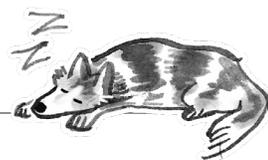


saturday-sunday
10am - 3pm

brunch!



breakfast

two eggs w/ fries & challah toast,
choice of bacon, peameal, or hot sausage **18**
w/ three eggs & all meats **22**



eggs benedict

soft poached eggs on challah toast
w/ citrus hollandaise & fries
w/ peameal **20**

“dostoevsky” (w/ vodka smoked salmon) **22**
“gogol” (w/ sautéed kale) **18**

shakshouka

poached eggs, harissa tomato sauce,
tahini, toast **18**



kafrit

poached eggs, labneh, olives, mediterranean
salad, seasonal salad, fried halloumi, toast **18**

chicken & waffles

buttermilk waffle w/ crispy fried chicken thigh,
maple syrup & scotch bonnet hot sauce **20**

the rosedale burger

smoked cheddar, grilled onion, boston bibb
lettuce, secret sauce **18**
add side fries or salad **4**

lox 'n' bagel

gryfe's bagel, vodka smoked salmon,
cream cheese, red onion, capers,
rosedale salad **20**

hummus meh-tahm-tem

israeli hummus w/ poached eggs,
harissa tomato sauce, falafel & pita **18**

the rosedale salad

mixed greens & boston bibb lettuce w/ fresh
pomegranate, pickled fennel, candied orange,
horseradish vinaigrette, falafel **16**



coffee & tea

bottomless drip coffee **3.5** iced latte **4.25**
americano **3.5** espresso **3.5**
cappuccino **4** macchiato **3.75**
latte **4** tea **3.75**



drinks

za'atar caesar (1 oz stoli or tanqueray) **12**
mimosa **14** mimosa for two **26**

beverages

coke, diet coke, ginger ale,
sprite, club soda **3.5**
fresh lemonade **4**
fresh bubbly lemonade **4.5**
housemade iced tea **4**
shirley temple **4**
fresh orange juice **4.25**
fresh seasonal juice **4.25**
cranberry juice **3.25**
cranberry soda **3.75**



i: @therosedalediner
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1164 YONGE STREET SINCE '78

18% auto-gratuity for tables of 6+

the Rosedale Diner

1164 YONGE STREET SINCE '78



snacks

HUMMUS

crispy chickpeas, tahini, olive oil, za'atar, *skhug*, warm pita \$16

BABA GHANOUSH

pomegranate, tahini, warm pita \$16

LABNEH

w/ marinated mushrooms, olive oil, paprika, za'atar, warm pita \$17

FRIED CAULIFLOWER

tahini, za'atar, fresh herbs, lemon zest \$17

MATZAH BALL SOUP

with chicken, carrot, onion, dill \$11

CALAMARI HARIF

fried, tossed in *skhug*, w/ sumac aioli & tunisian salsa \$18

ROSEDALE SALAD

mixed greens, pomegranate, pickled fennel, candied orange, horseradish vinaigrette \$16

add four falafels \$5 add marinated chicken thigh \$6

FRIES

our famous fries tossed with onions \$10

SKHUG FRIES

our famous fries tossed in *skhug* w/ tahini & sumac aioli \$13

LATKES

apple chutney & creme fraiche \$13

plates

CHICKEN D.

pan-roasted suprême cut w/ dijonnaise sauce, garlic green beans, fries \$30

CHICKEN PARGIOT

shawarma-spiced grilled chicken thigh, hummus, *skhug*, rosedale salad, grilled pita \$24

SALATIM

hummus, baba ghanoush, labneh, falafel, shakshouka eggplant, pickled stuffs, fried halloumi cheese, pita \$26

SHIPUDIM

ontario lamb & shawarma chicken skewers, mujaddara rice, labneh, fried cauliflower, tahini, sumac onions \$28

DUBI'S BOWL

a bed of hummus w/ ground lamb (or falafel), sautéed kale, asparagus & green beans, with tahini, spices, *skhug* & grilled pita \$26

FRIES 'N' GRAVY 'N' CHEESE 'N' CHICKEN

our famous onion fries, Quebecois cheese curds, chicken gravy, shawarma-spiced chicken thigh \$22

RACK OF LAMB

grilled fingerlings, sweet mustard pilpelchuma, spiced peas \$38

MAFALDE AI FUNGHI

wild mushrooms, truffle cream sauce, grana padano \$26

CRISPY SKIN SALMON

charred cherry tomatoes, mujaddara rice, wilted garlic kale, crispy onions \$30

STEAK FRITES

flat iron, *skhug* fries, sumac compound butter, grilled asparagus \$34

THE LAMB BURGER

fried halloumi cheese, *skhug* aioli, sumac onions \$20
add side fries or salad \$4 add side *skhug* fries \$7

THE ROSEDALE BURGER

smoked cheddar, grilled onions, bibb lettuce, pickle mayo \$18
add side fries or salad \$4 add side *skhug* fries \$7

~ burgers served on a sesame milkbun; swap for pita at no charge ~
additional burger toppings: bacon, pickled jalapenos **\$3 each**