

# ROOST

## APPETIZERS

\*Barbecue Short Ribs \$14  
*bread and butter pickles,  
stone ground mustard, herb salad*

Pan Roasted Scallops \$16  
*orange candied pork belly, arugula, shaved  
baby beet, beet coulis*

Soft Shell Crab \$17  
*shaved asparagus and carrot with  
watercress, spicy remoulade, lemon  
emulsion*

Rabbit Terrine \$12  
*crispy scrapple, sunny up quail egg,  
pickled carrot, whole grain mustard*

Beef Tartare \$14  
*deviled quail egg, tomatoes,  
parmesan tuile, crostini*

\*Baked Asparagus \$9  
*celeriac puree, baked egg, puff pastry,  
watercress*

Artisan Cheese \$17  
*seasonal accompaniments, crostini*

Seasonal Oysters  
*cocktail, champagne mignonette*  
½ dozen \$18 dozen \$34

\*House Cured Gin Salmon Bruschetta \$14  
*house-made focaccia toast, tomato relish, pickled shallot,  
egg mimosa*

## SOUPS + SALADS

\*Mesclun Salad \$6  
*field greens, shaved carrot, cucumber, radish,  
grape tomato, lemon vinaigrette*

Boston Bibb Salad \$9  
*house made pancetta, almond, tomato, green  
bean, hard boiled egg, blackberry  
vinaigrette*

Asparagus, Carrots, and Cucumbers \$8  
*cumin scented wheat berries, lemon yogurt,  
baby romaine*

Heirloom Spinach Salad \$8  
*house-made bacon lardon, pickled shallot, mushrooms,  
deviled quail egg, warm bacon vinaigrette*

Shrimp + Lobster Gumbo \$6  
*house-made andouille, tomato froth, crostini*

\*Split Pea and Garlic Soup \$5  
*lemon yogurt, chive, crostini*

## IOWA PREMIUM PRIME BEEF \$40

All Steaks Served with Grandma's Mashed Potatoes, Glazed Green Beans +  
Topped with Hudson Valley New York Foie Gras Butter

Porterhouse

Ribeye

Filet

\*Petit Filet

Choice of one:

Crab Meat

Scallops

Shrimp

## ENTREES

Smoked Chicken' n 'Dumplings \$20  
*spring pea, radish, wild mushrooms, lemon emulsion*

\*Pan Roasted Skuna Bay Salmon \$32  
*cumin scented wheat berries, brown butter asparagus, arugula,  
blackberry vinaigrette*

Pan roasted Trout \$26  
*rissole potatoes, beet greens, baby turnip, spinach puree, watercress, brown  
butter hollandaise*

Shrimp + Grits \$22  
*crispy pork belly, aged cheddar,  
red eye gravy, scallion*

Double Cut Kurbota Pork Chop \$38  
*black eyed peas, collard greens, trumpet mushroom,  
whole grain mustard jus*

Duo of Border Hill Springs Lamb \$37  
*grilled rack, braised shoulder, spring pea fritter,  
thumbellina carrot, spinach puree, natural jus*

\*Murray's Chicken Breast \$22  
*rissole potatoes, spring onion, beet greens, spinach puree,  
natural jus*

## ADD-ONS

Mashed Potatoes \$4

Black Eyed Peas \$5

Spring Pea Fritter \$6

Wild Mushrooms \$5

Pickled Vegetables \$6

Wheat Berry Salad \$4

Asparagus with Hollandaise \$6

Collard Greens \$5

\*Choose Three Courses \$50

\*Choose Four Courses \$60

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.