

ROOSTER'S WOOD FIRED KITCHEN

antipasti

noble's tomato basil bisque 7
onion soup 8
mixed italian olives 6
fried squid 8
fried oysters 10

crudo

beef carpaccio 13

cured

house smoked salmon 8
house cured duck 7
bresaola 7
serrano 7
chicken liver mousse 6
genoa 7
charcuterie sampler 18

cheese

goat lady chevre 7
thomasville tomme 7
mahon 7
aged gouda 7
humboldt fog 8
choice of three 13

salads

organic mesclun mix 7
arugula, chevre, almonds 8
romaine, house caesar 7
iceberg, bacon, blue cheese 7

hand pizzas

salami & cheese 7
roasted chicken 7
wild mushrooms, campo de montalban 8

pastas

linguine, brodetto di mare 19
mac & cheese 7
gnocchi, duck confit, caramelized onions, sage 11
mushroom fregola 10
spaghetti, tomato sauce, basil, parmigiana 8

grilled & seared fish

salmon 17
shrimp 17
seared sea scallops 18

grilled meats

hanger steak 17
ny strip 26
duck breast 19
steak burger 8

spit-fire roasted

quarter natural chicken 10
half natural chicken 13
quarter bbq chicken 10
half bbq chicken 13
carolina bbq pork shoulder 10
rooster's smoked wings 12

roasted / braised

beef short ribs 17
duck confit 14

from the woods

shiitake 8
oyster 8
assorted mushrooms 10

from the garden

pan fried corn 6
fried onion rings 5
haricots verts with garlic, herbs 8
fire roasted beets 5
butter wilted spinach 6
margaux's succotash 6
buttered butter beans 6
garden peas 5

potatoes

pommes frites 6
au gratin potatoes 7
yukon puree 5
oven roasted fingerling potatoes 7

grains

anson mills grits w/bacon 6
anson mills polenta 5