



ROOSTER

AGED CHEDDAR RILLETTES <i>truffle, cauliflower, toast</i>	11
TOMATO BREAD <i>mayo, shallot, pecan oil</i>	12
HUSHPUPPIES <i>corn crema, sour corn, manchego</i>	8
SMOKED OYSTERS <i>garlic butter, breadcrumbs</i>	18
CUCUMBER <i>melon, smoked creme fraiche</i>	11
BEEF BROTH <i>soft cooked egg, bucatini, tongue</i>	12
ANSON MILLS GRITS <i>Key West pink shrimp, crab curry, thai basil</i>	21
MAPLE GLAZED SALMON <i>creamed spinach, potato chips</i>	20
FRIED CHICKEN SANDWICH <i>sunchoke hot sauce, chamomile mayo</i>	13
BISCUITS AND GRAVY <i>hearth roasted eggs, green tomato ragout, swiss</i>	15
STEAK AND EGGS <i>A-5 Wagyu, dill pickles, fried egg</i>	49
YUKON FRIES <i>soy dusted, bonito flakes, tofu mayo</i>	7

COCKTAILS

12	SIMON SAYS: DRINK THIS <i>Aylesbury Duck Vodka, mango, sweet wine, habanero, broVo Spearmint, lime</i>
14	ROOSTER OLD FASHIONED <i>J. Rieger Kansas City Whiskey, Laird's Apple Brandy, Oloroso Sherry, brown butter</i>
10	ROOSTER MIMOSA <i>Sparkling wine, orange marmalade, brioche</i>
10	BILLY PILGRIM'S BREAKFAST <i>Aquavit, tomato, Sherry vinegar, togarashi</i>

BEER

7	CITIZEN CIDER UNIFIED PRESS <i>Off Dry Cider, 16 oz, 5.2%</i>
6	METROPOLITAN KRANKSHAFT KOLSCH <i>Kolsch, 12 oz, 5.0%</i>
8	DUBUISSON CUVÉE DES TROLLS <i>Belgian Pale Ale, 12 oz, 7.0%</i>
8	BALLAST POINT PINEAPPLE SCULPIN <i>Pineapple IPA, 12 oz, 7.0%</i>

WINES BY THE GLASS

10	ATMOSPHERES BY JO LANDRON, <i>Sparkling Folle Blanche, Loire Valley NV</i>
10	HENRI BORGEAIS, <i>Sauvignon Blanc, Loire Valley 2014</i>
10	DIERBERG VINEYARDS, <i>Chardonnay, Santa Maria Valley 2014</i>
14	PRESQ'UILE, <i>Pinot Noir, Santa Maria Valley 2013</i>
12	GIACOMO BORGOGNO, <i>Barbera d'Alba, Piedmont 2014</i>

COOKIES & MILK <i>chocolate chip cookie dough, milk ice cream</i>	7
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10	FOIE GRAS <i>black walnuts, pretzel, marshmallow</i>
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