

DINNER



RED ROOSTER

SNACKS

Nut
Sour Cherries Injera
4

Beef Patty
Salsa Verde
4

Corn Bread
Tomato Jam
4

Country Ham
American Blue, Dates
5

Pickles
Seasonal Selection
3

Meatball Slider
Biscuit, Mash
5

SALADS

Daily Market Greens
House Dressing
8

Pickled Beets
Hazelnuts
Arugula, Manchego
12

Green Tomato
Cornmeal, Buttermilk
10

Red Caesar
Smoked Vinaigrette
12

SIDES

7

Smoked Collard Greens
Bacon, Coconut

Black Eyed Peas
Tomato, Marjoram

Aged Basmati Rice
Almonds, Raisons

Daily Mash
Chef's Choice

Black Vinegar
Cauliflower
Nori, Sumac

Sweet Potato Gratin
Sweet Cream

APPETIZERS

Oysters, Ginger Mignonette9
Long Island Catch, Ginger Mignonette

Yellow Corn Fish Tacos.....9
Marinated Yellow Fin Tuna, Avocado

Crab Cakes9
Lump Blue Crab, Spiced Mayo

Beef Tartar, Day Old Toast 14
Spice Butter, Capers

Lobster-n-Dog 14
Lobster Salad, Corn Dog

Shrimp, Rice Vinaigrette.....9
Basmati Rice, Lime

Split Pea, Pumpkin Wurst 11
Yellow Peas, Ham Hock

Mac and Lobster Soup..... 11
Tarragon, Cheese, Cognat

HOUSE SPECIALS

Gravlox, Purple Mustard7
Gravlox, Espresso/Black Mustard

Ox Tail By the Piece.....9
With broth & Collards Banana Chip

Poached Egg, Spicy Chicken Stew8
Ganache, Jam

Duck Liver Pudding, Pomegranate 12
Ganache, Jam

Rooster Platter 18
Taco, Gravlox, Oyster, Ham, House Pickles

Helga's Meat Balls..... 14
Mash, Lingonberry

ENTREES

Fried Yard Bird..... 17
White Mace Gravy

Red Grits & Shrimp..... 17
Stone Ground Grits, Pepperaide

Hearth Baked Mac & Green..... 14
Ears, Charred Tomato Salad

Seared Trout 25
Citrus, Sauerkraut, Salsify

Grilled Snapper Tomato..... 25
Bok Choy, Sour Tomato Broth

Ripped Pork Shoulder 26
Fairy Sprouts, Bourbon, Prunes

Uptown Steak Frites..... 28
Fries, Fried Green Tomato, Choron Sauce

TARTE

Tomato
Local Mozzarella, Basil
12

Mushroom
Farmers Blend, Truffel Oil
13

Lox & Caviar
American Caviar Goat Cheese
11

DESSERT & SMALL TREATS

Red Velvet Cup Cakes
Grand Manier, Orange
5

Sweet Potato Doughnuts
Cinnamon Sugar
6

Coffee Cup Bread
Pudding
Bourbon, Coconut Milk
6

Lady Baltimore
Walnuts, Currants, Brandy,
Cranberries
5

Fudge Whiskey
Macadamia Nuts
4

Ice Cream
Daily Selection
3

Sorbet
Daily Selection
3

CLASSICS

8

Roasted Apple Pie
Local Apples, Cheddar Crust

Black-n-White Mud
Wafer Crust

Black Bottom Peanut Pie
Chocolate, Salted Carmel

SUGGESTED GRATUITY
OF 20% MAY BE ADDED FOR
PARTIES OF 6 OR MORE

EXECUTIVE CHEF
ANDREA BERGQUIST