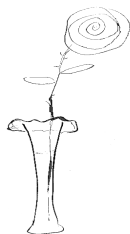


**Brunch**  
*November 17, 2018*  
*served until 4pm*

**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 Caramelized Apples & Whipped Cream 11
- Soft Scrambled Eggs with Spinach Purée & Prosciutto on Toasted House Bread 13
- Yukon Gold Potato Hash with Corned Beef, Broccoli, Onions, Cheddar & 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 10
- Roasted Beets, Arugula, Pine Nuts & Fresh Ricotta 13
- Poached Tuna, Organic Greens, Capers, Fennel & Red Onion 15
- Little Gem Lettuce, Apple, Pecans, Ricotta Salata & Balsamic Vinaigrette 12
  - add Grilled Chicken 7
  - add Grilled Salmon 7

**Pasta & Reggiano**

- Lumachine with Pork Sausage, Broccoli Rabe, Tomato & Reggiano 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, Globe Eggplant & Feta 20
- Mushrooms, Leeks & Fresh Ricotta 20
- Rose Pistola Margherita Pizza with Tomato, Mozzarella & Basil 17
  - add White Truffle Oil 3
  - add an Organic Egg 2
  - add Prosciutto 5
  - add Arugula 3



**Sandwiches and...**

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

**Sides**

- Garlic Fried Potatoes 6
- Zoe's Smoked Bacon 7
- Roasted Butternut Squash, Sage & Honey 7
- Polenta with Mascarpone & Seasonal Jam 7
- Toasted House-Baked Bread with Jam & Butter 4



*Executive Chef : Miguel Tzab*