

small plates

SUNFLOWER 12

cucumber, tomato, red onion, candied sunflower seeds, radish, sunflower oil, red wine, arugula

FIJI APPLE 12

caramelized cipollini onions, wild spinach, spiced pecans, cayenne

FLUKE TARTAR 17

sweet peppers, pickled onions, yuzu soup

BEET 15

goat cheese, candied walnuts, baby spinach

MUSSELS 16

chili, chartreuse, garlic sausage

OCTOPUS 17

merguez, fingerling potatoes, smoked tomato

LOBSTER 21

caramelized endive, vanilla brown butter

MONKFISH 17

violet mustard, leek fondue, mushrooms

SEA BASS CEVICHE 16

chili oil, toasted hazelnuts, avocado, radish

SALMON SANTANA "CRUDO" 16

crushed avocado, pickled ginger, spiced pepitas, pumpkin seed oil

STEAK TARTARE 15

quail egg, pretzel chips

WHISKEY PORK BELLY 14

brown butter apple sauce, crispy potato fritter

RUSTICHELLA 14

spiced sausage, broccoli rabe, parmesan broth

BUCATINI 14

thyme cream, pea tendrils, pancetta, hen yolk

BUTTERNUT SQUASH RAVIOLI 15

crispy sage, pumpernickle crumble, smoky blue

SHEEP'S MILK RICOTTA 16

warm, rosemary pretzel baguettes

FOREST MUSHROOMS 14

thyme, sumac

KALE 13

dried cherries, toasted hazelnuts

CAULIFLOWER 14

golden whiskey raisins, pine nuts, basil

boards

MEAT BOARD 3 for 18 | 5 for 25

chef's selection of mixed charcuterie, pickled vegetables

CHEESE PLATE 3 for 18 | 5 for 25

chef's selection of cheeses, house-made jams

large plates

TOP ROUND SANDWICH 17

roast beef, watercress, smokey blue cheese, beefsteak tomato, crispy onions

BURGER 23

28-day aged brisket blend, raclette, shallot marmalade, served with fries

CHICKPEA BURGER 21

tzatziki, cucumber, brooklyn bibb lettuce, whole wheat

SMOKED SALMON CLUB 21

lettuce tomato, bacon, onion, lemon-caper aioli

CROQUE MADAME 21

ham, gruyère, bechamel, sunny-side-up egg

COAL ROASTED TURKEY SANDWICH 19

candied pepper bacon, wilted kale tomato, griddled onion, oat country loaf

AMISH CHICKEN 28

brussels sprout hash, house smoked bacon

STEAK FRITES 27

hanger steak, shallot marmalade, watercress, blue cheese

SEA BASS 32

oven-dried tomato, fennel broth, olives

TUNA NIÇOISE SALAD 25

green beans, red onion, black olives, tomato, arugula, potatoes, hard boiled egg, shallot marmalade

STEAK SALAD 25

hanger steak, watercress, baby gem lettuce, onion, croutons, carrot, red onion, maytag blue

BABY GEM CAESAR SALAD 18

pretzel crouton, aged parmesan, anchovy, lemon
add 6 for chicken | 9 for steak or shrimp | 12 for lobster

COCONUT QUINOA SALAD 19

poached chicken, tomatoes, kale, dried cranberries, ver-jus

flatbreads

served with side salad

FIG & STILTON 21

port, basil

HARVEST PUMPKIN 21

goat cheese, baby spinach, "JANINA" honey

AHI TUNA 26

radish, cilantro, sea salt, garlic cream, pickled red onions, white truffle essence, whole wheat

simply cooked

served with side salad

SEARED AHI TUNA 25

SALMON A LA PLANCHA 25

GRILLED SHRIMP 25

restaurant at

ROSE HILL

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LUNCH

EXECUTIVE CHEF KEITH E GETER