



The Rumor Mill

Fusion Bar & Restaurant

Market Menu

Created by Chef Matthew Milani

Cold Tomato & Basil Soup with Cheese Fritter

Juicy local tomatoes pureed with basil & seasonings,
served cold with a warm cheddar fritter

Zucchini 2 ways

Fresh field greens tossed in basil dressing with zucchini bread croutons topped with a
roasted thyme & goat cheese zucchini tart with parmesan cheese

Bleu Cheese "Dagwood" Slider

Flavorful Kobe beef, stuffed with bleu cheese & topped with jalapeno relish & a yellow
tomato & peach chutney. Served with house-made vinegar chips.

Strawberry Shortcake

Ripe strawberries, strawberry ribbon, fresh short cake,
chocolate brownie & freshly whipped cream

\$28 for all four courses | \$8 for any course

Chef Matthew Suggests:

Clos du Bois Chardonnay, Russian River Valley \$9/\$33

Bright & juicy with apple & pear flavors & a long, fresh finish

Trivento Reserve Malbec, Mendoza \$8/\$26

A balance of ripe berry, fig, plum & chocolate make this an excellent
wine to drink with red meats & strong cheeses

Wells Banana Bread Beer \$6

Just like it sounds!

*The Rumor Mill is proud to offer a different Market Menu each week
from Thursday – Sunday. Market Menus are based on the freshest
ingredients available at local farmers' markets in*

Bellevue and Howard Counties