



# SUPPER

Our "Rules of the Roost" are quite simple. We will provide our guests with food that is tastefully crafted, humanely raised, mindfully sourced and fairly priced.

## MAIN COURSE

- \*LOW COUNTRY SHRIMP & GRITS<sup>GF</sup>** 24  
Adluh mills grits, Allan Benton's Tennessee bacon, roasted garlic and onion gravy
- \*SUSTAINABLE CATCH OF THE DAY** MARKET  
Chef's Daily inspiration of accompaniments
- BACON WRAPPED MEATLOAF<sup>GF</sup>** 21  
Buttery Yukon potatoes, peppered tomato jam
- CAST IRON CHICKEN BREAST<sup>GF</sup>** 22  
Joyce Farms chicken, stuffed with collard greens, butternut squash risotto, green tomato chow-chow
- N.C. MOUNTAIN TROUT<sup>GF</sup>** 24  
Wild arugula, shaved fennel, picholine olives, crispy capers, preserved lemon vinaigrette
- \*SCALLOPS AND CHORIZO<sup>GF</sup>** 28  
Local squash puree, brown sugar candied Brussel sprouts
- \*SOUTHERN FRIED PORK CHOPS** 24  
Scalloped potatoes, candied crab apples
- BOURBON BRAISED SHORT RIB<sup>GF</sup>** 26  
Wild mushroom duxelle, gremolata, buttery whipped Yukon mash
- SPAGHETTI SQUASH<sup>V,GF</sup>** 16  
Roasted garlic, fresh herbs, charred peppers, sage
- HARVEST VEGETABLE CURRY BOWL<sup>V,GF</sup>** 15  
Mild Massaman coconut curry, fragrant basmati rice, local garden vegetables
- WILD MUSHROOM RAVIOLI<sup>V</sup>** 18  
Shitake mushroom, herbs, roasted pepper oil, fresh parmesan

## ACCOMPANIMENTS

- ADLUH MILLS GRITS<sup>GF, V</sup>** 4
- BUTTERY WHIPPED YUKON POTATOES<sup>GF, V</sup>** 4
- DAILY MARKET VEGETABLE<sup>V</sup>** 4
- GARLIC FRIES<sup>V</sup>** 4
- SWEET POTATO FRIES<sup>V</sup>** 4
- SWEET AND SOUR COLLARD GREENS<sup>GF</sup>** 4

## BEVERAGES

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

### Supporting Local Farms

Masada Bakery - Atlanta, GA  
La Esperanza Bakery - Greenville, SC  
Sunny Creek Farms - Tryon, NC  
Ashley Farms - Winston Salem, NC  
Joyce Foods - Winston Salem, NC  
Tega Hills Farms - Fort Mill, SC

Timberock Farms - Simpsonville, SC  
Ashe County - West Jefferson, NC  
Drakes Pasta - Highlands, NC  
Walter P. Rawl Farms - Pelion, SC  
Happy Cow Creamery - Pelzer, SC