

ROOSTER'S

SINCE 1992



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

GARDEN

local lettuces, shaved vegetables, grape tomatoes, pickled red onions, champagne vinaigrette 12

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

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

arugula, seasonal fruit, goat cheese, pickled red onions, white balsamic vinaigrette 14

fried oysters, mixed greens, red peppers, eggs, bacon, balsamic dressing 32

chopped cobb salad, smoked turkey, bacon, tomatoes, cucumbers, chickpeas, cheddar, avocado, spiced ranch 20

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

PANTRY

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

mushroom and onion soup, croutons, parmesan, chives 10/15

pimento cheese, grilled seeded loaf 14

noble's chicken salad sandwich, lettuce, tomato, copain bread 17

smoked turkey, bacon, tomato jam, avocado mousse, seeded copain loaf 20

PASTURE

smoked chicken wings, bbq spice 20

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

grilled meatloaf, roasted potatoes, asparagus, mushroom cream 20

WOODFIRE PIZZA

mozzarella, basil, tomato sauce 20

local mushrooms, campo ed montalban, herbs 22

pepperoni, tomato sauce, provolone, parmigiano 22

BRUNCH

crème brulee french toast, bourbon brioche, herb potatoes 17

frittata, roasted vegetables, pico, herb potatoes 16

biscuits & harmony ridge sausage gravy, herb potatoes 16

prosciutto tartine, burrata, basil, pears, balsamic, pepita seeds, side salad 22

manhattan strip*, bordelaise, farm eggs*, herb potatoes 34

herb potatoes 7 farm eggs 5 bacon 5
copain toast 4 fruit cup 8 biscuit 3

SEA

calamari, calabrian chili aioli, lemon 16

fried oysters, cocktail 21

wood grilled salmon*, cucumber, dill yogurt 27

nc shrimp, anson mills grits, neuskas bacon, nduja, tomatoes 26

SIGNATURE SIDES

pan fried corn 10

fire roasted beets 9

mac & cheese 13

butter wilted spinach 9

margaux's succotash 9

pommes frites 10

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.

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

*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.

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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 '21	15...60
5	Shelton Riesling, Yadkin Valley '21	12...56*
6	Domaine des Tourelles Blanc, Bekaa Valley '22	14...56*
7	Novellum Chardonnay, Côtes Catalanes France '21	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, '20	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
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*

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. germain, 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

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