

Small Plates:

Dip Trio Smoked Pimento Cheese, Pesto Hummus, Horseradish Boursin, Crudit , Flatbread \$12

Fried Oyster & Fried Green Tomato, Country Ham Puree, Feta & Buttermilk Slaw   \$15

Bisque Slow Roasted Tomato, Piquillo Pepper, Jumbo Crabmeat \$12 (without crab \$8)

Chowder Seafood, Smoked Potato, Bone Marrow Crumble   \$12

“Shrimp & Grits” Shrimp & Fontina Gratin, Anson Mill Grit Fritter   \$16

Vegetables & Grains:

House Local Greens, Pickled Grapes, Feta, Granola, White Balsamic Vinaigrette \$10

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

Kiddos:

Ramen Our version of Chicken Noodle Soup   \$8

Chicken Alfredo Pasta, Chicken, Parmesan Cream   \$12

Mac ‘n Cheese Macaroni, Creamy Cheese Sauce   \$7

Turkey Croissant Turkey, Cheddar, Honey Mustard-   \$8

Chicken Fingers French Fries, Honey Mustard   \$8

Little Grabbers Cheese, Fruit, Crackers, Turkey \$6

\$4 upcharge for adults (over 12)

*Got a picky kid? Us too! Just ask, we might be able to work something out  

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.

Cannot be modified to be gluten free  

Sandwiches:

House Burger House Beef & Mushroom Blend, Fontina, Horseradish Boursin, Tomato Chutney \$15

Classic Burger Double Patty, Smoked Bacon, American Cheese, LTO, Comeback Sauce \$14

Fried Chicken Buttermilk Brined Thigh, Pimento Cheese, Pickles, Arugula, Potato Roll \$15

Jumbo Lump Crab Cake Shredded Romaine, Pickles, Old Bay Mustard, Brioche Roll   \$18

Turkey Club Smoked Turkey, Bacon, Cheddar, Avocado, Scallion, Green Goddess, Croissant \$14

Tuna Roll Blackened Yellowfin, Crispy Potato Straws, Malt Aioli, Shredded Lettuce, Split Top Bun \$18

“Cuban” Mustard Glazed Pork Shoulder, Country Ham Puree, Fontina, Pickle, Flatbread \$15

Sandwiches are served with choice of House-Cut French Fries, Fresh Fruit, Napa Slaw, or Mixed Green Salad

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 Crumble, Coffee & Donut Ice Cream, 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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