



RED ROOSTER

Harlem

STARTERS

- Corn Bread.....6
Honey Butter, Tomato Jam
- Yellow Split Pea Soup.....13
Pea Tendrils, Creme Fraiche, Mint
- Market Greens..... 12
Mushrooms, Cauliflower, Radishes, Sherry Vinaigrette
- Spinach Salad..... 14
Brussel Sprouts, Radish, Goat Cheese Vinaigrette

SANDWICHES

- Gravlax Club..... 18
Pumpernickel, Roasted Tomato, Creme Cheese
- Red Rooster Burger 19
Spicy Mayo, Cheddar, Market Mushrooms, Truffle Fries
- Crab Cake 21
Bread & Butter Pickles

MAINS

- Mac & Greens 15
Gouda, NY Cheddar, Comté
- Fried Chicken Caesar 16
Red Romaine, Smoked Vinaigrette, Egg
- Bass & Grits.....22
Chorizo, Salsa Verde, Capser Berries
- Jerk Bacon & Egg.....19
Brown Beans, Pikliz
- Shrimp & Dirty Rice..... 24
Raisins, Curry Leaves, Almonds
- Smoked Salmon.....23
Fennel, Orange, Daikon
- Fried Yard Bird.....22
Dark Meat, White Mace Gravy, Mashed Potatoes
- Lamb & Potato Hash..... 17
Egg, Rosemary, Beets
- Helga's Meatballs..... 18
Lingonberries, Braised Green Cabbage, Dill Potatoes
- Berberé Roasted Chicken26
Rainbow Chard, Asparagus, Peanut Slaw

DESSERTS & SMALL TREATS

- Whiskey Fudge
Macadamia Nuts
5
- Sweet Potato Doughnuts
Cinnamon Sugar
8
- Fruit Cocktail
Lemon, Sorbet
6
- Devil's Food Cupcake
Caramel, Pretzels
5

LUNCH BOX

17

Peanut Soup
Avocado, Tomatoes

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Helga's Meatballs  
*Lingonberries, Braised Green Cabbage, Dill Potatoes*

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Devil's Food Cupcake
Caramel, Pretzels

SIDES

8

- Cow Peas
- Collard Greens
- Truffle Fries

African Coffee & Tea

Coffee	3.50	Café Au Lait	4.50
Espresso	4.00	Latte	4.50
Americano	4.00	Mocha	6.00
Macchiato	4.00		
Cappuccino	4.50	Pot of Tea	6.00



EXECUTIVE CHEF
MICHAEL GARRETT