

Small Plates:

Available: All Day Every Day

Naan Bread Everything Spice, Roast Garlic & Herb Butter \$5

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

Crab Cake Crushed Deviled Egg, Pickled Peppers 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 Churro, Smoked Potato, Creamy Lobster Broth ~~☞~~ \$12

Sandwiches:

Available: All Day Monday thru Thursday;

Friday, Saturday & Sunday Lunch Service Only

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

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

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

Jumbo Lump Crab Cake Arugula, Pickles, Crushed Deviled Egg, Old Bay Mustard, Brioche ~~☞~~ \$18

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

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

Cannot be modified to be gluten free ~~☞~~

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



Seafood Bar

Available: All Day Every Day

Blue Crab Shaved Brussel Sprout, Horseradish, Pistachio, Green Goddess \$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 Pickled Pepper, Citrus & Soy Avocado, Peanuts, Crispy Quinoa \$15

Small Platter Sampling of Three Items \$38

Large Platter Sampling of Five Items \$68

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

Vegetables & Grains:

Available: All Day Every Day

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

Charred Vegetables, Arugula, Goat Cheese, Smoked Almonds, Sweet Pepper Vinaigrette \$11

Roots Kale, Roasted Root Vegetables, Candied Sunflower Seed, Pears, Smoked Maple Vinaigrette, Gorgonzola \$12

Large Plates:

Available: Daily Dinner Service Only

Snapper Spicy Malaysian Glaze, Napa & Sweet Pepper, Shrimp & Cashew Crunch, Coconut Curry \$32

"Trash Fish" of the Day Country Ham Crust, Autumn Succotash & Smoked Bacon, Anson Mill Grits \$30

Beef Tenderloin Brussel Sprout & Wild Mushroom, Butternut Squash Puree, Madeira Sauce \$38

***Surf & Turf** add Butter Poached Lobster \$ mkt price

Cast Iron Chicken Tandoori Spiced Thigh, Roast Tomato Risotto & Southern Kale ~~☞~~ \$26

Orecchiette Red Wine Short Rib, Parsnip & Mushroom, Bone Marrow Crumble & Gorgonzola ~~☞~~ \$26

Sides:

Available: Daily Dinner Service Only

Roast Tomato Risotto Tuscan Kale \$9

Brussel Sprouts Roasted Mushroom \$7

Stone Ground Grits Parmesan \$7

Butternut Squash Candied Sunflower \$7

Mac 'n Cheese Orecchiette, Cheddar & Pimento Cheese, Bacon & Herb Crumble \$9

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

Check in and follow us on    @RoselieDining