

Small Plates:

Dip Trio Smoked Pimento Cheese, Pesto Hummus, Horseradish Boursin, Crudit , Flatbread \$12
Crab Cake Creamed Corn, Old Bay Mustard   \$16
Fried Oyster & Green Tomato, Country Ham Puree, Feta & Buttermilk Slaw   \$15
Bisque Slow Roasted Tomato, Piquillo, Jumbo Crabmeat \$12 (without crab \$9)
Chowder Seafood, Smoked Potato, Bone Marrow Crumble   \$12
“Shrimp & Grits” Shrimp & Tomato Gratin, Anson Mill Grit Fritter   \$16

Vegetables & Grains:

House Local Greens, Pickled Grapes, Feta, Granola, White Balsamic Vinaigrette \$10
Charred Charred Vegetables, Arugula, Goat Cheese, Smoked Almonds, Sweet Pepper Vinaigrette \$11
Green Shaved Vegetables, Tender Greens, Steel Cut Oats, Green Goddess, Avocado, Pistachio \$11
Mushroom Roasted Wild Mushrooms, Crisp Chickpea, Pesto Hummus, Mushroom Vinaigrette, Parmesan \$12

Sides:

Garden Risotto Tempura Flake \$9
Asparagus Roasted Mushroom & Truffle \$9
Stone Ground Grits Parmesan \$7
Broccoli & Corn Succotash Espelette \$7
Mac ‘n Cheese Macaroni, Aged Cheddar, Bone Marrow Crumble   \$9

Cannot be modified to be gluten free  

LaCroix Sparking Water \$3.50 ~ San Pellegrino 500ml \$4.00



Seafood Bar

Raw Oysters (6) Bloody Mary Mignonette
Pickled Peppers \$14

Blue Crab Heirloom Tomato, Spring Pea, Radish,
Mustard Cr me Fraiche \$16

Lobster Brown Butter & Lemon
Aioli, Hazelnut, Brioche \$18

Royal Red Shrimp Griddled Cornbread & Puree,
Tomato & Pepper Jam   \$14

Snapper Lime, Jalapeno, Tomato, Cilantro, “Bird Seed” \$14

Yellowfin Tuna Green Apple & Cucumber Relish,
Avocado, Peanuts, Crispy Quinoa \$15

Small Platter Sampling of Three Items \$38

Large Platter Sampling of Six Items \$75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Large Plates:

Snapper Spicy Malaysian Glaze, Napa & Sweet Pepper,
Shrimp & Cashew Crunch, Coconut Curry \$32
“Trash Fish” of the Day Garden Vegetable Risotto,
Tempura Flake, Black Garlic & Lemon \$30
Diver Scallop Pork Belly, Broccoli & Corn Succotash,
Espelette, Creamy Stone Ground Grits, Pork Jus \$32
Beef Tenderloin Asparagus, Spring Pea,
Wild Mushroom, Celery Root, Truffle Jus \$38
***Surf & Turf** add Butter Poached Lobster \$16
Lamb Loin Herb Crust, Roasted Garlic Spaetzle,
Tomato & Summer Squash Ratatouille, Lamb Jus \$38
Cavatelli Crabmeat & Crawfish, Roasted Corn & Tomato,
House-made Ricotta, Toasted Cornbread Crumbs   \$29
Spaghetti Whole Wheat Pasta, Clams & Bacon,
Roasted Tomato & Chili, Smoked Olive Oil \$27

Desserts

Coconut Parfait, Chocolate Mousse,
Coconut Syrup, Coconut Cashew Crumble \$10
Lemon & Cherry Lemon Pudding, Vanilla Ice Cream,
Lemon Cheesecake, Cherry Jam, Basil Shortbread \$10
Peanut Butter Pudding Cake, Nutella Ganache,
Peanut Brittle, Roasted Banana Ice Cream \$10
Coffee & Donut Cinnamon Beignet, Coffee Cake,
Coffee & Glazed Donut Ice Creams, Coffee Toffee   \$10
Chocolate & Caramel Dark Chocolate Cake, Chocolate
Mousse, Cocoa Puff Crunch, Caramel Ice Cream \$10
“The Ellie” Buttery Croissant, Nutella, Served Warm   \$6
Ice Cream & Sorbet Butter Pecan, Roasted Banana, Coffee,
Caramel, Donut, Vanilla, Raspberry Sorbet
\$3 *per scoop

Check in and follow us on    @RoselieDining

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