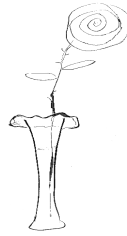


Rose's Menu
December 13, 2017



Breakfast

- Assortment of House-Baked Goods 9
- 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 Caramelized Apples & Whipped Cream 11
- *Soft Scrambled Eggs with Brussels Sprout, Feta Cheese & Toasted House-Made Bread 12
- *Yukon Gold Potato Hash with Smoked Ham, Onions, Mozzarella Cheese & 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 9
- Roasted Beets with Fresh Ricotta, Radicchio, Pecans & Saba 12
- Poached Tuna with Organic Greens, Capers, Fennel & Red Onions 15
- Arugula with Dates, Walnuts, Ricotta Salata & Red Wine Vinaigrette 12
- Mozzarella di Bufala with Roasted Brussels Sprouts, Pomegranate & Vincotto 14
 - add Grilled Chicken 7
 - add Grilled Salmon 7

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

- Farfalle alla Arrabiata with Spinach & Fresh Ricotta 20
- Spaghetti with Cauliflower, Calabrian Chiles, Bread Crumbs & Pecorino 20
- Linguini with Manila Clams, Fennel, Onion, Cream, Chilies & White Wine 20
- Steamed Mussels with Tomato Sauce, Garlic, Onion, White Wine & Toasted Focaccia 14



Pizza & Focaccia

- Crescenza-Stuffed Focaccia 18
- Calzone with Mortadella & Mozzarella 19
- Finocchiona, Spring Onions & Feta Cheese 20
- Artichokes, Sundried Tomatoes & Ricotta Salata 20
 - add an Organic Egg 2
 - add White Truffle Oil 3
 - add Prosciutto 5
 - add Arugula 3



Sandwiches (available at 11:00 am)

- Over Easy Egg with Bacon, Arugula & Gruyere on Focaccia 15
- Roasted Chicken, Fontina, Herbs & Caramelized Onions on Ciabatta 15
- Roasted Turkey Breast with Provolone, Cranberry Compote on Brioche 14
- *Rose's BN Grass Fed Beef Burger with Onion, Lettuce & Fried Potatoes 15
- Grilled Salmon Cozy with Cucumber, Watercress, Red Onions, Radishes & Aioli 15

Sides

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

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

Executive Chef: : Alfredo Porras