



THE ROOSEVELT ROOM'S CHEFS STRIVE TO SHOWCASE THE FINEST LOCAL FARMERS, FISHERMEN, BUTCHERS & BAKERS

STARTERS / SMALL PLATES

Tomato Soup 7 **G**

Housemade w/ Grilled Cheese Croutons

Seasonal Dessert 7

Seasonal Chef's Selection

Candied Bacon 13 **G**

Smoked Bacon, Hard Candy Glaze, Datil Mustard

Smoked Salmon Board 18

House Smoked Salmon, Bagel Crisps, Boursin Cheese, Pickled Red Onion, Fried Capers

ENTRÉES

Shrimp & Grits 22 **G**

Salt & Pepper Fried Shrimp, Bacon Collard Greens, Tomato Oil, Chopped Bacon, Cheddar Grits

Brûlée French Toast 18 **V**

Blackberry Compote, Whipped Brie, Orange Blossom Honey

Winter Waffle 18 **V**

Cranberry Apple Butter, Vanilla Whipped Cream, Cinnamon Maple Syrup, Apple *Add Fruit +4*

Corned Beef & Potatoes 22

House Corned Beef, Caramelized Onion, Potato Confit\*\*, Pub Mustard, Local Fried Egg

Fried Chicken Biscuit & Gravy 22

Fried Chicken Breast, Biscuit, Bacon Jam, Sharp Cheddar, Gator Sausage Gravy, Local Fried Egg

SANDWICHES

Chicago Italian Beef 18

Slice Roast Beef, Provolone, Giardiniera, Au Jus, Toasted Roll

Southwest Chicken Wrap 18

Spinach Wrap, Black Bean Salsa, Cabbage, Chipotle Aioli, Cheddar, Grilled Chicken

Croque Monsieur 16

Croque Madame (with local egg) 18

Tavern Ham, Gruyere, Dijon Bechamel, Herbs de Provence

BLT 18

Smoked Bacon, Tomato, Bibb Lettuce, Duke's Mayo, Sunday Sourdough Bread *ADD A LOCAL EGG +2*

Triple Mushroom 18 **V**

Mixed Gourmet Mushrooms, Arugula, Provolone, Roasted Red Peppers, Chimichurri Aioli, Sunday Sourdough *ADD A LOCAL EGG +2*

Birria Breakfast Tacos 22 **G**

(3) Braised Beef Tacos, Black Bean Salsa, Scrambled Eggs, Lime Crema, Cheddar Cheese, Cilantro, Corn Tortilla

EGG DISHES

Seasonal Quiche 18

Caramelized Onions, Gruyère, Bacon, Herbs de Provence, Garlic Aioli, Kale salad

Hipster Toast 18 **G**

Toasted Cornbread, Avocado Spread, Tomato, Goat Cheese, Chopped Bacon, Toasted Pecans, Arugula, Poached Local Egg

RR Benedict 22

Crab Salad, Hollandaise, Blackening Seasoning, Parmigiana Focaccia, Poached Eggs, Herbs de Provence *\*SUB SALMON +6 \*SUB BRISKET +2*

Brisket Rancheros 22

Texas Toast, Braised Brisket, Avocado Spread, Pickled Red Onions, Ranchero Salsa, Pepper Jack Mornay, Cilantro, Local Fried Eggs

OMELETTES

Ham 18

w/ Brie, Dijon Bechamel, Fine Herbs

Sausage 18

w/ Gruyere, Mushroom, Caramelized Onions, Spinach

Corned Beef 18

w/ Sofrito, Potato Confit\*\*, Smoked Cheddar, Pepper Jack Mornay

Veggie 18 **G V**

Zucchini, Tomato, Spinach, Red Onion, Topped w/ Feta and Tzatziki, w/ Side Salad

Turkey Egg White 18 **G**

Turkey Sausage, Gouda, Tomato, Spinach, Romesco, Pickled Red Onions

'THIS, THAT OR A SANDWICH' BREAKFAST

Create your own breakfast or Sandwich 17

- Two Local Eggs – Prepared any way
- Smoked Bacon **OR** Boars Head Sausage Patty
  - Biscuit, Toast **OR** Bagel
  - Cheddar Grits **OR** Potato Confit\*\*

\*Additional Charge +3 for Fruit & Yogurt **OR** Tomato Soup

\*Additional Charge +2 for Cheese

SIDE ITEMS

Local Egg 3 • Egg White 3 • Avocado 4 • Sliced Tomato 4  
Biscuit 5 • Toast (Rye, Wheat, Multi Grain, Sour Dough) 4  
Cheddar Grits 5 • Potato Confit\*\* 5  
Fruit 6 • Fruit & Yogurt 6 • Salad 6 • Bacon 5  
Sausage Patties 5 • Turkey Sausage 5  
Ham (Diced or Sliced) 5 • Fried Chicken 8  
Shrimp (Fried or Sauteéd) 12 • Salmon 12



Gluten-Free



Vegetarian

\*\*Potato Confit contains meat product\*\*

PRESIDENTIAL PROCLAMATION NO. 001

December 5, 1933

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

Executive Chef Jonathon Henri

Chief Culinary Officer James Greaves