



Truffled Cauliflower Soup *with hot & sour shiitake mushrooms and cilantro*  
\$9

Searched Grade 'A' Foie Gras, *roasted new potatoes, tatziki, curried apple, chermoula*  
\$17 • \$29

Searched Rare Ahi Tuna\* *with olive-lemon-herb couscous, provençal vegetables, garlic aioli*  
\$20 • \$34

Za'atar Spiced Roast Shrimp, *hummus, beets, pomegranate seeds, nori, frisée*  
\$15 • \$28

Watercress & Radish Salad, *warm goat cheese, mango, hearts of palm, lemon-honey dressing*  
\$8 • \$15 • \$23

Bibb Lettuce Salad, *sliced mushrooms, manchego, roasted celery, bacon, grain mustard brown butter*  
\$8 • \$15 • \$23

Avocado-grilled Escarole Toast, *spiced candied walnuts, soft boiled egg, smoked tomato vinaigrette*  
\$9 • \$15 • \$23

Braised Pork Osso Bucco, *white cheddar polenta, eggplant caponata, crisp parsnips*  
\$16 • \$29

Pecan-crusted NC Trout, *French beans, creole tomato butter, smashed yukon golds*  
\$14 • \$28

Herb-roasted Chicken *with butternut squash purée, spinach, sauce veronique*  
\$14 • \$26

Faroe Island Salmon\*, *grapefruit risotto, parmigiana, radish, arugula*  
\$14 • \$27

Crisp Duck Leg Confit, *blanquette of leeks, brussel sprouts, carrots & white beans in white wine beurre blanc*  
\$18 • \$32

Weekly Dinner Specials

Tuesday.....	Fried Oysters
Wednesday.....	Skirt Steak
Thursday.....	Scallops
Friday.....	Beef Tenderloin
Saturday.....	Provençal Bouillabaisse

\*Items may be cooked to order. Consuming raw or undercooked fish, egg or meat may increase your risk of food borne illness.

Lunch Only



BLUE APRON  
Restaurant &  
RED ROOSTER  
BAR



## SOUPE ET SALADE

Truffled Cauliflower Soup  
*with hot & sour shiitake mushrooms and cilantro*  
\$9

Watercress & Radish Salad, *warm goat cheese, mango, hearts of palm, lemon-honey dressing*

Bibb Lettuce Salad, *sliced mushrooms, manchego, roasted celery, bacon, grain mustard brown butter*

Avocado-grilled Escarole Toast, *spiced candied walnuts, soft boiled egg, smoked tomato vinaigrette*

Seasonal Vegetable Salad ...*please see chalkboard for description*

- Single Salad \$8
- Double Salad \$15
- Salad *with Chicken, Steak, Shrimp or Salmon* \$15

## LES SANDWICHES

Foie Gras Meatball Sub, *Sandy River grass fed beef, provolone, shiitake mushrooms, tomato pesto, arugula* \$14

Curried Chicken Salad Croissant, *spiced walnut, raisins, tomato, bibb lettuce* \$10

Turkey Reuben *with roast turkey, sauerkraut, gruyere, rooster dressing, toasted rye* \$12

Smoked Pork Pressed Cuban *on multi-grain ciabatta, onion, pickle, tomato, swiss, dijon mayo* \$12

Open Face Vegetable Sandwich, *marinated cucumbers, pickled sweet red pepper, tomato, red onion, crisp carrots, arugula pesto & herb cream cheese on toasted wheat* \$11

PEI Mussels  
*white wine, butter, garlic, chile, lemon & herbs*  
\$10 • \$19



## ENTRÉE

Seared Grade 'A' Foie Gras, *roasted new potatoes, tatziki, curried apple, chermoula*  
\$17 • \$29

Steak Frites, *grilled angus skirt steak, herb & duck fat fries, mixed greens with parmigiana vinaigrette*  
\$18 • \$30

Herb-roasted Chicken *with butternut squash purée, spinach, sauce veronique*  
\$14 • \$26

Faroe Island Salmon\*, *grapefruit risotto, parmigiana, radish, arugula*  
\$14 • \$27

Garlic Roasted Shrimp, *white cheddar polenta, french beans & creole tomato butter*  
\$15 • \$28

Executive Chef Scott Switzer • Sous Chef Nick Hamilton

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