



# Rosemary & Thyme

— RESTAURANT —

## *Great Beginnings*

### CAPRESE MUSHROOMS

*Two Large Button Mushrooms stuffed with Tomatoes, Mozzarella, and Basil  
drizzled with a balsamic reduction (gf)*

\$7

### FRIED GREEN TOMATOES

*Sliced Green Tomatoes, Fried to Perfection topped with a Housemade Pico De Gallo*

\$7

### GLAZED CHICKEN BITES

*Bite Sized Chicken wrapped with Glazed Applewood Smoked Bacon dredged  
in a mixture of Brown Sugar and Signature Spices*

\$7

### PIMENTO CHEESE FRITTERS

*Housemade Pimento Cheese deep fried and served with a 13th Colony Corn Whiskey Pepper Jelly*

\$7

### ROCK N ROLL SHRIMP

*Breaded Shrimp, Fried to Perfection tossed in a Spicy Aioli*

\$8

## *From the Garden*

### CAESAR

*Romaine tossed with Housemade Croutons, Shaved Parmesan and Caesar Dressing*

\$6

### THE WINDSOR SALAD

*Spring Mix topped with Carrots, Tomatoes, and Cucumbers served with a choice of dressing*

\$5

### GRILLED ROMAINE SALAD

*Lightly seasoned Romaine Heart and Tomatoes. Drizzled with a Balsamic glaze and truffle oil.*

\$8

### MEDITERRANEAN SALAD

*Spring Mix topped with oranges, red onions, cucumbers, feta cheese, and pecans  
tossed with citrus vinaigrette*

\$7



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## *From the Air*

### CHICKEN MARSALA

*Sauteed Thinly sliced Chicken Breast smothered with Creamy Mushroom Marsala Wine Sauce served with fresh Fettuccine*

\$16

### DECONSTRUCTED CHICKEN CORDON BLEU

*Thinly pounded Chicken Breast, Breaded in Herbed Panko Crumbs, and Sauteed in Butter, Topped with Black Forest Ham and Swiss Cheese Bechamel Sauce Served with Seasonal Vegetables and Mashed Potatoes or Twice Baked Potato*

\$17

## *From the Fields*

### RIBEYE\*

*Seared Angus Ribeye topped with Rosemary, Thyme, and Garlic Compound Butter. Served with Seasonal Vegetables and Mashed Potatoes or Twice Baked Potato (gf)*

\$27

### CHIMICHURRI STEAK

*Marinated in South American herbs and spices. Served with Seasonal Vegetables and Mashed Potatoes or Twice Baked Potato (gf)*

\$21

### STUFFED PORK

*Pork stuffed with Cream Cheese and Sun Dried Cherries pan roasted in a Rosemary Garlic Butter. Served with Seasonal Vegetables and Mashed Potatoes or Twice Baked Potato. (gf)*

\$18

### SMOKED PORK CHOP

*Grilled Smoked Pork Chop drizzled with a Veal Demi-Glace. Served with Seasonal Vegetables and Mashed Potatoes or Twice Baked Potato.*

\$18



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## *From the Sea*

### CEDAR PLANK SALMON

*Salmon cooked on a Cedar Plank served on a bed of Herbed Rice and Seasonal Vegetables drizzled with a Lemon Beurre Blanc (gf)*

\$19

### GROUPER IMPERIAL

*8 oz. Blackened Grouper Filet topped with Lump Crab Meat smothered in Imperial Sauce served with Fettuccine drizzled with Lemon Beurre Blanc*

\$23

## *Vegetarian*

### QUINOA SFERA

*Fettuccine topped with Marinara Sauce and Legume Quinoa Balls, garnished with Parmesan Cheese and fresh Parsley*

\$14

### HERB MUSHROOM PASTA

*Sauteed mushrooms and herbs served with a creamy garlic sauce*

\$13

*Add Chicken: \$16*