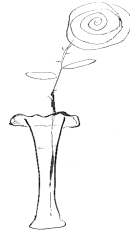


Brunch
August 12, 2018
served until 4pm

Breakfast

- Assortment of House-Baked Goods 11
- House-Made Granola with Fruit & Milk 9.5
- House-Made Granola with Fruit & Yogurt 10.5
- Breakfast Pizza with Smoked Ham, Fontina & Eggs 19
- Smoked Salmon Pizza with Crème Fraîche & Scrambled Eggs 19
- Rose's French Toast Bread Pudding with Strawberries & Whipped Cream 11
- Yukon Gold Potato Hash with Corn, Peppers, Onions, Cheddar & Poached Eggs 16
- Soft Scrambled Eggs with Spinach Purée & Prosciutto on Toasted House Bread 13
- 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 10
- Roasted Beets, Fennel, Radicchio & Goat Cheese 13
- Poached Tuna, Organic Greens, Capers, Fennel & Red Onion 15
- Little Gem Lettuce, Peach, Walnuts, Blue Cheese, Moscatel Vinaigrette 12
 - add Grilled Chicken 7
 - add Grilled Salmon 7

Pasta & Reggiano

- Fettuccini with Cherry Tomatoes, Arugula Pesto & Fresh Ricotta 21
- Linguine with Manila Clams, Fennel, Onion, Chili, Cream, Garlic & White Wine 22

- 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, Broccoli & Feta Cheese 20
- Squash Blossom, Roasted Peppers & Ricotta Salata 20
- Rose Pistola Margherita Pizza with Tomato, Mozzarella & Basil 16
 - add White Truffle Oil 3
 - add an Organic Egg 2
 - add Prosciutto 5
 - add Arugula 3



Sandwiches and...

- Fried Egg, Smoked Bacon, Braised Spinach & 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
- Roasted Turkey Breast, Provolone, Whole Grain Mustard & Avocado on Brioche 14
- Grilled Salmon Cozy, Cucumbers, Watercress, Red Onions, Cherry Tomatoes & Aioli 15

Sides

- Fried Potatoes 6
- Zoe's Smoked Bacon 7
- Broccoli Rabe, Garlic & Calabrian Chilies 7
- Polenta with Mascarpone & Seasonal Jam 7
- Toasted House-Baked Bread with Jam & Butter 4



Executive Chef : Miguel Tzab