

# DINNER

Thursday May 25

## SPRING VEGETABLE SOUP

parmesan, lemon \$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

## FRIED HALLOUMI

cumin chili jam, mint \$16

## BABA GANOUSH

asparagus, almonds, lemon \$18

## LABNEH

spring peas, radish, mint \$18

## DUCK LIVER PÂTÉ

balsamic onion jam, thuet crostini, pickles \$18

## SMOKED CHICKEN WINGS

piri piri, sumac ranch, crudites \$20

## WARM FREEKEH SALAD

asparagus, peas, tokyo turnip, tahini, dukkah chili crisp \$24

## DUBI'S BOWL

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

## TURKISH LAMB KABOBS

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

## ROAST CHICKEN DIJONAISE

quarter chicken, green beans, fries \$30

## KOLAPORE SPRINGS TROUT

fingerlings, snap peas, asparagus, beurre blanc \$32

## STICKY PORK RIBS

sesame hoison sauce, coleslaw, fries \$34

## STEAK FRITES

Scz bavette, hotel butter, black kale \$36

## DRY-AGED SHORT RIB

smoked & braised, pomme purée, asparagus, \$38

## 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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## WINES BY THE GLASS

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

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

**Pardevalles Rosato** tierra de león, spain - ROSE

prieto picudo - 2021 - 13.5% ... 5oz: \$14 8oz: \$24

**Grange-Barbastre Muscadet** loire, france - WHITE

melon de bourgogne - 2020 - 12% ... 5oz: \$14 8oz: \$24

**Coto de Gomariz Flower & the Bee** ribeiro, spain - WHITE

treixadura - 2021 - 13.5% ... 5oz: \$16 8oz: \$26

**Pearce Predhomme Première Cuvée** oregon, usa - RED

pinot noir - 2021 - 13.7% ... 5oz: \$19 8oz: \$29

**Tragolargo Monastrell** alicante, spain - RED

monastrell - 2021 - 13.5% ... 5oz: \$14 8oz: \$24

**Fattoria di Sammontana Alberese** tuscany, italy - CHILLED RED

sangiovese/trebbiano - 2021 - 12.5% ... 5oz: \$14 8oz: \$24

## BEER ON TAP

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

Dominion City "Town & Country" Blonde ..... 16oz ..... \$10

Blood Brothers "Blood 5.0" Ale ..... 16oz ..... \$10

Willibald "519" West Coast IPA ..... 16oz ..... \$10

Bellwoods "Raspberry Peach Jelly King" Sour ... 13oz ... \$10

## DESSERTS

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

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

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



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