

AN ILLUSTRATION OF NORTHEASTERN INGREDIENTS WITH RESPECT TO THE GARDENERS, FARMERS, FISHERMEN & FORAGERS WHO BRING THEM TO OUR TABLES.

TOMATO BISQUE

Cornbread, Parmesan Crisp, Basil 12

BEETS & MELON

HERB FETA, SUNFLOWER SEEDS, GREENS, MINT PESTO 14

OYSTERS ROCKEFELLER

Leek & Fennel Fondue, Spinach, Herb-Pernod Butter 18

14 THE GREEN

Baby Greens, Carrot, Radish, Cucumber, Honey–Herb Vinaigrette 13

SUMMER SQUASH FRITTER

Quick Pickles, Arugula, Prosciutto, Buttermilk Dressing 16

LAMB BOLOGNESE

Herb Tagliatelle Pasta, Shaved Pepato Cheese 16

TUNA CARPACCIO

Fennel & Corn Salad, Black Beans, Poblano Aioli 17

CHEF DE CUISINE CHRISTOPHER LAUINGER



THE RED ROOSTER

FILET OF BEEF

Creamed Corn, Spinach Leaves, Potato Cheddar Cake, Red Wine Jus38

RACK OF LAMB

Mascarpone Polenta, Tomatoes, Chanterelle Mushrooms, Snap Peas, Jus39

RIB EYE STEAK

Baby Carrots, Duck Fat Potatoes, Garden Chimichurri, Bleu Cheese Crumbles 37

CORNELAKE FRIED PORK CHOP

Smoked Sweet Potato Purée, Green Beans, Bacon, Charred Onions, Cherry Jus33

SCALLOPS

Anson Mill Cheddar Grits, Shrimp, Chorizo, Tomato & Pepper Ragout, Fava Beans ${f 35}$

HALIBUT

Crab & Squid Ink Ravioli, Saffron Cauliflower Purée, Asparagus, Lemon Crème 37

CHICKEN

Stuffed with Mushrooms, Fennel, Goat Cheese & Spinach, Parmesan Gnocchi, Green Beans, Leek Broth ${\bf 32}$

SEA BASS

Shallow Herb Poached, Potatoes, Patty Pan Squash, Mussels, Cherry Tomatoes ${\bf 35}$

GARDEN PLATES 12 EACH

FEATURING OUR KELLY WAY GARDENS' ORGANIC VEGETABLES

CAULIFLOWER CROQUETTES – ROMESCO SAUCE, TARRAGON AIOLI
GRILLED VEGETABLE KABOB – BABY BURRATA, OLIVES, COUSCOUS SALAD
CORN & KALE STUFFED ZUCCHINI – STEWED TOMATOES, AGED BALSAMIC