

### Small Plates:

**Dip Trio** Smoked Pimento Cheese, Pesto Hummus, Horseradish Boursin, Crudité, 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  
**Carpaccio** Shaved Beef Tenderloin, Truffle Popover, Shaved Foie Gras 🍴 \$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 🍴

18% Gratuity Applied to Split Checks & Parties of ≥ 8

**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 Crème Fraiche \$16

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

**Marinated Shrimp** (4) Celery & Tomato  
Malt Aioli, Tandoori Cocktail Sauce \$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  
**Fried Chicken** Buttermilk Thigh, Parmesan Polenta, Southern Rapini, Sorghum & Turkish Chili Glaze 🍴 \$29  
**Cavatelli** Crabmeat & Crawfish, Roasted Corn & Tomato, House-made Ricotta, Toasted Cornbread Crumbs 🍴 \$29  
**Spaghetti** Whole Wheat Pasta, Grilled Octopus, Bone Marrow, Red Wine, Roasted Tomato & Chili 🍴 \$27

### Desserts

**Coconut** Parfait, Chocolate Mousse, Coconut Syrup, Coconut Cashew Crumble \$10  
**Strawberry & Macadamia** Warm White Chocolate-Macadamia Nut Cookie, Vanilla Ice Cream, Whipped Key Lime Cheesecake, Glazed Strawberries \$10  
**Peanut Butter** Pudding Cake, Nutella Ganache, Peanut Brittle, Roasted Banana Ice Cream \$12  
**Coffee & Donut** Cinnamon Beignet, Coffee Cake, Coffee & Glazed Donut Ice Creams, Coffee Toffee 🍴 \$12  
**Chocolate & Caramel** Dark Chocolate Cake, Chocolate Mousse, Cocoa Puff Crunch, Caramel Ice Cream \$12  
**"The Ellie"** Buttery Croissant, Nutella, Served Warm 🍴 \$6  
**Ice Cream & Sorbet** Butter Pecan, Roasted Banana, Coffee, Caramel, Donut, Vanilla, Berry Sorbet \$3 \*per scoop

Check in and follow us on    @RoselieDining

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