

DINNER

DAILY SOUP

ask your server \$12

HUMMUS

green chickpeas, tahini, olive oil, za'atar, warm pita \$16

ROSEDALE SALAD

gem lettuce, radicchio, pomegranate, pickled fennel, candied orange, horseradish vinaigrette \$16

SAUTÉED CALAMARI

chorizo, roasted peppers, raisins, pine nuts \$20

STEAK TARTARE

free-range yolk, capers, shallots, herbs, butter crostini \$22

BEET & BURRATA SALAD

sherry vinaigrette, pistachio, arugula \$24

DUBI'S BOWL

spiced lamb, green beans, asparagus, carrots, kale, warm pita \$27
can be made vegetarian with falafel

SALATIM

hummus, labneh, baba ganchoush, falafel, halloumi, israeli pickled veg, seasonal salad, warm pita \$27

SABA KUBA'S CHICKEN

boneless half chicken, twice-cooked eggplant, arabic salad, parsley & dill oil \$30

KOLAPORE SPRINGS TROUT

israeli couscous salad, sauce verde \$32

CASSOULET

confit duck leg, pork belly, french sausage, white bean stew \$38

STEAK FRITES

8oz bavette, mushroom & shallot jus, seasonal vegetables, fries \$38

LAMB T-BONE

squash & ricotta tabbouleh \$38

THE ROSEDALE BURGER

dry-aged beef, smoked cheddar, caramelized onions, pickles, truffle aioli, fries \$25
add double-smoked thick-cut bacon \$3

THE LAMB BURGER

spiced lamb, fried halloumi cheese, sumac onions, skhug aioli, fries \$27
add double-smoked thick-cut bacon \$3

side fries \$6 side salad \$7 warm pita \$1

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WINES BY THE GLASS

Tawse Spark Brut niagara, canada - **SPARKLING**

chardonnay - 2017 ~ 12% ... 5oz: \$15 8oz: \$25

Agustí Torelló Mata Xic Rosat penedès, spain - **ROSE**

trepat - 2022 - 10.5% ... 5oz: \$12 8oz: \$23

Pearce Predhomme Old Vine stellenbosch, south africa - **WHITE**

chenin blanc - 2021 - 11.7% ... 5oz: \$16 8oz: \$26

Grape Witches White Blend maule valley, chile - **WHITE**

viognier/sauvignon blanc - 2022 - 13.5% ... 5oz: \$14 8oz: \$24

Gobbi & Mannochei Topazyo montalto marche, italy - **WHITE**

pecorino - 2021 - 13% ... 5oz: \$16 8oz: \$26

Nicholas Pearce Rue Naujac 33 washington, usa - **RED**

cabernet sauvignon - 2020 - 13.8% ... 5oz: \$13 8oz: \$22

Fabien Jouvès La Roque trespoux-rassiels, cahors, france - **RED**

malbec - 2021 - 12.5% ... 5oz: \$18 8oz: \$28

Frédéric Brouca Samsó Seulle faugères, france - **CHILLED RED**

gamay/pinot noir/cab sauv - 2021 - 12.5% ... 5oz: \$19 8oz: \$29

BEER ON TAP

Steam Whistle 16oz \$8

Slake "Dreams" Stout 16oz \$12

Willibald "519" West Coast IPA 16oz \$12

Halo "Test Pattern" Nectaron Pale Ale 16oz \$10

Burdock "Nula: Clementine" Sour ... 16oz ... \$12

DESSERTS

Crème Brûlée madagascar vanilla \$10

Key Lime Pie brown butter graham crust \$10

Chocolate Mousse maldon salt \$10



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