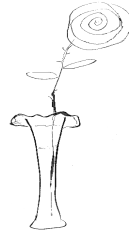


Brunch
August 20, 2017
served until 4pm



Breakfast

- Assortment of House-Baked Goods 9
- Breakfast Pizza with Smoked Ham, Fontina & Eggs 19
- House-Made Granola with Fruit & Milk 9.5 or Yogurt 10.5
- Smoked Salmon Pizza with Crème Fraîche & Scrambled Eggs 19
- Rose's French Toast Pudding with Strawberries & Whipped Cream 11
- Quiche with Summer Squash, Onions, Mozzarella, Corn & Parmesan 15
- Soft Scrambled Eggs with Spinach Purée & Prosciutto on Toasted House Bread 12
- *Yukon Gold Potato Hash with Mushrooms, Asparagus, Fontina & Poached Eggs 16
- Grilled Chicken-Tarragon Sausage, Organic Poached Eggs, Polenta & Spicy Tomato Sauce 16



Soup & Salads

- Soup of the Day 10
- Chopped Salad & Gorgonzola Vinaigrette 10
- Organic Mixed Greens & Lemon Vinaigrette 9
- Roasted Beets with Fennel, Arugula & Goat Cheese 12
- Poached Tuna with Organic Greens, Capers, Fennel & Red Onion 15
- Red Butter Lettuce with Dates, Ricotta Salata & Moscato Vinaigrette 12
 - add Grilled Chicken 7
 - add Grilled Salmon 7

Pasta

- Farfalle with House-Cured Pancetta, Chard & Pecorino 20
- Linguine with Manila Clams, Fennel, Onion, Chili, Cream, Garlic & White Wine 20

Rose's Bloody Mary 9 (made with Ku Soju)

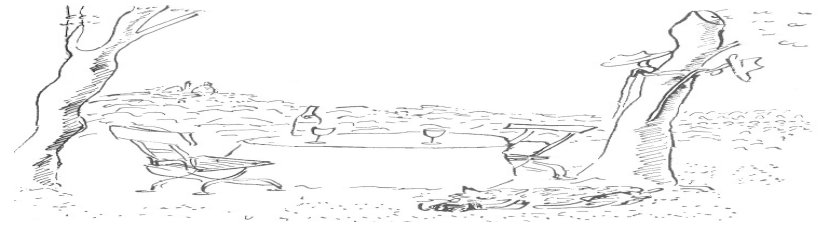
No Substitutions Please

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
- Pepperoni, Asparagus & Feta Cheese 20
- Asparagus, Roasted Peppers & Smoked Mozzarella 20
 - add an Organic Egg 2
 - add White Truffle Oil 3
 - add Prosciutto 5
 - add Arugula 3



Sandwiches and...

- Breakfast B.L.T. with Egg, Gruyere, Aioli on Focaccia 15
- Roasted Chicken, Fontina, Herbs & Caramelized Onions on Ciabatta 15
- Rose's BN Grass Fed Beef Burger with Onion, Lettuce & Fried Potatoes 15
- *Roasted Turkey Breast with Avocado, Provolone, Grain Mustard on Brioche 14
- Grilled Wild Salmon Cozy with Cucumber, Watercress, Red Onion, Cherry Tom & Aioli 14.5



Sides

- Fried Potatoes 6
- Zoe's Smoked Bacon 7
- Roasted Cauliflower & Calabrian Chiles 7
- Polenta with Mascarpone & Seasonal Jam 7
- Toasted House-Baked Bread with Jam & Butter 4

Executive Chef : Alfredo Porras