



ROUGE



Cold

Oysters

champagne mignonette
3 each

Tuna tartare

cucumber-wakame salad . wasabi
18

Bibb & Endive Salad

apple . onion . spicy cashew . roquefort
14

Lettuce Cups

korean marinated beef . quinoa . pickled
cucumber & red onion . peanut sauce
10

Hummus Plate

pita . sundried tomato & olive tapenade .
cucumber . roasted pepper
12

Artisan Cheese

Quadrello Di Bufala

buffalo's milk | italy

Old Chatham Hudson Valley

Camembert

cow's milk | new york

Reblochon

cow's milk | france

Roncal

raw sheep's milk | spain

Verde Capra

goat's milk | italy

single cheese plate

6

three cheese plate

16

five cheese plate

22

pommes frites . 5

truffle parmesan pommes frites . 7

Hot

Crispy Calamari

pickled chili . herb remoulade
15

Pork & Veal Springroll

hoisin barbeque sauce
13

Shrimp Springroll

thai sweet chili sauce
13

Rouge Sliders

caramelized onion . gruyere
10

Fish Tacos

tilapia . avocado . romaine . lime .
mango pico de gallo . piquillo pepper salsa
14

Executive Chef

Samuel Noh



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Night Cap

Beer \$5

Weyerbacher Winter Ale

Lancaster Milk Stout

Yards Philadelphia Pale Ale

Dogfish Head 60 Minute IPA

Yuengling Lager 6

Stella Artois

Amstel Light

Corona Light

Heineken

Kaliber NA

Wine \$7

Grüner Veltliner

2012 fuchs . burgenland. Austria

Malbec

2010 san huberto . la rioja .

argentina

Cocktails \$9

the Angry Frenchman

zubrowka bison grass vodka . crème yvette .

pineapple juice

White Lady

gin . cointreau . fresh grapefruit