



**RED ROOSTER**  
*Overtown*

# Prix Fixe Dinner Menu

**\$55 PER GUEST | SERVED FAMILY STYLE**

## — TO START —

SELECT ONE

### **ROOSTER CAESAR SALAD**

*harissa, hard boiled egg, parmesan, garlic crumbs, crispy onions*

### **CAST-IRON YUCCA FRIES **V****

*golden yucca fries, smoky spice, hot honey, creamy green ranch*

### **M'S CORNBREAD (+\$8 PP)**

*seasonal jam, chef's butter*

## — MAINS —

SELECT TWO

### **WILD MUSHROOM & GRITS **V****

*brown butter bourbon glaze, white cheddar grits, hopping John vinaigrette, crispy kale*

### **SMOKED CHOP**

*bone-in pork chop, smoked apple sauce, roasted garlic mash, crispy onions*

### **SOUTHERN COMFORT CHICKEN**

*yardbird, corn & spinach mash, SOCO gravy*

### **GULLAH SNAPPER**

*creole curry, pigeon pea rice*

### **LOWCOUNTRY LOVE**

*jumbo shrimp, cheesy grits, sweet corn*

### **GRILLED WILD MUSHROOM **VV****

*pigeon pea puree, gravy*

## — IN ADDITION —

SELECT TWO

### **BRUSSEL SPROUTS **VV****

*pomegranate molasses*

### **BRAISED COLLARDS **V****

*collards, potlicker*

### **GRAINS & GREENS **VV****

*wilted kale, farro rice*

### **MAC & CHEESE**

*sharp cheddar gratin*

### **RICE & PEAS **V****

*vegetarian field peas, cajun rice*

### **CARMELIZED PLANTAINS **VV****

*cane syrup rum glaze*

## — DESSERT —

SELECT ONE

### **KEY LIME PIE**

*graham cracker, coconut meringue*

### **CHOCOLATE BANANA TART**

*banana custard, banana liqueur*

**EXCLUDES 22% GRATUITY, 6% ADMINISTRATIVE FEE, TAX**



**RED ROOSTER**  
*Overtown*

# Prix Fixe Dinner Menu

**\$65 PER GUEST | SERVED FAMILY STYLE**

## TO START

SELECT TWO

### ROOSTER CAESAR SALAD

harissa, hard boiled egg, parmesan, garlic crumbs, crispy onions

### CAST-IRON YUCCA FRIES **V**

golden yucca fries, smoky spice, hot honey, creamy green ranch

### DEVEILED EGGS

truffle chive vinaigrette, crispy chicken skin

### CONCH FRITTERS

calypso, lemon

### M'S CORNBREAD (+\$8 PP) **V**

seasonal jam, chef's butter

## MAINS

SELECT TWO

### WILD MUSHROOM & GRITS **V**

brown butter bourbon glaze, white cheddar grits, hopping John vinaigrette, crispy kale

### SOUTHERN COMFORT CHICKEN

yardbird, corn & spinach mash, SOCO gravy

### LOWCOUNTRY LOVE

jumbo shrimp, cheesy grits, sweet corn

### SMOKED CHOP

bone-in pork chop, smoked apple sauce, roasted garlic mash, crispy onions

### GULLAH SNAPPER

creole curry, pigeon pea rice

### GRILLED WILD MUSHROOM **VV**

pigeon pea puree, gravy

## IN ADDITION

SELECT TWO

### BRUSSEL SPROUTS

pomegranate molasses

### BRAISED COLLARDS **VV**

collards, potlicker

### GRAINS & GREENS **VV**

wilted kale, farro rice

### MAC & CHEESE

sharp cheddar gratin

### RICE & PEAS

vegetarian field peas, cajun rice

### CARMELIZED PLANTAINS **VV**

cane syrup rum glaze

## DESSERT

### KEY LIME PIE

graham cracker, coconut meringue

### CHOCOLATE BANANA TART

banana custard, banana liqueur

**EXCLUDES 22% GRATUITY, 6% ADMINISTRATIVE FEE, TAX**

**V VEGETARIAN | VV VEGAN**



**RED ROOSTER**

*Overtown*

# Prix Fixe Dinner Menu

**\$85 PER GUEST | SERVED FAMILY STYLE**

## — TO START —

SELECT THREE

**M'S CORNBREAD (+\$8 PP) V**

*seasonal jam, chef's butter*

**DEVILED EGGS**

*truffle chive vinaigrette, crispy chicken skin*

**ROOSTER CAESAR SALAD**

*harissa, hard boiled egg, parmesan, garlic crumbs, crispy onions*

**CONCH FRITTERS**

*calypso, lemon*

**CAST-IRON YUCCA FRIES V**

*golden yucca fries, smoky spice, hot honey, creamy green ranch*

**THE GRILLED PEARL**

*grilled oysters, brown crab, chili crunch*

**HOPPIN JOHN'S SALAD VV**

*kale, black-eyed peas, sweet peppers, pecans, crispy chickpeas, maple balsamic vinaigrette*

## — MAINS —

SELECT THREE

**WILD MUSHROOM & GRITS V**

*brown butter bourbon glaze, white cheddar grits, hopping John vinaigrette, crispy kale*

**GALLUH SNAPPER**

*creole curry, pigeon pea rice*

**SOUTHERN COMFORT CHICKEN**

*¼ yardbird, corn & spinach mash, SOCO gravy*

**GRILLED WILD MUSHROOM VV**

*pigeon pea puree, gravy*

**LOWCOUNTRY LOVE**

*jumbo shrimp, cheesy grits, sweet corn*

**SMOKED CHOP**

*bone-in pork chop, smoked apple sauce, roasted garlic mash, crispy onions*

**COCONUT SMOKED OXTAILS (+\$28PP)**

*sweet plantains, piquillo, spinach, rice*

## — IN ADDITION —

SELECT THREE

**BRUSSEL SPROUTS**

*pomegranate molasses*

**BRAISED COLLARDS VV**

*collards, potlicker*

**GRAINS & GREENS VV**

*wilted kale, farro rice*

**MAC & CHEESE**

*sharp cheddar gratin*

**RICE & PEAS**

*vegetarian field peas, cajun rice*

**CARMELIZED PLANTAINS VV**

*cane syrup rum glaze*

## — DESSERT —

**KEY LIME PIE**

*graham cracker, coconut meringue*

**CHOCOLATE BANANA TART**

*banana custard, banana liqueur*

**EXCLUDES 22% GRATUITY, 6% ADMINISTRATIVE FEE, TAX**

**V VEGETARIAN | VV VEGAN**