



Sept 9th – 29th 2021

Three Course Dinner \$39.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

Starter

Shrimp and Grits

Assorted Deviled Eggs

Fried Oyster Salad Frisee Pickled Onion Croutons Lemon Vinaigrette

Sweet Grass Dairy Pimento Cheese and Homemade Cracker Platter

Rooster Wedge Salad- Artisan Iceberg Lettuce, Pork Belly, Rooster Tomatoes,
Bleu Cheese, Buttermilk Vinaigrette

Mains

Nashville Hot Chicken over Mashed Potatoes and Bubba's Collard Greens

Blackened Red Fish W/Crab, Lemon Buerre Blanc on Carolina Gold Rice Grits

Hot-n-Crunchy Grouper With Pineapple Farrow add \$5

Chicken Fried Short Ribs with French Fries and Light Sausage Gravy

Tea Brined Berkshire Pork Chop w/Truffled Fresh Corn Grits and Greens

Finish

Hummingbird Cake

Coca Cola Cake

Rooster Bourbon Biscuit Berry Shortcake

Monday – Friday 7:30am – 3:00pm // Wednesday – Friday 5:00pm – 8:00pm