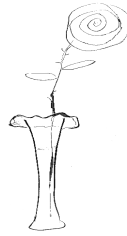


Rose's Menu
June 22, 2018



Breakfast

- Assortment of House-Baked Goods 11
- House-Made Granola with Milk & Fruit 9.5
- House-Made Granola with Yogurt & Fruit 10.5
- Breakfast Pizza with Smoked Ham, Fontina & Eggs 19
- Smoked Salmon Pizza with Crème Fraîche & Scrambled Eggs 19
- Rose's French Bread Pudding with Strawberries & Whipped Cream 11
- Soft Scrambled Eggs with Asparagus, Feta & Toasted House-Made Bread 13
- Yukon Gold Potato Hash with Mushrooms, Onions, Cheddar & Poached Eggs 16
- Grilled Chicken-Tarragon Sausage, Organic Poached Eggs, Polenta & Spicy Tomato Sauce 16

Soup, Salads & Antipasti

- Soup of the Day 10
- Chopped Salad & Gorgonzola Vinaigrette 10
- Organic Mixed Greens & Lemon Vinaigrette 10
- Mozzarella di Bufala, Artichokes & Olive Tapenade 14
- Roasted Beets, Watercress, Pistachios & Ricotta Salata 13
- Poached Tuna, Organic Greens, Capers, Fennel & Red Onions 15
- Butter Lettuce, Apple, Walnuts, Blue Cheese & Balsamic Vinaigrette 12
 - add Grilled Chicken 7
 - add Grilled Salmon 7

Pastas and...(available at 11:00 am)

- Lumachine with Beef Bolognese & Reggiano 21
- Spaghetti with Mushrooms, Thyme, Cream & Pecorino 21
- Linguini with Manila Clams, Fennel, Onion, Cream, Chilies & White Wine 22
- Steamed Mussels with Tomato Sauce, Garlic, Onion, White Wine & Toasted Focaccia 14

No Substitutions Please

A 4% service charge will be applied to the bill to help offset the costs of San Francisco ordinances

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

Pizza & Focaccia

- Crescenza-Stuffed Focaccia 18
- Finocchiona, Red Onions & Feta Cheese 20
- Roasted Peppers, Asparagus & Fresh Ricotta 20
- Calzone with Eggplant, Mozzarella & Spicy Tomato Sauce 19
 - add an Organic Egg 2
 - add White Truffle Oil 3
 - add Prosciutto 5
 - add Arugula 3



Sandwiches (available at 11:00 am)

- Fried Egg, Braised Chard, Smoked Bacon & Gruyere on Focaccia 15
- Roasted Chicken, Fontina, Herbs & Caramelized Onions on Ciabatta 15
- Rose's Niman Ranch Beef Burger with Onion, Lettuce & Fried Potatoes 15
- Grilled Salmon Cozy, Cucumber, Watercress, Red Onions, Radishes & Aioli 15
- Roasted Turkey Breast, Provolone, Whole Grain Mustard & Avocado on Brioche 14



Sides

- Garlic Fried Potatoes 6
- Zoe's Smoked Bacon 7
- Organic Soft Polenta with Seasonal Jam 7
- Roasted Cauliflower, Onions & Reggiano 7
- Toasted House-Baked Bread with Jam & Butter 4

Executive Chef : Miguel Tzab