



Sat & Sun 9am-3pm

CARMINE'S

Bellini Brunch

## BUBBLY & BOOZY

<b>Bellini</b> Champagne Cocktail   Choose from Selection of Fruit Juices	8
<b>Negroni</b> Bombay Sapphire Gin   Vermouth Rosso   Campari	11
<b>Aperol Sunrise</b> Cuervo Tequila   Aperol   Cointreau   Orange Juice	11
<b>Pimm's Royal</b> Pimm's #1   Korbel Brandy   Creme De Peche   Lemon- ade   Peychaud's Bitters   Piper Sonoma	11
<b>Pamplemousse Cocktail</b> Ketel One Vodka   St. Germain   Grapefruit   Lemon   Basil	12
<b>Sangria</b> Seasonal Fresh Fruit   Red or White Pitchers	16   32

## MORNING STARTERS

<b>Fresh Florida Fruit Plate</b>	12
<b>Irish Steel Cut Oatmeal</b>	8
<b>Greek Yogurt with Local Honey</b> w/ Fresh Berries	6 8
w/ Granola	8

## RAW BAR

<b>* East &amp; West Coast Oyster Selection</b>	3 each
Horseradish Cocktail Sauce   Lemon Wedges	
<b>* Jumbo Shrimp Cocktail</b>	6 each
Horseradish Cocktail Sauce   Lemon Wedges	

## SWEET & SAVORY BREAKFAST

<b>Hobo Skillet</b> Three Eggs Scrambled   Sausage   Peppers   Onions   Potatoes   Cheddar Cheese	13
<b>Italian Omelette</b> Sautéed Italian Sausage   Onions   Mushrooms   Tomatoes   Cheddar Cheese	12
<b>Greek Omelette</b> Feta Cheese   Spinach   Beefsteak Tomatoes	12
<b>Classic Eggs Benedict</b> Crispy Canadian Bacon   Hollandaise	12
<b>Crab Cake Benedict</b> Jumbo Lump Maryland Crab   Hollandaise	16
<b>Florentine Benedict</b> Sautéed Baby Spinach   Feta Cheese   Hollandaise	14
<b>Cinnamon French Toast</b> Challah Bread   Homemade Maple Syrup   Fresh Ground Cinnamon	12
<b>Banana's Foster French Toast</b> Challah Bread   Fresh Bananas   Caramel Sauce   Whipped Cream   Vanilla Gelato	14
<b>Pancake Stack</b> Fresh Fruit   Powdered Sugar   Maple Syrup	12

## LUNCH ENTRÉES

<b>Rosebud Chopped Salad</b> Lettuce Mix   Tomato   Garbanzo Beans   Beets   Corn   Celery   Carrot   Hearts of Palm   Bell Pepper   Cheese   Italian Vinaigrette	15
<b>"Carmine's Famous" Fish Salad</b> Calamari   Octopus   Shrimp   Scungilli   Vinegar Peppers   Lemon Vinaigrette	18
<b>Specialty Wedge Salad</b> Baby Iceberg   Gem Lettuce   Applewood Smoked Bacon   Hardboiled Egg   Tomato   Cucumber   Red Onion   House-made Blue Cheese Dressing	14
<b>Smoked Salmon Platter</b> Scottish Smoked Salmon   Cream Cheese   Red Onion   Capers   Beefsteak Tomatoes   Toasted Bagel	16
<b>New England Lobster Roll</b> Sweet Lobster Chunks   Seasoned Mayo   Toasted New England Roll	24
<b>Prime Cheeseburger</b> 12 oz. Prime Beef   Aged Cheddar   Brioche Bun   House-made Pickles	15
<b>Prime Skirt Steak</b> 8 oz. Prime Skirt Steak   Tomatoes   Olive Oil	22
<b>Chicken Parmesan Sandwich</b> Herb Crusted Chicken Breast   Marinara   Mozzarella   Red & Green Peppers   Ciabatta Bread	12
<b>Rigatoni Alla Vodka</b> Tomato   Mascarpone Cheese   Vodka   Basil	16
<b>Spaghetti &amp; Meatball</b> Homemade Marinara   Hand-Rolled Meatball   Fresh Basil   Imported Cheese	16

## SIDES

<b>Applewood Smoked Bacon</b>	5
<b>Chicken Cranberry Sausage</b>	5
<b>Three Eggs Any Style</b>	6
<b>Breakfast Potatoes</b>	6
<b>Bagel &amp; Cream Cheese</b>	4
<b>Wheat Toast</b>	3

\* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

**A Rosebud Restaurant**

Most Dishes can be Prepared Gluten-Free  
Please Ask Your Server for Details

[RosebudRestaurants.com](http://RosebudRestaurants.com)

**FOLLOW US ON SOCIAL MEDIA**

/CarminesChicago

@RosebudChicago

@RosebudRestaurants