

Rosevale Kitchen

for the table

house made focaccia and country breads 12
local butter, tomato-basil, ricotta and hot honey dips

tuna tartare / 24

capers, cucumber, pepper, potato crisps

crispy spanish croquetas 18
classic style with serrano ham

hummus 16
pita, potato chips, olives

starters

burrata 21
caponata, sliced coppa, sweet roasted pepper, aged balsamic

shrimp cocktail 24
horseradish cocktail sauce, lemon

manilla clams 20
steamed with vermentino and nduja sausage, parsley and garlic toast

crispy cacio e pepe zucchini 18
pecorino, black pepper and lemon

cauliflower steak 14
hummus, black olives, extra virgin, pomegranate

pan roasted garlic shrimp 20
carolina shrimp, garlic, parsley

sides \$12

french fries
regular / truffle / sweet potato

mac n cheese

sauteed spinach

tuscan white beans

lobster mac n cheese / 24



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salad & soup

greens 16
mixed lettuce, herbs, sherry vinaigrette

caesar 18
baby gem lettuce, parmesan, house croutons
add chicken +10, shrimp +12

endive 18
radicchio, great hill blue cheese, apples, pecans

butternut squash soup 19
toasted pepitas, pumpkin seed oil

mains

pan roasted amish chicken 32
panzanella salad with arugula, pine nuts, dried currants

gnocchi 28
spicy vodka sauce, parmigiano, burrata

rosevale burger / 24

brisket blend, gruyere, mushroom, truffle, french fries

pan roasted norwegian salmon 34
tuscan fingerling potato, salsa verde, grilled lemon

sautéed branzino 36
green olive tapenade, charred trevisano, roasted peppers

honey-glazed duck breast 36
braised endive, blood orange, pink peppercorn

sweet and spicy italian sausage 28
white bean, tomato and garlic confit, broccoli rabe

classic chicken parmesan 28
fresh mozzarella, tomato, basil

steaks

cast iron roasted, dry aged certified black angus steaks, rubbed with cracked pepper and sea salt. served with roasted garlic, charred cherry tomatoes and house made steak sauce.

center cut filet mignon / 55

12 oz ny strip / 62

20 oz bone in ribeye / 90