

DINNER



EST. 2010

RED ROOSTER *Harlem*

SNACKS

- Nut
Sour Cherries, Injera
4
- Beef Patty
Salsa Verde
4
- Corn Bread
Tomato Jam
4
- Country Ham
American Blue, Dates
5
- Pickles
Seasonal Selection
3
- Meatball Slider
Biscuit, Mash
5

SALADS

- Daily Market Greens
House Dressing
8
- Pickled Beets
Hazelnuts
Arugula, Manchego
12
- Green Tomato
Cornmeal, Buttermilk
10
- Red Caesar
Herring, Smoked Vinaigrette
12

SIDES

7

- Smoked Collard Greens
Bacon, Coconut
- Black Eyed Peas
Tomato, Marjoram
- Aged Basmati Rice
Almonds, Golden Raisins
- Daily Mash
Chef's Choice
- Black Vinegar
Cauliflower
Nori, Sumac
- Sweet Potato Gratin
Orange, Honey, Star Anise

APPETIZERS

- Oysters, Ginger Mignonette.....9
Long Island Catch, Dill, Cucumber
- Blue Corn Fish Tacos9
Marinated Yellow Fin Tuna, Avocado
- Crab Cakes9
Lump Blue Crab, Spiced Mayo
- Beef Tartare, Day-Old Toast..... 14
Spiced Butter, Capers
- Lobster-n-Dog 14
Lobster Salad, Corn Dog
- Shrimp, Rice Vinaigrette.....9
Chile, Lime, Romaine
- Split Pea, Pumpkin Stew 11
Wurst, Ham Hock, Apple
- Mac & Lobster Soup 11
Tarragon, Cheese, Cognac

HOUSE SPECIALS

- Gravlax, Purple Mustard7
Fennel, Teff Chip
- Oxtail By the Piece9
Broth, Banana Chip
- Chicken & Egg8
Spicy Sauce, Bread
- Duck Liver Pudding, Pomegranate 12
Ganache, Jam, Cured Breast
- Rooster Platter 18
Tacos, Gravlax, Oyster, Ham, House Pickles
- Helga's Meatballs..... 14
Mash, Lingonberry

ENTREES

- Fried Yard Bird..... 17
White Mace Gravy, Hot Sauce & Shake
- Red Grits & Shrimp..... 17
Stone Ground Grits, Pepperade
- Hearth Baked Mac & Green..... 14
Ears, Charred Tomato Salad
- Seared Salmon.....25
Kraut, Citrus Salad, Apple Broth
- Grilled Snapper Tomato.....25
Bok Choy, Sour Tomato Juice
- Ripped Pork Shoulder26
Fairy Sprouts, Bourbon, Prunes
- Uptown Steak Frites.....28
10oz, Green Tomato, Choron Sauce

TARTE

- Tomato
Local Mozzarella, Basil
12
- Mushroom
Roasted Garlic, Truffle Oil
13
- Lox & Caviar
American Caviar, Goat Cheese
14

DESSERT & SMALL TREATS

- Red Velvet Cupcakes
Grand Marnier, Orange
5
- Sweet Potato Doughnuts
Cinnamon Sugar
6
- Coffee Cup Bread
Pudding
Coconut Bourbon
6
- Lady Baltimore
Walnuts, Currants, Brandy, Cranberries
5
- Whiskey Fudge
Macadamia Nuts
4
- Ice Cream & Sorbet
Daily Scoop
3

CLASSICS

8

- Black-n-White Mud
Wafer Crust
- Roasted Apple Pie
Local Apples, Cheddar
- Black Bottom Peanut Pie
Chocolate, Salted Carmel



SUGGESTED GRATUITY
OF 20% MAY BE ADDED FOR
PARTIES OF 6 OR MORE

EXECUTIVE CHEF
ANDREA BERGQUIST