

ROOSTER'S

SINCE 1992



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

GARDEN

local mixed lettuces, shaved farm vegetables,
tomato, champagne vinaigrette 12

baby kale caesar, boquerones, sourdough croutons,
parmigiano 12

little gem lettuce, bacon, pickled red onion, radish,
tomato, roquefort dressing 14

arugula, strawberries, marcona almond, chevre,
white balsamic 14

smoked turkey cobb, bacon, farm egg, blue cheese,
avocado, tomato, champagne vinaigrette 18

pulled chicken 7 shrimp 10 salmon 12

PANTRY

mushroom onion soup, parmigiano, chive 10/14

noble's tomato basil bisque, chevre
8/12

pimento cheese, crostini, pickled vegetables 12

chicken salad sandwich, mixed greens,
tomato, sourdough 17

anson mills grain bowl, rotisserie chicken,
market vegetables 18

PIZZA

roasted chicken, tomato, provolone 23

tomato, fior di latte mozzarella, EVOO
20

local mushroom, campo di montalban, arugula 25

fennel sausage, tomato, arugula, red onion, ricotta 24

prosciutto cotto, burrata, sicilian pistachio 24

CHEESE AND CHARCUTERIE

green hill camembert, thomasville tomme,
truffle soppressata, speck 32

SEA

fried oysters, cocktail sauce 21

grilled salmon*, cucumber radish slaw, dill yogurt 18

calamari, pepper aioli, lemon 17

NC shrimp, anson mills grits, n'duja, tomato
butter 20

salmon cakes, spring succotash 20

NC shrimp, preserved lemon aioli, salsa verde 26

PASTURE

smoked chicken wings, barbecue spice 20

ribeye sandwich*, horseradish, gruyere,
pickled red onion 20

turkey BLT, provolone, avocado, mayo 18

creekstone farms burger*, LTO, mayo,
mustard, copain bun 20

rotisserie pork panini, swiss, apple mostarda,
local greens 18

wood-fired rotisserie chicken, natural or
barbeque quarter 16 half 23

SIGNATURE SIDES

pommes frites 10

mac & cheese 13

roasted beets 9

pan fried corn 10

butter wilted spinach 9

margaux's succotash 9

carolina gold rice 9

anson mills grits with bacon 10

onion rings 10

butter beans 9



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	L'Alpage Chasselas, Switzerland '21	15...60*
2	Turning Tide Sauvignon Blanc, Central Coast '22	12...48*
3	Armorica Sauvignon Blanc, Loire Valley '23	13...52*
4	La Colline Aux Fossiles Chardonnay, Roussillon '21	12...48*
5	Andre Dupuis Chardonnay, Burgundy '22	16...64
6	Cantina Bolzano Pinot Grigio, Alto Adige '22	14...56
7	Sartarelli Verdicchio, Marche '22	11...44
8	Santadi Vermentino, Sardinia '23	13...52
9	Lungarotti "Torgiano" Bianco, Umbria '21	14...56
10	Herència "Altés" Garnatxa Blanca, Catalonia '22	11...44*
19	Bodegas Izadi, Rioja Blanco '22	18...72*

RED WINE BY THE GLASS

11	Le Premier Miracle Pinot Noir, Willamette Valley '21	17...68
12	Head High Pinot Noir, Central Coast '22	15...60
13	Bacchus Cabernet Sauvignon, California '20	14...56
14	Le Premier Miracle Cabernet Sauvignon, Washington '19	15...60
15	Ampeleia "Unlitro", Toscana '22	15...60
16	Tabarrini "Il Padrone" Rosso Dell' Umbria '19	13...52
17	Domaine Lafage "La Retro" Cotes Catalanes	12...48*
18	Domaine de la Janasse "Reserva," Côtes du Rhone '21	15...60*
19	Madrid Commando G La Bruja "Vino de Pueblo" Garnacha, '22	23...90*
20	Bodegas Borsao "Tres Picos" Garnacha, Aragon, Spain '21	13...52

ROSE WINE

21	Domaine Lafage "Miraflores," Côtes du Roussillon '22	15...60*
22	Chateau Pesque "Terrasses", Ventoux '23	14...56*
23	Domaine Houchart, Provence '23	11...44
24	Giovanna Tantini "Bardolino Chiaretto," Veneto '21	13...52
25	Gramona "Mart" Catalunya '23	66*

SPARKLING WINE

26	Prosecco Le Contesse Brut, Italy NV	12...48
27	Louis de Grenelle Brut Rose, Saumur NV	15...60*
28	Rotari "Platinum Label" Brut, Mezzocorona NV 187ml	16
175	Champagne Marc Hebrat "Brut Selection," NV	125
176	Champagne Gaston Chiquet	125
177	Champagne Henri Dosnon "Blanc de Noir" NV	150*
178	Champagne Gardet "Tradition" Brut NV	120
179	Champagne Voirin-Jumel "Tradition Brut"	110
180	Champagne Les Mesnil Blanc de Blancs "Grand Cru" Brut, '14	160



Our BIN 19 Wines

Bodegas Izadi, Rioja Blanco '22	18...72*
Madrid Commando G La Bruja "Vino de Pueblo" '23	23...90*
Domaine De Bosquets, Gigondas, Rose '22	19...76*

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

COCKTAILS

ROOSTER'S OLD FASHIONED 16
elijah craig rye, bitter, simple syrup, orange, cherry

ITALIAN PALOMA 16
lunazul reposado, disaronno, grapefruit, sour

FRENCH 485 16
tito's vodka, prickly pear, chambord, triple sec

WATER HAZARD 16
muddy river coconut rum, stoli raspberry, spirulina, pineapple

HIBIS-KISS 16
hendricks gin, hibiscus tea, triple sec, lemon

SMOKEY SPICY SWEET 16
mezcal, spiced rum, grapefruit, lime, jalapeno syrup

DRAFT BEER

suffolk punch "noble toast" lager.....	8
suffolk punch "blue daisy" pilsner.....	8
legion "juicy jay" ipa	9
wicked weed "pernicious" ipa	9
sugar creek "Big O" ipa	9
sugar creek "hi-creek" sour	8

CAN BEER

suffolk punch, pulp perscription.....	9
suffolk punch, tropical ipa.....	9
suffolk punch, raspberry lemonade seltzer....	9
amb, long leaf ipa.....	8
red clay, bramblin blackberry cider.....	8
sycamore, mountain candy ipa.....	7
birdsong brewing, lazy bird brown ale.....	8
birdsong brewing, higher ground ipa.....	9
birdsong brewing, rewind lager.....	8
noda brewing, hop drop and roll ipa.....	11
noda brewing, lil slurp ipa.....	8
foothills brewing, people's porter.....	8
mich ultra.....	5
stella artois.....	6
stella artois n/a.....	5

