

LUNCH

SHARED

DUCK CONFIT STREET TACOS	10
Lime crema, cotija, fresh cilantro, tomatillo relish	
PICKLED JALAPENO QUESO FONDUE	8
Chorizo sloppy joe, salted corn tortillas	
TWICE FRIED KOREAN WINGS	9
Gochujang BBQ, benne seeds	
EDAMAME DUMPLINGS^V	9
Miso broth, crispy kale, bean sprout slaw	
SMOTHERED PICKLES^V	8
Fried dills, creamy pimento cheese, pickled pepper relish	
CHEF'S BUTCHER BOARD	12
Pickled vegetables, charcuterie, local cheeses, spicy mustard	

GARDEN & GREENS

FRISÉE^V	9
Striped beets, spiced walnuts, blood orange vinaigrette, herbed goat cheese, crostini	
COBB SALAD^{GF}	10
Romaine hearts, avocado, crumbled blue cheese, smoked bacon, radish, chopped egg, cucumber, green goddess dressing	
ROOST'S CAESAR SALAD^V	8
Chopped Romaine lettuce, house made Caesar dressing, parmesan cheese, focaccia croutons	
ADDITIONS	
GRILLED CHICKEN^{GF}	4
GRILLED SHRIMP^{GF}	5
GRILLED SALMON^{GF}	6
TOFU^{GF,V}	4

THE KETTLE

CHEF'S DAILY SOUP INSPIRATION	5
CREAMY POTATO AND KALE^{GF}	6
Pancetta lardoons	

SIDES

GARLIC FRIES^V	4
SWEET POTATO FRIES^V	4
DAILY GARDENER'S VEGETABLE^{GF,V}	3
CUP OF SOUP	4
FRESH FRUIT^{GF,V}	4
SWEET N' SOUR COLLARDS^{GF}	3

BEVERAGES

ICED TEA	3
BOYLAN'S ALL NATURAL SODA	3
ROOST RED EYE COFFEE BLEND	3
MIGHTY LEAF TEA	3

FLATBREADS

SALAMI	9
Genoa salami, marinara and mozzarella	
ROASTED FALL VEGETABLES^V	9
Garlic puree, caramelized onion, Macintosh apple, spiced walnuts, Balsamic, mozzarella	
DUCK AND GOAT CHEESE	11
Duck confit, herb whipped goat cheese, striped beets, crispy cracklins	
SMOKED PORK	9
Carolina Gold BBQ, house smoked pork, pickled jalapeno, blue cheese, cheddar and country slaw	
THE FARMER'S PICK^V	10
Whipped goat cheese, brussel sprouts, mission figs, chopped kale, charred peppers, mozzarella	
SUB GLUTEN FREE DOUGH	2

SANDWICHES & SUCH

*NEW SOUTH CLUB	11
Roasted turkey, pastrami, genoa salami, fried egg, butter lettuce, tomato, smoked bacon and Alabama white BBQ	
CUBANO	10
Smoked ham, pulled pork, pickles, roasted garlic aioli and Swiss on bolillo	
BLACK EYED PEA BURGER^V	9
Cilantro lime crema, Swiss, lettuce, sprouts, tomato, avocado	
KENTUCKY HOT BROWN	9
Craft Mortadella and salami, turkey, aged cheddar, Mornay sauce on rosemary focaccia; Perfect with a cup of soup	
THE PULLED PORK	9
½ pound of our famous smoked pork, country slaw, Kansas City BBQ sauce	
*ROOSTER BURGER	12
Fresh jalapeno, smoked bacon, spicy brown mustard, tomato jam, pepper jack cheese and sunny side up egg	
GRILLED CHICKEN CAPRESE	9
Grilled chicken, fresh mozzarella, tomato jam, spinach pesto, balsamic reduction, rocket greens on focaccia	
ADD HARVEST TABLE BUFFET TO ANY SANDWICH	5

HARVEST TABLE BUFFET

MON. - FRI. - 11:30-2

PER PERSON	9.99
A buffet of fresh seasonal salads and daily soups paired with crispy flatbreads.	

GF - Gluten Free V - Vegetarian * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Split Orders will incur a \$2 charge. A gratuity of 18% will be added to parties of 6 or more.