



### East Coast Oysters *gf*

mignonette & spicy cocktail 18.25 (half dozen) 36.50 (dozen)

### Grilled Flat Bread

caramelized leeks, spinach & sweet peppers,  
triple crème Brie, aged balsamic 13.75

### Stuffed Poblano Pepper *gf*

slow roasted pork, aged cheddar, fire roasted salsa  
& lime sour cream 14.75

### Griggstown Farm Deviled Eggs

seared ahi tuna, wasabi whipped yolk,  
soy glaze 14.25

### Griggstown Chicken & Waffle

scallion waffle, pulled chicken,  
maple glaze, pickled jalapeno 15.25

### Wood Fired Pork Belly

apple cider gastric, cabbage slaw 16.75

### ABC

grilled avocado, bacon, crabmeat, garlic aioli 18.50

### Artisan Cheese Board

grilled local apple chutney, honey, lavash 16.25

### Fire Roasted Calamari

roasted tomato chipotle cream 16.50

### Tuna Two Ways ~ Seared & Tartare

wasabi cream, Rooster sauce, crispy wontons 16.75

## GREENS & SOUP

### Signature Grilled Romaine *gf*

creamy parmesan dressing,  
grated aged parmesan 11.25 white anchovies 2.5

### Rooster House Salad *gf*

toasted almonds, crumbled boursin, sundried  
cranberries, honey sherry vinaigrette 11.25

### Rustic Wild Mushroom Soup *gf* 12.50

## MAIN SELECTIONS

### 16oz Veal Rib Chop *gf*

cognac green peppercorn demi 44

### Pan Fried Rainbow Trout *gf*

almond parsley butter 36

### Fire Roasted Salmon Filet *gf*

sweet pea emulsion 33.5

### Wood Fire Grilled Ahi Tuna

pickled ginger cucumber salad, sauce trio 36

### Griggstown Farm Chicken Paillard *gf*

dried apricots, arugula, Sugar Maple Jerseys Gouda, roasted onions 31

### Jumbo Lump Crab Cakes

balsamic roasted bell pepper remoulade 39.5

### 'The Classic' Center Cut Filet 8oz, *gf*

applewood smoked bacon, bleu cheese crust 44

### Dry Aged Steak *of the Night* *gf*

butter braised mushrooms & sweet onions *mp*

### Chef's Vegetarian/Vegan Special

farm fresh vegetables du jour 31

### Maple Brined Pork Chop *gf*

bourbon demi-glace 35

### Grilled Shrimp Fresh Pasta

lemon garlic butter, spinach, roasted tomatoes 33