

# ROUGE

“One cannot think well, love well, sleep well, if one has not dined well.” – Virginia Woolf

## FIRST

<b>House-made Yogurt and Granola</b>	9
fresh fruit, organic yogurt, strawberry-basil gelato	
<b>Crispy Calamari</b>	15
pickled italian long hots, herb remoulade	
<b>Tuna Tartare</b>	18
cucumber-wakame salad, soy-wasabi	
<b>Oysters</b>	18
west coast – chef’s creek east coast - malpeque	
<b>Cheese Plate</b>	16   22
baguette, fresh fruit, fig jam, dulce de leche	
<b>Shrimp &amp; Lobster Spring Rolls</b>	13
mango sauce	

## SOUPS, SALADS, SANDWICHES

<b>Black Bean Soup</b>	9
aji amarillo crème fraiche, cilantro, bacon	
<b>Tomato &amp; Fennel Soup</b>	9
olive oil, balsamic reduction, parsley, crouton	
<b>Bibb &amp; Endive Salad</b>	14
red onion, cherry tomato, roquefort cheese, spicy cashew, red wine vinaigrette, granny smith apple	
<b>Sesame Yellowfin Tuna Salad</b>	15
wild mushroom, cucumber, wakame, onion, carrot, bell pepper, soy-chili vinaigrette, crispy wonton	
<b>Tuna Burger</b>	15
pickled daikon & carrots, grilled mushroom, wasabi mayonnaise	
<b>Scottish Smoked Salmon</b>	14
tomato, red onion, cucumber, caper, cream cheese, everything bagel	
<b>Rouge Salad</b>	15
mixed greens, chicken, chorizo, bacon, egg, olive, potato, chickpea, seasonal vegetables, cheddar, sherry-herb vinaigrette	

## BRUNCH

<b>Steak and Eggs</b>	20
4 oz filet mignon, maitre d’ butter, red wine reduction, two eggs sunny side up, hollandaise, potato-mushroom hash	
<b>Mushroom Frittata</b>	15
portobello mushroom, potato, spinach, local cheese	
<b>Egg White Omelette</b>	17
smoked salmon, tomato, red onion, spinach, goat cheese	
<b>Crab Omelette</b>	15
fontina, tarragon, caramelized onions	
<b>Eggs Benedict</b>	15
focaccia, canadian bacon, hollandaise, breakfast potato, mixed greens	
<b>Chocolate Chip Pancakes</b>	12
pumpkin gelato, maple syrup	
<b>Prince Edward Island Mussels</b>	14
green curry, coconut milk, kaffir lime leaf, basil, cilantro	
<b>Mixed Berry French Toast</b>	14
strawberry, blueberry, honey mascarpone	
<b>Rouge Burger</b>	16
gruyere, caramelized onion, challah roll, pommes frites	
<b>Tuna Salad Sandwich</b>	15
manchego, pickled chili, caper, onion, piquillo pepper, mixed green	

## BRUNCH SIDES

<b>Pommes Frites</b>	7
<b>Truffle Parmesan Frites</b>	9
<b>Breakfast Potatoes</b>	6
<b>Toasted Everything Bagel</b>	4
<b>Chicken-Apple Sausage</b>	6
<b>Canadian Bacon</b>	6
<b>Smoked Bacon</b>	6

Executive Chef  
**Michael Yeamans**

\* Consuming raw or undercooked eggs, beef, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.

## SPECIALTY COCKTAILS

<b>Rose Rouge</b>	14
skyy ginger, rouge cherry liqueur, soho lychee liqueur, cranberry, lime	
<b>Normandy Tea</b>	12
grand solage boulard calvados, honeycrisp apple, jasmine green tea, nutmeg, citrus	
<b>The 205</b>	14
courvoisier, st. germain elderflower, angostura bitters, lemon juice	
<b>Winter Spiced Sake Sangria</b>	10
red wine, sake, asian pear, fuji apple, pineapple, lychee, cinnamon, clove, nutmeg	
<b>Blanc de Blanc</b>	13
grey goose le poire, st. germain elderflower, bordeaux blanc, citrus soda	
<b>Fuji Autumn</b>	13
honey infused skyy vodka, domaine de canton ginger liqueur, apple cider	
<b>Pomegranate Margarita</b>	13
sauza hornitos plata, pama pomegranate, fresh lime	

## BEER

<b>Brooklyn Lager</b> new york city	7
<b>Bell's Two Hearted Ale</b> michigan	9
<b>Founders Dirty Bastard Scotch Ale</b> michigan	9
<b>Troegs Dreamweaver Wheat</b> pennsylvania	8
<b>Phila Brewing Co. Walt Wit</b> philadelphia,	7
<b>Yards Brawler</b> philadelphia	7
<b>Yuengling Lager</b> pennsylvania	6
<b>Duvel Golden Pale Ale</b> belgium	9
<b>Stella Artois</b> belgium	7
<b>Amstel Light</b> holland	6
<b>Heineken</b> holland	6
<b>Heineken Light</b> holland	7
<b>Corona</b> mexico	7
<b>Kaliber</b> (non-alcoholic) ireland	5

## NON ALCOHOLIC BEVERAGES

<b>Virgin Mojito</b>	4
<b>San Pellegrino Lemonada</b> italy	4

<b>Prosecco</b>	11   55
bele casel, veneto italy, nv	
<b>Rosé Prosecco</b>	15   65
cara colombina, italy, nv	
<b>Champagne</b>	20   100
veuve cliquot "yellow label," france, nv	

## ROSÉ

<b>Rosé Négrette</b>	10   48
chateau bellevue "la foret," fronton, france, '08	
<b>Rosé Montepulciano d'Abruzzo</b>	11   52
castello della regine, umbria, italy, '06	

## WHITE WINE

<b>Verdejo</b>	9   42
vevi, rueda, spain, '09	
<b>Sauvignon Blanc</b>	10   48
domaine de la potine, touraine, france, '07	
<b>Albarino</b>	9   42
pazo serantellos, rias baixas, spain, '08	
<b>Chenin Blanc</b>	11   52
jovly, vouvray, france, '08	
<b>Riesling Kabinett</b>	11   52
st. antonius kronenburg, nahe, germany, '09	
<b>Torrontés</b>	8   39
san huberto "estate," mendoza, argentina, '09	
<b>Chardonnay</b>	13   60
roux pere & fils, macon-village, burgundy, france, '09	
<b>Chardonnay</b>	11   50
discoveries "firestone vineyard," sonoma, california, '08	

## RED WINE

<b>Pinot Noir</b>	12   55
montoya, monterey county, california, '09	
<b>Pinot Noir</b>	11   52
domaine drouhin "la foret," burgundy, france, '07	
<b>Primitivo</b>	10   48
cantele, puglia, italy, '07	
<b>Sangiovese</b>	10   48
terre di sole, sicily, italy, '08	
<b>Merlot</b>	13   60
chateau recogne, bordeaux, france, '06	
<b>Cabernet Sauvignon</b>	12   55
columbia winery, columbia valley, washington, '07	
<b>Shiraz</b>	11   52
zeepaard, west cape howe, australia, '08	
<b>Malbec</b>	9   42
nieto senetiner "reserve," mendoza, argentina, '08	