

Small Plates:

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

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.

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
Pork Belly Bun Slow Roasted Pork Belly, Korean Pickles, Sweet & Spicy Glaze, Chinese Steam Bun \$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
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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