

dinner menu

stuff to drink

\$3 BEVERAGES

- mexican coke (\$3.50)
- orange crush
- san pellegrino
- orange san pellegrino
- saratoga spring water
- abita root beer
- all natural cranberry lime soda
- all natural pomegrante soda
- natural stirrings' ginger ale
- hand squeezed lemonade

BOTTLED BEERS

\$9 COCKTAILS

- | | |
|------------------------------|--------------------|
| pbr can 2 | black manhattan |
| miller high life 3 | corpse reviver #1 |
| stella artois 5 | winter cocktail |
| bud light 3 | colony cocktail |
| duck rabbit brown ale 5 | colony cocktail |
| red brick chocolate porter 6 | pimms deviation #4 |
| yuengling lager 3.5 | dante's inferno |
| victory prima pils 5 | tiki torch |
| left hand milk stout 5 | buffalo check |
| stone levitation ale 5 | |

WINE

	glass	carafe
cheap	7	15
decent	9	20
good	14	30



appetizers

- point judith calamari & lemon pepper aioli 10
- tempura eggplant chips 8
- local beets, pistachios, goat cheese & basil 7
- blue cheese & smoked bacon stuffed dates 6
- housemade pimento cheese 8
- warm mushroom & country ham bruschetta 8
- cranberry bourbon sausage plate 8
- crispy oysters, braised greens & remoulade 10
- lamb meatballs with rosemary port jus 9
- chicken liver toast, balsamic & smoked bacon 6
- pan roasted mussels with citrus herb butter 12
- ahi tuna, white beans & roasted mushrooms 11

say cheese

- artisanal cheeses
- with traditional garnishes 12

oysters

- half dozen 11
- dozen 22
- with traditional condiments

soups & salads

- simple green salad 6
- local lettuce, crispy potatoes & red wine vinaigrette
- local arugula salad 9
- georgia apples, local radish, spiced pecans & maple vinaigrette
- caesar salad 6
- semolina croutons & cypress grove cheese
- add fresh anchovy .75
- springer mtn chicken noodle soup 6
- local african squash soup 6

main plates

- bramlett farms trout 18
- grain mustard whipped potatoes, brussel sprouts, bacon & cider jus
- bay of fundy salmon 21
- local squash hash with balsamic roasted mushrooms & pumpkin seed vinaigrette
- wild georgia shrimp & grits 18
- andouille sausage, sweet onion, san marzano tomatoes & local grits
- spicy rigatoni 18
- local sausage, fried oysters, san marzano tomatoes & local greens
- coffee braised lamb shank 22
- local carrot puree, dried apricot relish & natural jus
- crispy north carolina flounder 22
- local grits, apple radish slaw & horseradish-beet remoulade
- duck confit & carolina gold risotto 18
- cranberry bourbon sausage, shallot, local turnips & spiced pecans
- niman ranch pork "pot roast" 21
- local grits, braised greens & natural jus
- seared george's bank scallops 24
- pineapple-smoked bacon carolina rice & sorghum & mustard-peppercorn honey
- seared ahi tuna 23
- mushroom & broccoli lo mein, peanuts & apricot duck sauce
- buttermilk fried springer mountain chicken 17
- boneless breast, mashed potatoes, green beans, southern slaw & gravy
- new york strip 24
- bbq sweet potato fries & rosemary port jus

big salads & sandwiches

- turkey burger 13
- grilled pineapple, vermont goat cheese & sambal mayo
- "dude, it's a salad" 14
- kobe beef patty, smoked bacon, chopped iceberg, cherry tomato, blue cheese crumbles & balsamic vinaigrette
- springer mountain chicken salad 15
- local fall lettuces, beans, beets, radish, turnips & country ham vinaigrette
- kobe burger 14
- st. andres cheese, onion chow chow & rosebud steak sauce
- grilled chicken baguette 14
- aged gryuere, shaved fennel slaw & smoked tomato 1000 island

nightly specials

MONDAY

monday night brunch

TUESDAY

chicken & dumplings 15

WEDNESDAY

brasstown beef steak frites 22

THURSDAY

riverview farms meatloaf 15

FRIDAY

peekytoe crab cakes 23

SUNDAY

local pasta & sunday gravy 15
chianti carafe 5

\$4 sides

- housemade fries
- bbq sweet potato fries
- mashed potatoes
- green beans
- cranberry mac n' cheese (\$5)
- mushroom & broccoli lo mein (\$5)
- grain mustard whipped potatoes
- braised local greens



EXECUTIVE CHEF / OWNER RON EYESTER
www.rosebudatlanta.com