



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

\$16

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)

\$26

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)

\$18

GROUPE 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 AND LEGUMES PATTIE

Quinoa and Legumes pattie mixed with garlic, peppers, and onions, sauteed in olive oil. Topped with a Cucumber and Tomato Lime Salsa on a bed of Herbed Rice

\$14

HERB MUSHROOM PASTA

Sauteed mushrooms and herbs served with a creamy garlic sauce

\$13

Add Chicken: \$16