

EST. 2019



MIAMI

RED ROOSTER

Overtown

Black History Month Menu

AVAILABLE FEBRUARY 1ST - FEBRUARY 28TH



WEST & CENTRAL AFRICA

FEBRUARY 1 - 6

GRILLED WEST AFRICAN PRAWNS

spinach "Krain Krain" stew, Obe ata

SUYA GRILLED LAMB | \$32

peanut, scallion

THE CARIBBEAN

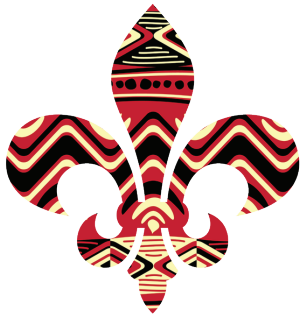
FEBRUARY 7 - 13

CURRY POTATO CROQUETTE | \$12

stewed oxtail, chana

BAKE AND SALTFISH | \$29

fried bake, bacala buljol, avocado, watercress



NEW ORLEANS

FEBRUARY 14 - 20

BBQ PRAWNS | \$26

pickled trinity, celery root puree, sourdough

RED PEAS AND RICE | \$32

boudin blanc, octopus, anson mills rice

LOW COUNTRY

FEBRUARY 21 - 27



CHARLESTON RED RICE & SAUSAGE | \$28

DRY AGED PORK CHOP | \$39

smothered shrimp gravy, succotash

Celebrating Black History Month at



EXPLORE AFRICA'S CULINARY INFLUENCE ON THE AMERICAS

The importance of African food traditions in the Americas began long before the trans-Atlantic slave trade from the 15th through the 19th centuries. However, the skills and foods of enslaved Africans helped create food cultures in every country in the Americas, especially in the United States.

This month, Red Rooster Overtown explores the culinary diaspora created through the forced migration of Africans to the Americas, which continually brought exceptional cooks and expert agriculturists to the Atlantic coast stretching from South America to Canada.

Those that endured the deadly middle passage, were shipped directly to areas such as Louisiana and South Carolina, or remained in the Caribbean Islands, where they forever changed the cooking and cuisine of those regions, and created a culinary revolution throughout the Americas.

Methods and foods that traveled with the enslaved include deep seasoning with peppers and spices, roasting, barbecuing, frying, steaming in leaves, baking, and a combination of those methods.

Each week in February, Chef Tristen Epps will pay homage to the inventiveness of the enslaved Africans that survived the transatlantic slave route by creating and re-imagining recipes and ingredients of the Black diaspora. Beginning with West & Central Africa the first week, the menu will subsequently visit The Caribbean, New Orleans and the South Carolina/Georgia low country.

Celebrate Black History Month with Red Rooster Overtown!

REDROOSTEROVERTOWN.COM