

ROOSTER'S

SINCE 1992



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

GARDEN

crispy brussels sprouts, green goddess, parmesan, chive 16

baby kale caesar*, croutons, parmigiana, white anchovy 12

mixed greens, cucumbers, tomatoes, champagne vinaigrette 12

little gem, tomatoes, pickled red onions, radish, bacon lardons roquefort dressing 14

mushroom soup, caramelized onions, porcini, crème fraîche, chives 10/14

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

pimento cheese, crostini 12

PIZZA

roasted chicken pizza, tomato, asiago, pecorino, provolone 23

tomato, fiore di latte mozzarella, basil 20

local mushrooms, campo de montalbán pizza 25

PASTURE

fried chicken thigh sandwich, pickled green tomatoes, smoked tomato aioli, hot honey 16

chicken salad sandwich, local lettuces, tomato, copain sourdough 17

shaved ny strip*, horseradish aioli, provolone, pickled red onion, arugula, hoagie roll 20

anson mills grain bowl, rotisserie chicken, market vegetables 18

creekstone farms pasture raised burger*, LTO, mayo, mustard 20

steak frites, veal jus, parmesan herb fries 26

wood fired rotisserie natural or bbq chicken quarter 16 half 23

BRUNCH

beignets, seasonal jam 13

buttermilk biscuit, sausage gravy, farm egg*, rosemary potatoes 17

milk bread french toast, macerated berries, rosemary potatoes 15

avocado toast, cured salmon*, pickled onions, mixed greens, egg, rosemary potatoes 17

5 oz. ny strip* and eggs*, veal jus, rosemary potatoes 29

short rib hash, rosemary potatoes, parmesan cheese, red peppers, fried egg 18

farm eggs* 5 bacon 5 toast and jam 5
rosemary potato 6

SEA

4 oz grilled salmon*, cucumber & radish slaw, dill yogurt 18

nc shrimp & grits, roasted tomato, n'duja butter 19

fried oysters, cocktail sauce 21

fried calamari, lemon hot pepper aioli 17

SIGNATURE SIDES

pomme frites 10

butter beans 9

mac & cheese 13

pan fried corn 10

butter wilted spinach 9

margaux's succotash 9

anson mills grits with bacon 10

roasted beets 9

onion rings 10



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	Domaine Skouras "Zoe" Blend, Greece '21	12...48
2	Cantina Bolzano Sauvignon Blanc, Trentino Alto-Adige '23	14...56
3	Domaine Eric Louis Sauvignon Blanc, Loire Valley '21	12...48
4	Head High Chardonnay, Sonoma County '23	15...60
5	Shelton Riesling Yadkin Valley '22	11...44
6	L'Alpage Chasselas, Switzerland, '23	15...60*
7	Novellum Chardonnay, Côtes Catalanes '22	12...48*
8	Frecciarossa Pinot Grigio, Lombardy '23	14...56
9	Herencia Altes Garnatxa Blanca, Catalonia '22	11...44*
10	Frattoria La Violla "Torbolino", Blend, Tuscany '23	13...52

RED WINE BY THE GLASS

12	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
13	Land of Saints Pinot Noir, Central Coast '23	15...60
15	Chateau Bellevue, "Claribes" Bordeaux '20	14...56
16	G.D. Vajra Rosso, Piedmont '22	12...48
20	Turning Tide Cabernet, California '23	15...60*
21	Cellar del Roure "Les Alcusses" Valencia, Spain '18	14...56*
22	Poderi dal Nespole Sangiovese, Emilia-Romagna '21	12...48
23	Le Premier Miracle Cabernet, Horse Heaven Hills '19	14...56

ROSE WINE

34	Brugnano "Coraline" Frappato, Sicily, '23	14...56
35	Domaine LaFage "Miraflores" Côtes du Roussillon '24	14...56*
36	Domaine Vetriccie, Corsica '23	12...48

SPARKLING WINE BY THE GLASS

30	Prosecco Contesse, Italy	12...48
32	Gèrard Bertrand Crémant de Limoux Brut, 22	15...60
33	Louis de Grenelle Brut Rosé, Saumer	16...64*

Our BIN 19 Wines

Bodegas Izadi, Rioja Blanco '22	18...72
Domaine Des Bosquets, Rose, Gigondas '22	19...76

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

MOCKTAILS

IF YOU GUAVA BE MY LOVER 11

guava & jalapeno syrup, citrus, cranberry, ginger beer

LOVE THEM GINGER PEACHES 11

peach & ginger syrup, cranberry, lemon basil, soda

COCKTAILS

HEAT OF THE MOMENT 15

lunazul reposado tequila, lime, habanero & passionfruit syrup

WOOD-FIRED OLD FASHIONED 16

wild turkey 101, cold smoked bourbon, angostura bitters, amarena cherry

I'VE GOT MY ORANGE CRUSH 16

grey goose orange, grand marnier, montenegro, honey & clove syrup, orange, lemon

IF YOU LIKE KIWI COLADAS... 16

mount gay rum, cream of coconut, pineapple, kiwi syrup, lime

THYME AFTER THYME 16

sutler's gin, st-germain, strawberry & thyme syrup, lemon

NC DRAUGHTS

good as helles- tropical lager, birdsong brewing 8
juicy jay- east coast ipa, legion brewing company 9
higher ground- american ipa, birdsong brewing co 9
golden boy- blonde ale, triple c 9
noble toast- vienna lager, suffolk punch 8
moving to montana-west coast ipa, divine barrel 11

BOTTLES & CANS

old armor brewing co, stinger ale 8
noda brewing, hop drop & roll ipa 11
noda brewing, lil slurp hazy ipa 8
noda brewing, jam session pale ale 10
omb, captain jack pilsner 8
omb, copper altbier 9
red clay ciderworks, queen city common 11
birdsong brewery, lazy bird brown ale 9
birdsong brewery, rewind lager 9
birdsong brewery, fruited sour 11
southern range brewing, blood orange wheat 9
resident culture, island time mexican lager 10
sycamore brewing, mountain candy ipa 10
town brewing co, broken tarted fruited sour 11
wicked weed, pernicious ipa 8
armored cow brewing, fun51 hefeweizen 9
pilot brewing, island hopper citra ipa 11
fonta flora, irish table dry irish stout 11
mighty swell, blackberry seltzer 7
guinness, irish stout 9
stella 6
mich ultra 5
stella artois liberte n/a 5
resident culture, n.a.r.c. hazy ipa, n/a 8