

appetizers

organic mesclun mix 5
arugula, chevre, almonds 8
romaine, house caesar 6
iceburg, bacon, blue cheese 6
fried oysters 10
fruit and yogurt 6

entrees

smoked salmon terrine

herb cream cheese, arugula, capers, red onions, bagel croutons
and hard boiled farm egg 12

seared scallops

frisee, pea greens, avocado, roasted corn, buttermilk-lime dressing 13

grilled chicken salad

speck ham, granny smith apples, blue cheese, toasted pecans, arugula and balsamic vinaigrette 12

bloody mary salad

poached shrimp, pickled vegetables and bloody mary granite 11

steak burger

ground chuck, lettuce, tomato, red onions and your choice of pomme frites or mesclun salad 9

noble's chicken salad

your choice of a sandwich or served over mesclun salad 9

corned beef hash

roosters corned beef, fingerling potatoes, onions, red peppers
and a fried farm egg 8

biscuits and gravy

buttermilk biscuits and sausage gravy 4/8

fried grateful growers duck eggs

grilled shrimp, asparagus, pancetta lardons, and shrimp buere blanc 14

shrimp and grits

anson mills white grits, chorizo, scallops, tomato, green onion 16

southpark fry

duck confit hash, fried oysters, fried egg, and duck jus 15

eggs benedict

ciabatta, house made pancetta spinach, two poached eggs and bernaise 14

steak and eggs

grilled hanger steak, fingerling hash, and fried or poached eggs 15

rooster's open-faced ham and cheese sandwich

ciabatta, serrano ham, idiazabal, fried eggs and sauce mornay 12

french toast

cinnamon apples, candied pecans, sweet cream and maple syrup 10

rooster's breakfast

two eggs, bacon, sausage, fingerling hash, toast,
and house made preserves 10