

DINNER

January 24, 2023

FRENCH ONION SOUP
gruyere, thuet crostini \$15

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

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

FRIED HALLOUMI
cumin chili jam, mint \$18

BABA GANOUSH
jerusalem artichokes, sauce verte \$18

LABNEH
roasted root vegetables, harissa honey, walnuts \$18

MUSHROOM BOURGUIGNON
potato mousseline, gremolata \$24

DUBI'S BOWL
braised beef, roast carrots, black kale, on hummus w/ tahini, schug, warm pita \$26

RIGATONI
slow-cooked rabbit ragu, ricotta, basil \$28

TURKISH LAMB KABOBS
labneh, dressed cabbage, sumac onions, herb salad \$28

ROAST CHICKEN DIJONAISE
quarter chicken, green beans, fries \$30

FISH 'N' CHIPS
cod goujons, slaw, malt vinegar aioli \$24

STEAK FRITES
8 oz bavette, hotel butter, black kale \$36

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

side fries \$5 side salad \$6 braised greens \$6 warm pita \$1

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FRIED HALLOUMI
cumin chili jam, mint \$18

BABA GANOUSH
jerusalem artichokes, dukkah chili crisp, honey \$18

LABNEH
golden beetroot & apple salad, mint, sherry vinaigrette \$18

MUSHROOM BOURGUIGNON
potato mousseline, gremolata \$24

SHRIMP ON TOAST
nordic shrimp, garlic butter, challah, salad \$24

DUBI'S BOWL
braised beef, roast carrots, black kale, on hummus w/ tahini, schug, warm pita \$26

RIGATONI
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TURKISH LAMB KABOBS
labneh, dressed cabbage, sumac onions, herb salad \$28

ROAST CHICKEN DIJONAISE
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KOLAPORE SPRINGS TROUT
braised white beans, spinach, sauce verte \$32

STEAK FRITES
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THE ROSEDALE BURGER
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WINES BY THE GLASS

Tawse "Spark Brut" niagara, canada - SPARKLING

pinot noir - 2017 - 12% ... 5oz: \$15 8oz: \$25

Rosewood White Rabbit niagara, canada - WHITE

chardonnay/semillon/riesling - 2021 - 11.7% ... 5oz: \$12 8oz: \$22

Granette Picpoul de Pinet languedoc, france - WHITE

picpoul blanc - 2021 - 13% ... 5oz: \$14 8oz: \$24

Pearce Predhomme Old Vine stellenbosch, south africa - WHITE

chenin blanc - 2021 - 11.2% ... 5oz: \$15 8oz: \$25

Rue Naujac 33 washington, usa - RED

cabernet sauvignon - 2019 - 13.8% ... 5oz: \$16 8oz: \$26

Cappone Chianti Classico chianti, italy - RED

sangiovese - 2019 - 14.5% ... 5oz: \$13 8oz: \$20

Paradise Grapevine Vin de Soif niagara, canada - CHILLED RED

gamay/zweigelt - 2021 - 11% ... 5oz: \$15 8oz: \$25

BEER ON TAP

Steam Whistle ... 16oz ... \$8

Bellwoods "Cat Lady" IPA ... 16oz ... \$10

Merit "Zone" Red Ale ... 16oz ... \$10

Slake "Hatch" Pale Ale ... 16oz ... \$10

Willibald "Super Lite" Lager ... 16oz ... \$10

DESSERTS

Crème Brûlée ... madagascar vanilla ... \$10

Key Lime Pie ... brown butter graham crust ... \$10

Chocolate Mousse ... maldon salt ... \$10



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