

ROOSTER'S

SINCE 1992



LUNCH MENU CRAFTED DAILY
ROOTED IN TRADITION, INSPIRED BY THE SEASON

GARDEN

local lettuce, vegetables, pickled onions,
champagne vinaigrette 12

kale caesar, croutons, parmesan, white anchovy,
caesar dressing 12

baby gem wedge, bacon, pickled red onion, grape
tomatoes, radish, chives, blue cheese dressing 14

arugula, fruit, goat cheese, pickled onion,
rose balsamic vinaigrette 14

fried oyster salad, egg, roasted red peppers,
bacon, balsamic 32

chopped cobb, ham, bacon, tomatoes, cheddar,
cucumbers, chickpeas, egg, avocado, spiced ranch 18

salmon* 20 shrimp 10 pulled chicken 8
manhattan strip* 25 crab cake 20

PANTRY

nobles's tomato basil bisque, chevre, basil oil 8/12

mushroom and onion soup, croutons 10/15

pimento cheese, grilled seeded bread 14

noble's chicken salad sandwich, LTO, grilled
copain loaf 17

chicken grain bowl, roasted vegetables,
chimichurri, radish, pickled onion 18

roast beef, pickled red onions, horseradish
aioli, arugula, swiss, hoagie roll 18

meatballs, tomato sauce, mozzarella, basil,
hoagie roll 18

smoked turkey, bacon, lettuce, avocado,
tomato, dukes mayonaise, grilled bread 18

PIZZA

mozzarella, basil, tomato sauce 20

pepperoni, tomato sauce, provolone,
parmigiano 22

local mushroom, parmigiano, campo de
montalban 24

SEA

fried oysters, cocktail sauce 21

fried calamari, calabrian aioli, lemon, herbs 16

grilled salmon*, cucumber radish slaw, dill
yogurt 27

crab cake, succotash, citrus aioli, chili oil 24

nc shrimp and anson mills grits, tomatoes,
nduja, bacon, lemon 20

fried nc trout, pomme frites, slaw, tartar
sauce, lemon 18

salmon cakes, red pepper aioli, low country
succotash 17

PASTURE

creekstone farms burger*, lettuce, tomato,
onion, mayo, dijon, copain bun 20

bolognese, tagliatelle, basil, parmesan 28

creekstone manhattan strip*, pomme frites 28

smoked chicken wings 20

wood fired rotisserie natural or barbecue chicken
quarter 16 half 23

wood fired meatloaf, roasted potatoes, sauteed
spinach, mushroom gravy 20

SIGNATURE SIDES

pan fried corn 10

fire roasted beets 9

mac and cheese 13

sweet potato puree 10

roasted local asparagus 16

sauteed spinach 9

margaux's succotash 9

pomme frites 10

onion rings 10

collard greens, pork 12



Many items contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

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

*These items are served raw or undercooked.

For your convenience, a suggested gratuity of 20% is automatically applied to all parties of 8 or more.

Please ask your server if you would like to make any adjustments.

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WHITE WINE BY THE GLASS

1	Inama Soave, Veneto '23	14...56
2	Domaine Skouras "Zoe" Blend, Greece '23	12...48
3	Amorica Sauvignon Blanc, Loire Valley	15...60
5	Shelton Riesling, Yadkin Valley '23	12...56*
6	Domaine des Tourelles Blanc, Bekaa Valley '23	14...56*
7	Novellum Chardonnay, Côtes Catalanes France '23	12...48*
8	Il Conte Pinot Grigio, Italy '23	15...60
9	Valravn Chardonnay, Sonoma County '23	16...64
119	Izadi "Selection", Rioja Blanc, Rioja '22	18...72*
200	Medaloni Cellars Riesling, North Carolina, '22	10...40

RED WINE BY THE GLASS

10	Spoken West Cabernet Sauvignon, California '22	13...52
11	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
12	Colle Massari "Rigoletto" Rosso, Italy '21	15...60
13	Three Sticks "Head High" Pinot Noir, Sonoma '20	15...60
14	Giannitessari Tai Rosso, Italy '22	14...56
15	Evodia Garnacha, Calatayud, '20	13...52*
16	Calhou Belair Bordeaux, France '19	14...56
17	Le Premier "Miracle" Cabernet Sauvignon, WA '19	14...56
18	CVNE "Cune" Crianza, Rioja, '20	13...52
19	Commando G "La Bruja", Garnacha, Madrid '22	23...92*
20	Dolcetto Grasso Nebbiolo, Piedmont, Italy '23	13...52
21	Domaine de la Janasse "Reserva" Cotes du Rhone '22	15...60

ROSE WINE BY THE GLASS

403	Scarpetta, "Frico", Rosato, Italy '22	11...44
419	Domaine des Bosquets, Gigondas, France '22	19...76*

Our BIN 19 Wines

Bodegas Izadi, Rioja Blanco 2022
Domaine Des Bosquets "Reserve", Gigondas 2022
Commando G "La Bruja", Garnacha, Madrid, 2022

Every few months we collaborate with Eric Solomon and choose must try vintages, deeply discounted, to share with you

*Eric Solomon Selections

COCKTAILS

CRAN MULE 12
tito's vodka, fevertree ginger beer, sour, splash cranberry, lime garnish
MARTINEZ 14
sipsmith gin, sweet vermouth, luxardo maraschino, orange twist
SOUTHERN SQUARE 16
southern star double rye, campari, sweet vermouth, angostura bitters, orange twist
SPICY PALOMA 12
lunazul blanco, grapefruit juice, sour, dash spicy elixir, soda water, lime garnish, salt rim

HIBISCUS HUGO SPRITZ 12
st. germaine, prosecco, hibiscus rose simple, botanical garnish

BOTTLED BEERS

Becks' NA 6
Corona Light, Mexico 4.0% 6
Michelob Ultra, USA 4.2% 6
Miller Lite, USA 4.2% 5
Pilsner Urquell, Czech Rep 4.4% 5
Stella Artois, USA 5.2% 6

DRAFTS 8

Hazy Little Thing IPA, Asheville, NC 6.7%
Wise Man (seasonal), Winston, NC
OMB Captain Jack Pilsner, Charlotte, NC 4.8%
Highland Gaelic Ale, Asheville, NC 5.5%
Wicked Weed Pernicious IPA, Asheville, NC 7.3%
Estrella Jalisco Mexican Pilsner, Estrella, Mexico 4.5%

CANNED BEER

Bold Rock Hard Cider (Apple), Virginia 4.7% 5
Foothills Jade IPA, Winston-Salem, NC 7.4% 6
Sycamore Mtn. Candy IPA, Charlotte, NC 7.5% 10
Wise Man MerryWorld Stout, Winston, NC 8.8% 10
Wise Man Angelo's Pilsner, Winston, NC 5.2% 10
Wise Man Mtn. Calling IPA, Winston, NC 6.6% 10