

rostir

Commons Menu

Signature Rotisserie Chicken

Rotisserie Chicken (All-Natural Chicken, Extra Virgin Olive Oil, Kosher Salt, Ground Black Pepper, Garlic Powder, Onion Powder, Curry Powder), Herbed Garlic Potatoes (Russian Fingerling Potatoes, Fresh Rosemary, Fresh Thyme, Fresh Sage, Kosher Salt, Ground Black Pepper, Rendered Chicken Fat), Cauliflower 'Mac & Cheese' (Cauliflower, Whole Milk, Mild Cheddar Cheese, Monterey Jack Cheese, Cornstarch, Gluten-Free Flour, Unsalted Butter, Kosher Salt, Ground Black Pepper), Grilled Asparagus with Charred Lemon and Olive Oil (Olive Oil, Salt, Pepper, Lemon) ALLERGENS: DAIRY

Pan Cotto

White Beans, Escarole, Cherry Tomatoes, Olive Oil, Onion, Celery, Garlic, Basil, Salt, Crushed Red Pepper, Thyme, Parsley, Nutritional Yeast, Sunflower Seeds, Garlic Powder

ALLERGENS: NO MAJOR ALLERGENS

Rostir Sauces

Romesco

Grape Tomatoes, Red Bell Pepper, Gluten Free Panko Breadcrumbs, Almonds, Garlic, Olive Oil, Sherry Vinegar, Red Wine Vinegar, Salt, Smoked Paprika

ALLERGENS: GLUTEN FRIENDLY, TREE NUTS, ALCOHOL, VEGAN

Toum

Garlic, salt, lemon juice, olive or vegetable oil

ALLERGENS: NO MAJOR ALLERGENS

Chermoula

Olive Oil-Canola Oil Blend, Cumin, Coriander Seed, Cilantro, Ginger, Thyme, Garlic, Lemon Zest

ALLERGENS: NO MAJOR ALLERGENS

Sweet Treat

Blueberry Orange Cardamom Cookie

Spelt Flour, All Purpose Flour, Sugar, Unsalted Butter, Egg, Cream of Tartar, Baking Soda, Cardamom, Vanilla Extract, Water, Orange Extract, Orange Zest, Sweetened Dried Blueberries

ALLERGENS: WHEAT, GLUTEN, EGG, DAIRY, ALCOHOL

MENU OFFERINGS ARE SUBJECT TO CHANGE. MEALS ARE PREPARED IN A CULINARY ENVIRONMENT WHICH USES NUTS.