

RESTAURANT WEEK \$30

two-course brunch

select one from each course,
kindly place your order in full

first course

ricotta

country bread, marinated strawberry, saba, fresh mint

yogurt parfait (gf)

vanilla yogurt, granola, mixed berry jam, fresh berries

caesar

baby gem romaine, parmesan, house croutons
add chicken +10, shrimp +12

greens (v, gf)

mixed lettuce, herbs, sherry vinaigrette

avocado toast (v)

multi grain toast, cucumber, olive, tomato, feta

second course

hot honey chicken & waffles

buttermilk waffle, crispy chicken, fried egg, bacon

steak & eggs (gf)

7oz bavette, crispy potatoes, two eggs any style

smoked salmon benedict

english muffin, brown butter hollandaise, crispy potatoes

healthy omelette (gf)

egg white, avocado, spinach, goat cheese, side salad

rosevale omelette (gf)

roasted mushrooms, bacon, onion, gruyere,
truffle sauce, crispy potatoes

empire state breakfast

two eggs any style, thick cut bacon or chicken apple sausage,
crispy potatoes, toast

breakfast sandwich

fried egg, crispy onion, bacon, avocado, tabasco mayo,
crispy potato

bananas foster french toast

thick sliced pain de mie, caramelized banana, candied peacans,
rum caramel, spiced whipped cream
add a scoop of vanilla gelato +6

the rosevale burger

brisket blend, gruyere, mushrooms, watercress, truffle
add an egg +3

bagel & lox

orwasher's everything bagel, smoked salmon, chive cream
cheese, onion, tomato, capers

BOOZY BOTTOMIERS +\$38

unlimited mimosas, bellinis
or seasonal sangrias for 1.5 hours
order by 2:30pm to enjoy the full experience

for the table

warm double cinnamon roll / 14
sweet icing drizzle
add a shot of whiskey on top +6

lox tower / 62
orwasher's bagels, smoked salmon,
chive cream cheese, onion, tomato, capers

buttermilk pancakes / 32
cultured butter, warm maple syrup + an assortment of
toppings to make them your own

pastry basket / 26
an assortment of mini danish and croissants

sides +\$8

mac n cheese | french fries | sweet potato fries
sautéed spinach | lobster mac n cheese (\$19)

desserts

dark chocolate mousse caramel and sweet cream	12
chilled zabaglione moscato d' asti, fresh fruits and berries	12
basque cheesecake citrus roasted berries	12
panna cotta blood orange and sweet vermouth reduction	10
gelato & sorbet	10

specialty cocktails

lychee cosmo american harvest vodka, ketel one grapefruit rose, lychee, lime, cranberry	24
vip espresso martini brugal 1888 rum, borghetti café, espresso, licor 43	24
jungle cruise tanqueray sevilla orange gin, campari, pineapple, lemon, coconut, prosecco	22
second breakfast old fashioned bubba's secret stills whiskey, coffee, maple, pancakes, bacon	22
¡no mames, güey! dos hombres mezcal, ritual sister roasted pineapple, mango-chili-blood orange, lime, agave, elote, sexy salt	23
aperol spritz aperol, prosecco, fever tree soda water, orange	21

coffee & tea \$6

coffee

espresso, double espresso, brewed coffee,
cappuccino, caffè latte, macchiato

tea

english breakfast, earl gray, moroccan mint,
green tea tropical, chamomile, rooibos chai

@rosevalekitchen

20% service charge included for parties of 4 or more. consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. kindly let your server know of any food allergies or intolerances in your party

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