



*Rosemary & Thyme*

— RESTAURANT —

## *Appetizers*

**Shrimp Cocktail** **\$14**

Shrimp with House-made Spicy Cocktail Sauce and Lemon

**Fried Green Tomatoes** **\$10**

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

**Baby Osso Bucco GF** **\$16**

Slow Braised Mini Pork Shank, Deep Fried, served with House-made Korean BBQ Sauce

**Glazed Chicken Bites** **\$11**

Chicken Wrapped in Bacon Dredged in Brown Sugar and Signature Spices

**Rock and Roll Shrimp** **\$11**

Breaded Fried Shrimp Drizzled with a Spicy Aioli

**Pimento Cheese Fritters** **\$10**

House Made 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** **\$9**

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

**Windsor Salad GF** **\$8**

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

Add Grilled or Blackened Chicken \$8, Salmon \$11, or Shrimp \$11

**Strawberry Fields GF, VE, VG** **\$13**

Spring Mix, Bleu Cheese, Candied Pecans, Cherry Tomatoes, Strawberries with House-made Raspberry Vinaigrette



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*Entrée*

- Ribeye Steak GF** **\$35**  
12oz Certified Black Angus Grilled to Perfection, Served with Seasonal Vegetables and Mash Potatoes  
*Suggested Pairing: Bonanza by Caymus \$15*
- Bourbon Glazed Porkchops GF** **\$24**  
Porkchop Topped with a Perfect Balance of Sweet and Smoky Flavors, Served with Seasonal Vegetables and Mashed Potatoes  
*Suggested Pairing: Line 39 Pinot Noir \$8*
- Crab Ravioli** **\$25**  
Maryland Crab, Ricotta Cheese and Onion Stuffed into an Italian Dumpling, Tossed in a Tomato Cream Sauce with Scallions  
*Suggested Pairing: Line 39 Chardonnay \$8*
- Salmon GF** **\$24**  
Blackened Salmon with White Wine Lemon Beurre Blanc Served with Seasonal Vegetables and Herbed Rice  
*Suggested Pairing: Meomi Pinot Noir \$12*
- Herb Chicken Pasta (Vegetarian Option Available)** **\$21**  
Blackened Chicken Over Fettuccine with Creamy Garlic Sauce  
*Suggested Pairing: Dreaming Tree Red Blend \$12*
- Chicken Parmigiana** **\$21**  
Lightly Breaded Chicken Breast Topped with Fresh Mozzarella and Savory Marinara Served with Garlic Butter Fettuccine  
*Suggested Pairing: Line 39 Pinot Noir \$8*
- Chicken Marsala** **\$21**  
Juicy Chicken Cutlets in a Marsala Mushroom Wine Sauce Served with Mashed Potatoes  
*Suggested Pairing: Line 39 Chardonnay \$8*
- Seared Duck** **\$36**  
Seared Duck Breast on a Bed of Rice and Sauteed Mushrooms with Blackberry Balsamic Glaze  
*Suggested Pairing: Meomi Pinot Noir \$12*
- Polenta** **\$21**  
Creamy Polenta with Roasted Mushrooms and Cherry Tomatoes  
*Suggested Pairing: Line 39 Pinot Grigio \$8*
- Spaghetti Squash Ziti V** **\$24**  
Layers of Squash, Marinara, and Cheese Topped with More Cheese and Baked Until Golden Brown



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*Desserts*

**Cheesecake with Strawberry Compote**

**\$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**

**Vanilla Bean Ice Cream**

**\$8**



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## *Sunday Brunch*

### **Georgia Peach Pancakes**

*Fluffy Golden Pancakes topped with Warm Sweet Georgia Peaches, Candied Pecans, and Whipped Cream.*  
\$14

### **Biscuits & Gravy**

*House-made Biscuits Drowned in Sausage Gravy.  
Add an Egg Cooked Your Way for \$2*  
\$12

### **Croissant Sandwich**

*Toasted Buttery Croissant with 2 Scrambled Cheesy Eggs, and Choice of Turkey, or Bacon.  
Served with Hashbrowns.*  
\$12

### **Shrimp & Grits**

*Creamy Grits w/ a Touch of Sweetness, topped with Diced Tomatoes, Shredded Cheddar Cheese, and kicking  
Blackened Shrimp.*  
\$16

### **The Capone Burger**

*Bacon, American Cheese, Ketchup, Mayo, and Fried Egg. Served with Choice of Fries.*  
\$15

### **Cooked To Order Omelet**

*3 Fluffy Eggs Folded into Your Choice of Bell Peppers, Onion, Tomato, Mushroom, Jalapenos, or Cheese and a  
Choice of Ham or Sausage. Served with Grits and Toast.  
Multiple Meats Additional \$2*  
\$17

### **Fried Green Tomato BLT**

*Crispy Applewood Smoked Bacon, Lightly Breaded Juicy Tomato and Leaf Lettuce on Fresh Toasted Bread w/  
Cajun Remoulade. Served with Hashbrowns.*  
\$14

### **Flounder Po-Boy**

*Crispy Fried Flounder, Juicy Tomato and Leaf Lettuce w/ House Made Tarter. Served with Fries.*  
\$14

### **Southern Fried Chicken**

*2 Pieces of Crispy Fried Chicken served with Creamy Macaroni and Cheese.*  
\$15

### **Sides:**

Applewood Smoked Bacon (2pc) \$3  
Turkey Sausage Links (2pc) \$3  
Hashbrown \$3  
One Egg Cooked Your Way \$2

Sausage Gravy \$4  
Bread (White Toast, Wheat Toast or Biscuit) \$2  
Pork Sausage Patty (2pc) \$3  
Grits \$3