



Rosemary & Thyme

— RESTAURANT —

Appetizers

Small Bite Platter **\$20**

A combination of our top sellers: 3 Glazed Chicken Bites, 3 Pimento Cheese Fritters, and 5 Rock & Roll Shrimp

Fried Green Tomatoes **\$10**

Hand Breaded Fried Green Tomatoes, with House-made Cajun Remoulade

Baby Osso Bucco **\$14**

Slow Braised Mini Pork Shank, Deep Fried to Perfection, Tossed in House-made Korean BBQ Sauce

Glazed Chicken Bites **\$11**

Chicken Wrapped in Applewood Bacon, Dredged in Brown Sugar and Signature Spices

Rock and Roll Shrimp **\$11**

Hand Breaded Fried Shrimp Drizzled with a Spicy Aioli

Pimento Cheese Fritters **\$10**

House made 4-Cheese Pimento Cheese, Coated in Panko, Fried and Topped with a Jalapeno Pepper Jelly

Salad

Traditional Caesar Salad **\$7**

Crisp Romaine Lettuce tossed with House Made Croutons, Shredded Parmesan and Caesar Dressing

Wedge Salad **\$8**

Crunchy Wedge of Iceberg Lettuce, Topped with Goat Cheese, Bacon, and Ranch Dressing



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Windsor Salad GF **\$9**

Spring Mix with Carrots, Tomatoes, and Cucumbers topped with choice of Dressing:
Caesar, Balsamic, Honey Mustard, Blue Cheese, or Ranch

Chicken Salad **\$18**

Choice of Classic or Blackened Chicken Breast on top of your Choice of Windsor or Caesar Salad

Salmon Salad **\$22**

Choice of Classic or Blackened Salmon on top of your Choice of Windsor or Caesar Salad

Entrée

Ribeye Steak GF **\$35**

Certified Black Angus Grilled to Perfection, Served with Herbed Rice or Mashed Potatoes and Seasonal Vegetables

Suggested Pairing: Bonanza by Caymus \$15

Bacon Wrapped Filet Mignon GF **\$39**

Certified Black Angus Grilled to Perfection, Served with Herbed Rice or Mashed Potatoes and Seasonal Vegetables

Suggested Pairing: Imagery Pinot Noir \$15

Bourbon Glazed Porkchops GF **\$24**

Our Bourbon Glaze with a Perfect Balance of Sweet and Smoky Flavor Coats Our Porkchop after being Grilled to Perfection, Served with Herbed Rice or Mashed Potatoes and Seasonal Vegetables

Suggested Pairing: Line 39 Pinot Noir \$8

Crab Ravioli **\$25**

Maryland Crab, Ricotta Cheese, and Onion Stuffed into an Italian Dumpling, Topped with a Creamy Tomato Sauce and Shredded Parmesan

Suggested Pairing: Robert Hall Chardonnay \$15

Salmon GF **\$23**



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Blackened or Classic Salmon with White Wine Lemon Beurre Blanc Served with Herbed Rice or Mashed Potatoes and Seasonal Vegetables

Suggested Pairing: Meomi Pinot Noir \$12

Fresh Fish of the Day GF

\$27

Prepared Daily by our Executive Chef with your choice of Herbed Rice or Mashed Potatoes and Seasonal Vegetables

Suggested Pairing: Robert Hall Chardonnay \$15

Herb Chicken Pasta (Vegetarian Option Available)

\$21

Blackened or Classic Chicken Over Fettuccine Tossed in Creamy Garlic Sauce

Suggested Pairing: Josh Red Blend \$12

Chicken Parmigiana

\$21

Lightly Breaded Chicken Breast Topped with Fresh Mozzarella and Savory Marinara Served on Garlic Butter Fettucine

Suggested Pairing: Line 39 Pinot Noir \$8

Entrée

Chicken Marsala

\$21

Juicy Chicken Cutlets in a Marsala Mushroom Wine Sauce Served with Mashed Potatoes

Suggested Pairing: Robert Hall Chardonnay \$15

Ketan's Pasta Bowl (Vegetarian)

\$24

Onions, Mushrooms, Bell Peppers, and Tomatoes Sauteed with White Wine and Fettucine. Topped with Seared Brussel Sprouts

Suggested Pairing: Line 39 Pinot Grigio \$8



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Fried Rice (Vegan)

\$22

Onions, Mushrooms, Bell Peppers, and Tomatoes Sautéed and Tossed with Herb Rice. With your Choice of Seasonal Vegetables

Desserts

**New York Cheesecake
(Strawberry Compote, Blueberry Compote, or Chocolate Sauce)**

\$8

Crème Brule

\$8

Death by Chocolate Cake

\$8

Southern Skillet Cookie with Vanilla Bean Ice Cream

\$8

Peach Cobbler with Vanilla Bean Ice Cream

\$8

Lemon Drop Cheesecake

\$8

Vanilla Bean Ice Cream or Orange Sherbert

\$6