

Brunch
February 17, 2019
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
- Soft Scrambled Eggs with Spinach Purée & Prosciutto on Toasted House Bread 13
- Rose's French Toast Bread Pudding with Caramelized Apples & Whipped Cream 11
- 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, Radicchio, Fennel & Goat Cheese 13
- Poached Tuna, Organic Greens, Capers, Fennel & Red Onion 15
- Butter Lettuce, Pear, Walnuts, Ricotta Salata & Red Wine Vinaigrette 12
 - add Grilled Chicken 7
 - add Grilled Salmon 7

Pasta & Reggiano

- Fresh Spaghetti, Pancetta, Spring Onions, Cream & Pecorino 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, Calabrian Chiles & Feta 20
- Sundried Tomatoes, Arugula Pesto & 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, Mortadella, Braised Greens & Gruyere on Focaccia 15
- Roasted Chicken, Fontina, Herbs & Caramelized Onions on Ciabatta 15
- Rose's Niman Ranch Beef Burger with Red Onion, Lettuce & Fried Potatoes 15
- Roasted Turkey Breast, Provolone, Whole Grain Mustard & Avocado on Brioche 14
- Grilled Wild Salmon Cozy, Cucumbers, Radish, Watercress, Red Onions & Herb Aioli 15

Sides

- Garlic Fried Potatoes 6
- Zoe's Smoked Bacon 7
- Roasted Vegetables & Olive Tapenade 7
- Polenta with Mascarpone & Seasonal Jam 7
- Toasted House-Baked Bread with Jam & Butter 4



Executive Chef : Miguel Tzab