

ROOSTER'S WOOD FIRED KITCHEN

antipasti

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

crudo

beef carpaccio 13

cured

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

cheese

goat lady chevre 7
goat cheddar 7
mahon 7
idiazabal 7
asher blue 8
humboldt fog 7
choice of three 13

salads

organic mesclun mix 5
arugula, chevre, almonds 8
romaine, house caesar 6
iceberg, bacon, blue cheese 6

hand pizzas

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

pastas

linguine, clams, chorizo 14
mac & cheese 6
lemon-ricotta gnocchi, sweet peas 10
mushroom fregola 10
spaghetti, tomato sauce, basil, parmigiana 6

grilled & seared fish

salmon 16
shrimp 17
seared sea scallops 18

grilled meats

hanger steak 15
ribeye filet 22
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 9
rooster's smoked wings 12

roasted / braised

beef short ribs 16
duck confit 14

from the woods

shiitake 8
oyster 7
assorted mushrooms 10

from the garden

pan fried corn 6
fried onion rings 5
haricots verts with garlic, herbs 8
fire roasted asparagus 7
fire roasted beets 5
butter wilted spinach 6
margaux's succotash 6
buttered butter beans 6
garden peas 5

potatoes

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

grains

anson mills grits w/bacon 6
anson mills polenta 5