

SHANA TOVA!

CHICKEN MATZAH BALL SOUP

duck fat matzah balls, mirepoix \$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

CHICKEN LIVER MOUSSE

apple onion jam, sea salt & rosemary donuts, truffle honey carrot slaw \$22

SAUTÉED CALAMARI

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

TOMATO BURRATA SALAD

heirloom tomatoes, basil, red wine vinegar, thuet sourdough, maldon salt \$24

DUBI'S BOWL

braised beef, roast carrots, black kale, on hummus w/ tahini, skhug, warm pita \$26
can be made vegetarian with falafel

SALATIM

hummus, labneh, baba ganoush, falafel, halloumi, israeli pickled veg, salted fennel, tomato salad, warm pita \$27

TURKISH LAMB KABOBS

labneh, dressed cabbage, sumac onions, herb salad \$28

SABA KUBA'S CHICKEN

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

GRILLED SEA BREAM

apple gastrique, sumac apple walnut salad \$38

BEEF BRISKET

tzimmes, roasted duck schmaltz potatoes, horseradish jus \$36

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**

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

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

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

Pearl Morisette Irrévérence jordan, ontario - **SKIN CONTACT**

gewurztraminer/riesling/chardonnay - 2019 - 12% ... 5oz: \$18 8oz: \$28

Fabien Jouvès Les Agudes vin de france - **WHITE**

sauvignon blanc/chardonnay/semillon - 2021 - 13% ... 5oz: \$17 8oz: \$27

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

chenin blanc - 2021 - 11.22% ... 5oz: \$16 8oz: \$26

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

cabernet sauvignon - 2020 - 13.8% ... 5oz: \$16 8oz: \$26

Gobbi & Mannocchi Rubyo marche, italy - **RED**

sangiovese/montepulciano - 2021 - 13.5% ... 5oz: \$13 8oz: \$23

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

Merit "Waves" Dragon Fruit
& Blueberry Sour 16oz \$10

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

Slake "Easy Lager" 16oz \$12

Indie Ale House "Lemonade Stand" Sour ... 16oz ... \$10

DESSERTS

Crème Brûlée madagascar vanilla \$10

Key Lime Pie brown butter graham crust \$10

Chocolate Mousse maldon salt \$10

Bread Pudding macerated peaches, candied walnuts \$12

Apple Cake anglaise sauce \$12

SPEESH COCKTAIL

the 5784 four roses bourbon, calvados apple brandy,
krupnik's honey liqueur, fresh apple cider \$18

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