

# dinner menu

## stuff to drink

### \$3 BEVERAGES

- mexican coke (\$3.50)
- orange crush
- san pellegrino
- orange san pellegrino
- lime san pellegrino
- panna spring water
- boylan's all natural black cherry soda
- boylan's all natural grape soda
- all natural cranberry lime soda
- all natural pomegrante soda
- natural stirrings' ginger ale
- maine root organic root beer
- hand squeezed lemonade

### BOTTLED BEERS

### \$9 COCKTAILS

- |                               |                   |
|-------------------------------|-------------------|
| pbr can 2                     | peach mexicana    |
| miller high life 3            | fighter pilot     |
| sweetwater 420 pale ale 4.5   | the AT&T          |
| stella artois 5               | jackson's cup #2  |
| edison light 5                | the rub           |
| terrapiin hopsecutioner ipa 5 | e-rock's sip      |
| duck rabbit brown ale 5       | french 75         |
| red brick chocolate porter 6  | aviation          |
| yuengling lager 3.5           | scent of a mule   |
| brooklyn lager 5              | hemingway daquiri |
| lagunitas pils pilsner 5      | ward eight        |
| stone levitation ale 5        | derby             |

### WINE

	glass	carafe
cheap	7	15
decent	9	20
good	14	30



## appetizers

- point judith calamari & smoked tomato aioli 10
- "tuna noodle casserole" 11
- sliced local heirloom tomatoes 8
- tempura eggplant chips 8
- chicken liver toast 6
- jose's mozzarella, cherry tomatoes & anchovy 9
- peach glazed quail & southern slaw 9
- housemade pimento cheese 8
- warm mushroom & country ham bruschetta 8
- riverview farms slider burgers 9

## say cheese

- with traditional garnishes 12
- cypress grove midnight moon, rouge creamery blue, split creek goat, beecher's cheddar

## shellfish

- pan roasted mussels 11
- iced oysters
- ½ dozen 11
- dozen 22

## soups & salads

- simple green salad 6
- local lettuce, crispy potatoes & red wine vinaigrette
- brown bowl caesar 6
- semolina croutons & cypress grove cheese
- add fresh anchovy .75
- greek salad 8
- cracked olives, potato, pickled onion & goat feta
- carolina cowpea soup 7
- local sweet potato & lobster bisque 7

## main plates

- enchanted mountain springs trout 18
- grain mustard whipped potatoes, brussel sprouts, benton's bacon, & maple-cider jus
- peekytoe crab ravioli 21
- local chanterelle mushrooms, capers, baby fennel & sherry butter
- bay of fundy salmon 21
- saffron orzo salad & citrus vinaigrette
- wild georgia shrimp & grits 18
- andouille sausage, sweet onion, san marzano tomatoes & local grits
- twice cooked duck leg 18
- yukon potato hash & red wine-apricot jus
- george's bank haddock 18
- lady pink eye peas, local squash & lobster jus
- grilled lamb loin 23
- asparagus, cippolini onions, local cherry tomatoes & baby fennel
- baby shrimp risotto 19
- local spring onion, golden rasin & local cherry tomatoes
- seared george's bank scallops 24
- pineapple-smoked bacon carolina rice & orange-peppercorn honey
- eden farms pork chop 23
- sweet potato gnocchi, spiced pecans & thin beans
- seared ahi tuna 23
- flat creek mushroom lo mein & georgia peach duck sauce
- buttermilk fried springer mountain chicken 17
- mashed potatoes, green beans, southern slaw & gravy

## big salads & sandwiches

- turkey burger 13
- grilled pineapple, vermont goat cheese & sambal mayo
- the dude 14
- kobe beef patty, smoked bacon, chopped iceberg, cherry tomato & blue cheese
- rosebud chef salad 14
- local lettuces, roasted turkey, berkshire ham, smoked bacon, cheddar & truffle honey mustard
- kobe burger 14
- "no woman, no cry" cheddar, braised mushrooms & rosebud steak sauce
- benton's country ham bahn mi 13
- pickled vegetables, cilantro & sambal mayo
- "not quite chicken parm" 14
- springer mountain chicken, heirloom tomato & jose's mozzarella

## steaks

- 7 oz. linz meats new york strip 21
- housemade fries, arugula & rosebud steak sauce
- 12 oz. linz meats ribeye 31
- sweet corn tater-tots, braised peppers & grain mustard butter

## nightly specials

### MONDAY

monday night brunch

### TUESDAY

sesame chicken 16

### WEDNESDAY

painted hills short rib 24

### THURSDAY

steamed maine lobster 25

### FRIDAY

peekytoe crab cakes 23

## \$ 3 sides

- housemade fries
- mashed potatoes
- green beans
- mac n' cheese (\$4.5)
- asparagus
- red wine braised mushrooms
- saffron orzo salad
- sliced local tomatoes (\$4)
- local summer squash
- lady pink eye peas
- grain mustard whipped potatoes

# rosebud



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