged Cheddars:
One, Three & Five Years with
Apple Butter & Toasted Walnut
Bread ..12

House Cheese Plate:
Maytag Blue, French Cantal &
Crispy Fried Sonoma Goat Cake
with Apricot Chutney ..12

Shaved Prosciutto de Parma
with Baby Arugula, Sicilian
Pistachios, Petit Basque Cheese &
Toasted Pistachio Oil ..13

Jumbo Lump Crab Cakes with
Black Truffle Emulsion ..15

Hugo's Texas BBQ Shrimp
with Maytag Blue Cheese Cole Slaw ..9

Roasted Golden Beets
with Whipped Sonoma Goat
Cheese, Toasted Pecan Oil &
Reduced White Balsamic Syrup ..8

Seared Foie Gras with Blackberry Coulis
and Vanilla Bean tossed Arugula ..13

Salmon Tartar with Saffron Sauce
and Traditional Garnishes ..8

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Small Plates

Pan Seared Sea Scallops with
Julienne Vegetables, Citrus Supremes
and Passion Fruit Vinaigrette ..17

White Cheddar & Hazelnut
Quesadilla with Slow Roasted
Tomato Relish and
Chive Sour Cream ..8

Creole Beef Tartar
with Worcestershire Aioli, Hard
Cooked Egg, Slow Roasted
Tomatoes & Rosemary Crackers ..13

House Cured Duck & Truffled Wild
Mushroom Dome with Porcini Jus ..14

Grilled Salmon with French Green
Lentils & Roasted Garlic Aioli ..13

Eggplant Package with Roasted
Piquillo Peppers, Kalamata Olives
and Smoked Tomato Beurre Blanc ..9

Baby Iceberg Wedge with Apple
Smoked Bacon, Chopped Egg &
Maytag Blue Cheese Dressing ..6

Anson Mills Carolina Quick Grits with
Sautéed Wild Mushrooms, Rock Shrimp
& Apple Cider Butter Sauce ..7

*"Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, poultry,
or shellfish reduces the risk of food borne illness.*

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."

Rosemary's uses raw egg products in our salad dressings.