

## STARTERS

### HAYSTACK ONIONS

Slivered onion rings & BBQ ranch  
Short stack 6.99 / Tall Stack 8.99

### 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 Mary's Sriracha remoulade 10.99

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 skilled 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 13.99

### GRITS & GREEN TOMATOES

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

### NORTH GEORGIA CHICKEN TENDERS

Naturally farmed hand-breaded chicken tenders with your choice of sauce 12.99

## FARM FRESH VEGETABLES AND SIDES 3.49

### FARMER'S SUPPER

Pick 4 Veggies 13.99

### STONE-GROUND GRITS

BAKED POTATO SALAD HONEST MASHED POTATOES

FRENCH FRIES

COLESLAW

SWEET POTATO FRIES

SLICED TOMATOES

CHUNKY APPLESAUCE

HUSHPUPIES

SAUTÉED MUSHROOMS & ONIONS

HOUSE MADE POTATO CHIPS

FRIED GREEN TOMATOES

## EAT YOUR GREENS!

### BLUE ROOSTER SALAD

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

### GREEK SALAD

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

### WEDGE SALAD

Crispy iceberg, sliced bacon, ripe tomatoes, and our artisan smoked blue cheese crumbles, & blue cheese dressing 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

## 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 25.99

### 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, creamy mashed potatoes 17.99

### CADILLAC PORK CHOPS

Two boneless center-cut, citrus & garlic marinated pork loin chops 20.99

Cowboy Style with BBQ glaze & haystack onions 21.99

### GRILLED CANADIAN SALMON

North Atlantic salmon, lemon garlic butter or brown sugar teriyaki glaze 18.99

### ADD A TOPPER

SAUTÉED MUSHROOMS AND ONIONS 2.99

CRUMBLED BLUE CHEESE 3.99

HAYSTACK ONIONS 2.99

PIMENTO CHEESE 2.99

AVOCADO HALF 2.59

GRILLED SHRIMP 5.99



### BILTMORE BOUQUET SALAD

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

### 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 9.99

#### RATHER BE FISHIN' PO BOY

Hand breaded & crispy fried fish filet or shrimp, served on a toasted hoagie roll with tartar sauce 11.99

#### 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 9.99

#### BBQ CHICKEN QUESADILLA

Grilled flour tortilla, BBQ chicken, BBQ sauce, & aged cheddar, served with BBQ ranch 9.99

#### BUFFALO CHICKEN QUESADILLA

Grilled flour tortilla, SPICY buffalo chicken, diced tomato, & cheddar cheese, served with smoked blue cheese dressing 9.99

#### RIVERSIDE FARM QUESADILLA

Grilled flour tortilla, sautéed mushrooms, diced tomatoes, feta cheese, & provolone cheese, served with pesto ranch 9.99

#### CHICKEN BUCKET

Hand breaded chicken tenders & house made potato chips 9.99

## 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 tomato 12.99

#### SWEET CAROLINE

Aged cheddar, thickly sliced bacon, & BBQ sauce 12.99

#### AMAZIN' GRACE

Swiss cheese, piled high with sautéed mushrooms 12.99

#### HEAVENS TO BETSY

Provolone cheese, caramelized onion, fresh arugula, house made chow chow 12.99

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## WHITE WINE

#### LA MARCA PROSECCO

Italy, 9

#### CANYON ROAD MOSCATO

California, 6/18

#### LA TORETTA PINOT GRIGIO

Italy, 8/24

#### CARLETTO PINOT GRIGIO

Italy, 7/18

#### BUTTERCUP CHARDONNAY

California, 9/26

#### SAINT PAUL'S MOUNTAIN CHARDONNAY

North Carolina, 27

#### DRY CREEK FUMÉ BLANC

California, 10/29

#### COTES DU VENTOUX ROSÉ

France, 8/24

## RED WINE

#### BLOCK NINE PINOT NOIR

California, 9/27

#### CARNIVOR CABERNET SAUVIGNON

California, 8.50/26

#### BLACK SHEEP COTES DE RHONE BLEND

France, 7/21

#### SOUTHERN BELLE SPANISH BLEND

Spain, 13.50/38

## DOMESTIC BEER 3.50

#### MICHELOB ULTRA

#### CORRS LIGHT

#### BUD LIGHT

#### MILLER LITE

#### BUDWEISER

## PREMIUM BEER 4.50

#### BLUE MOON BELGIAN WHITE

#### CORONA LIGHT

#### YUENGLING LAGER

#### STELLA ARTOIS

#### HI WIRE IPA

#### BOOJUM REWARD

#### HIGHLANDS GAELIC ALE

#### CATAWBA WHITE ZOMBIE

## CIDER

#### APPALACHIAN RIDGE CIDER

750 ML, 21



BLUE ROOSTER SOUTHERN GRILL  
CLYDE, NORTH CAROLINA

828-456-1997

BLUEROOSTERSOUTHERNGRILL.COM