

STARTERS

HAYSTACK ONIONS

Slivered onion rings & BBQ ranch
Short Stack 7.99 / Tall Stack 9.99

PIG PICKIN' NACHOS

House made potato chips, aged cheddar, tender pulled pork, BBQ sauce, & BBQ ranch 12.99

SHRIMP COCKTAIL

Ten perfectly boiled and chilled large shrimp, served with classic cocktail and Sriracha remoulade 10.99

PIMENTO CHEESE & CHIPS

Classic southern pimento cheese topped with homemade chow chow, served with house made potato chips 8.99

SOUP FOR THE SOUL

Always homemade
Cup 3.99 / Bowl 5.99



CAST IRON BUTTERMILK CORNBREAD BAKED FRESH TO ORDER 3.99

SOUTHERN FLAVORS

SERVED WITH A SALAD OR SOUP & ONE SIDE

SKILLET FRIED CHICKEN

Boneless chicken breast breaded and skillet fried, mashed potatoes, creamy chicken gravy 14.99

RATHER BE FISHIN' DINNER

Crispy fried or blackened fish filet & large shrimp, hushpuppies, slaw 18.99

LOW COUNTRY SHRIMP AND GRITS

Sautéed natural shrimp, lemon garlic cream sauce, applewood bacon, locally milled Yelton's stone ground grits 19.99

CAROLINA PULLED PORK PLATTER

Mesquite rubbed pulled pork, hushpuppies, slaw, mountain molasses BBQ sauce 14.99

GRITS & GREEN TOMATOES

Fried green tomatoes, caramelized onion, pimento cheese, local Yelton's stone ground grits 15.99

NORTH GEORGIA CHICKEN TENDERS

Naturally farmed hand-breaded chicken tenders with your choice of sauce 13.99

FROM THE GRILL

SERVED WITH A SALAD OR SOUP & ONE SIDE

BACON-WRAPPED FILET MIGNON*

8-ounce flame grilled USDA Choice center cut, lightly seasoned and basted with butter 26.99

FLAME GRILLED RIBEYE STEAK*

Always selected by Steve, our beef loins are top quality USDA Choice or higher, hand cut, dry rubbed, and flame grilled to order

10-ounce cut 24.99, 14-ounce king cut 29.99

CHOPPED STEAK*

12-ounce chopped sirloin topped with crispy haystack onions or creamy mushroom gravy 19.99

SOURWOOD GRILLED CHICKEN

Two flame grilled chicken breasts marinated with herbs & sourwood honey, mashed potatoes 17.99

CADILLAC PORK CHOPS

Two boneless center-cut, citrus & garlic marinated pork loin chops 18.99

Cowboy Style BBQ glaze & haystack onions 19.99

GRILLED CANADIAN SALMON*

North Atlantic salmon, lemon garlic butter or brown sugar teriyaki glaze 19.99

ADD A TOPPER

SAUTÉED MUSHROOMS AND ONIONS 3.49 // CRUMBLLED BLUE CHEESE 3.99

HAYSTACK ONIONS 2.99//PIMENTO CHEESE 2.99// AVOCADO HALF 2.59

GRILLED SHRIMP 5.99

FARM FRESH VEGETABLES & SIDES 3.49

STONE-GROUND GRITS // BAKED POTATO SALAD // FRENCH FRIES // HONEST MASHED POTATOES
COLESLAW // SWEET POTATO FRIES // SLICED TOMATOES // CHUNKY APPLESAUCE // GREEN BEANS
SAUTÉED MUSHROOMS & ONIONS // HUSHPUPIES // HOUSE MADE POTATO CHIPS // FRIED GREEN TOMATOES

FARMER'S SUPPER PICK 4 VEGGIES 13.99

EAT YOUR GREENS!

BLUE ROOSTER SALAD

Freshly cut lettuce, tomatoes, cucumbers, red onion, aged cheddar, & bacon 7.99

JUST BEET IT SALAD

Roasted beets, arugula, cucumbers, bacon, and artisan smoked blue cheese, served with blue cheese dressing 9.99

CAESAR SALAD

Fresh cut, crispy romaine, house made croutons, and shredded parmesan, tossed in house made Caesar dressing 8.99

BILTMORE BOUQUET SALAD

Arugula, fresh strawberries, candied pecans, and feta cheese, topped with bouquet herb salt, served with balsamic vinaigrette 9.99

GREEK SALAD

House made Greek vinaigrette, mixed greens, feta cheese, kalamata olives, and pepperoncini 8.99

BOOM BOOM SHRIMP SALAD

Our big Blue Rooster Salad topped with sweet & spicy boom boom shrimp and fresh avocado 14.99

ADD TO ANY SALAD

Crispy Chicken Tenders 4.99 // Grilled Chicken Breast 4.99

Chicken Salad 4.99// Grilled Shrimp 5.99 // Grilled Ribeye Steak* 8.99

Grilled Canadian Salmon* 7.99 // Avocado Half 2.59//

SANDWICHES AND SUCH

SERVED WITH ONE SIDE

AUNT B'S CHICKEN SALAD

Made fresh daily with roasted natural chicken breast, served on toasted white or wheat bread with lettuce and tomato 10.99

RATHER BE FISHIN' PO BOY

Hand breaded & crispy fried fish filet or shrimp on a toasted hoagie roll with tartar sauce 12.99

SKILLET CHICKEN SANDWICH

Our delicious skillet fried chicken breast on a brioche bun with lettuce, tomato, & pickle, served with spicy Texas ranch 11.99

CAROLINA PULLED PORK SANDWICH

Mesquite rubbed pulled pork on a toasted bun, BBQ sauce & slaw 10.99

BBQ CHICKEN QUESADILLA

Grilled flour tortilla, BBQ chicken, BBQ sauce, & aged cheddar, served with BBQ ranch 10.99

BUFFALO CHICKEN QUESADILLA

Grilled flour tortilla, SPICY buffalo chicken, diced tomato, & cheddar cheese, served with smoked blue cheese dressing 10.99

RIVERSIDE FARM QUESADILLA

Grilled flour tortilla, sautéed mushrooms, diced tomatoes, feta cheese, & provolone cheese, served with pesto ranch 10.99

CHICKEN BUCKET

Hand breaded chicken tenders & house made potato chips 10.99

SIGNATURE BURGER PLATTERS

SERVED WITH ONE SIDE

THE CLASSIC*

Natural ground chuck, always flame grilled, served with your choice of cheese & all the fixings on a toasted brioche bun 11.99

HOT ON THE TRAIL*

Blackened burger with aged cheddar, avocado, & jalapeño, served with spicy Texas ranch 12.99

ROBBY RHEA*

Melted provolone & a nest of haystack onions, served with horseradish mayo 12.99

DOWN YONDER*

House made pimento cheese & fried green tomatoes 12.99

SWEET CAROLINE*

Aged cheddar, thickly sliced bacon, & BBQ sauce 12.99

AMAZIN' GRACE*

Swiss cheese, piled high with sautéed mushrooms 12.99

THE BIGGIE PIGGIE*

Our classic ½ pound burger topped with American cheese, ½ pound pulled pork, BBQ sauce, haystack onions, and slaw 18.99

ASK ABOUT OUR DELICIOUS HOMEMADE DESSERTS!

ONLINE ORDERING NOW AVAILABLE- LINK ON OUR FACEBOOK PAGE!

FOLLOW US ON INSTAGRAM!

@BLUEROOSTERSOUTHERNGRILL

20% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT OR MORE

WHITE WINE BY THE GLASS

1928 PROSECCO

Italy, 9

LA TORETTA PINOT GRIGIO

Italy, 8 / 24

DRY CREEK FUMÉ SAUVIGNON BLANC

California, 10 / 25

CÔTES DU VENTOUX ROSÉ

France, 8 / 21

MEIOMI CHARDONNAY

California, 9 / 25

SUN GARDEN RIESLING

Germany, 6 / 18

CANYON ROAD MOSCATO

California, 6 / 18

RED WINE BY THE GLASS

BLOCK NINE PINOT NOIR

California, 9 / 25

BLACK SHEEP CÔTES DU RHÔNE BLEND

France, 7 / 20

SOUTHERN BELLE RED BLEND

Spain, 13.50 / 35

HERITAGE CABERNET SAUVIGNON

California, 9 / 25

ASK FOR OUR FULL WINE LIST!

DOMESTIC BEER 3.50

MICHELOB ULTRA

COORS LIGHT

BUD LIGHT

MILLER LITE

BUDWEISER

PREMIUM BEER 4.50

BLUE MOON BELGIAN WHITE

CORONA LIGHT

YUENGLING LAGER

STELLA ARTOIS

HI WIRE IPA

HIGHLANDS GAELIC ALE

BOOJUM REWARD

LOCAL-SEASONAL OF THE DAY

WHITE CLAW HARD SELTZER

CIDER

NOBLE "VILLAGE TART" CHERRY CIDER

12 oz, 4.99

APPALACHIAN RIDGE CIDER

750 ML, 21

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



BLUE ROOSTER SOUTHERN GRILL

CLYDE, NORTH CAROLINA

828-456-1997

BLUEROOSTERSOUTHERNGRILL.COM