BEVERAGES



W SCREWDRIVERS OR GREYHOUNDS 9

tito's & fresh squeezed orange juice or grapefruit juice

CHAMPAGNE SANGRIA 11

bubbles, remy vsop cognac, cointreau, blood orange, berries

BREAKFAST IN MANHATTAN 12

watershed bourbon, coffee infused nocino, ohio maple syrup

THE DUDE'S BREAKFAST 10

frothy lebowski white russian, served up, cocoa puffs topping

MASON JAR MULE 10

tito's, fresh grapefruit juice, lavender-lemon syrup, ginger beer

ROSEWOOD BLOODY 10

tito's, blue cheese olive, tomolive, celery salt rim

BACON BLOODY 12

tito's, beef bouillon, olives, crispy bacon, bacon salt rim bloodies are served w/ a high life "shorty"

BRUNCH

SHARABLES

MONKEY BREAD 8

pull apart cinny rolls w/ walnuts & crème anglaise frosting

DEVILED EGGS 7

whole grain mustard, sriracha, smoked applewood bacon

MILLIONAIRE BACON 6

applewood, brown sugar & cayenne pepper crusted

AVOCADO TOAST 9

multigrain whole wheat bread, goat cheese, radish, pickled shallots, roasted tomato, lemon oil (3 slices)

ENTREES

OATMEAL BANANA BRÛLÉE 9

stone oven baked steel cut oatmeal w/ chia seeds, raisins, almond milk & caramelized bananas

thick cut ciabatta, pure ohio maple syrup, whipped cream, spicy maple sausage links

BANANAS FOSTER FRENCH TOAST 14

thick cut ciabatta, vanilla rum sauce, whipped cream, caramelized bananas, spicy maple sausage links

CLASSIC EGGS BENEDICT* 12

smoked canadian bacon, hollandaise, home fries

SMOKED SALMON BENEDICT* 13

spinach, tomato, capers, hollandaise & cream cheese w/ rosewood hash browns

CRAB CAKE BENEDICT* 15

blue & jonah crab, hollandaise w/ rosewood hash browns

PRIME RIB HASH* 17

home fries, caramelized onions, roasted red peppers, sunnyside eggs, horseradish aioli, ciabatta bruschetta

STEAK & EGGS* 16

grilled flank steak, sunny side eggs, demi-glace, roasted tomato bruschetta, home fries

BREAKFAST BURGER* 14

 half pound burger, turkey sausage, sunny side egg aged cheddar, home fries

STONE OVEN FRITTATAS

fluffy skillet omelettes, served w/ rosewood hash browns

VEGGIE 10

tofu, kale, roasted tomato & local goat cheese

SAUSAGE & BACON 12

spicy maple sausage, candied bacon, cheddar, salsa, smashed avocado, sriracha sour cream

MAINE LOBSTER 15

coldwater lobster, french brie & baby spinach



LUNCH

LOBSTER BISQUE 9

BISOUE & SALAD 13.5

lobster bisque, rosewood salad, ciabatta bruschetta

BLUE CRAB SPINACH DIP 13

w/ crispy pita toast points

BUFFALO CHICKEN SPRING ROLLS 9

"buffaloed" chicken, bleu cheese dip

SUSHI SHOTS* 13.5

rare ahi tuna, guac, wasabi-soy, crispy wonton cups

GRILLED CHICKEN SALAD 14

mixed greens, mozzarella, honey-lemon chardonnay

PAN ROASTED SALMON SALAD* 17

mixed greens, smoked applewood bacon, hearts of palm, gorgonzola, honey-lemon chardonnay

BLT&A 12.5

ciabatta roll, applewood smoked bacon, lemon aioli, smashed avocado, served w/ rosewood side salad

KILLER FRENCH DIP 17

grand cru gruyere cheese, au jus, creamy horseradish, shoestring fries

rosewood hash browns - cheddar, spinach & red quinoa 5

multigrain toast - w/ local preserves 2

gluten free english muffins - 2

even more Ohio maple syrup - "it's gold, Jerry, gold!" 3

greek yogurt parfait - granola, berries, local honey 5

carnivore selections - 4

- spicy maple pork sausage links
- turkey sausage pattiesapplewood smoked bacon

we serve only cage-free local organic eggs* organic egg whites available upon request

GUESTS WITH KNOWN FOOD ALLERGIES ALERT YOUR SERVER PRIOR TO ORDERING

•CONSUMING RAW OR UNDERCOOKED ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR COOKED-TO-ORDER EGGS WITH LESS THAN WELL-DONE YOLKS MAY POSE AN INCREASED RISK OF FOOD-BORNE ILLNESS.