

ALL DAY

served monday to sunday 1130am - 9pm

Rosy Café

snacks



SMOKED SALMON TARTARE*

scottish salmon, paddlefish caviar, chives, shallot, egg, creme fraiche + dill chips

21

HUMMUS + GRILLED NAAN

zhoug, stewed garbanzo, zaatar

15

BLUE PRAWN SHRIMP COCKTAIL

housemade cocktail sauce, lemon

24

HARISSA CARROTS

roasted baby carrots, carrot harissa puree, herbs

13

AVOCADO TOAST

ciabatta, pickled red onion, soft boiled egg, crispy buckwheat, soft herbs

19

salads

ROASTED VEGETABLE GRAIN BOWL

farro, quinoa, cous cous, white beans, sweet potato, avocado, brussels sprouts, kale + lemon vinaigrette

16

GREEK SALAD

little gem hearts, french feta, persian cucumber, tomato, red onion, kalamata olives, sumac + oregano vinaigrette

16

ORGANIC BABY KALE SALAD

manchego, local strawberries, red onion, spiced pepitas, citrus honey vinaigrette

18

ADD ONS | Chicken 7 | Bay Shrimp 9 | Grilled Salmon* 12 | Prime Skirt Steak* 19

mains



STEAK FRITES*

8 oz. grilled prime skirt steak, herbed fries, salsa verde, lemon aioli

38

CHICKEN TAGINE

castelvetro olives, heirloom cherry tomato, baby artichokes, crispy confit potato

29

SALMON*

faroe island salmon, saffron rice, cured cucumber, dill labneh

34

FALAFEL

quinoa taboule, green tahini, pomegranate

17

We are a cashless restaurant.

An 18% service charge + applicable tax will be added to your bill.
A credit card will need to be provided for room charges exceeding \$250.

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