

ROOSTER'S

SINCE 1992



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

GARDEN

local 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, harmony ridge strawberry, marcona
almond, chèvre, white balsamic vinaigrette 14

noble's tomato basil bisque, chèvre 8/12

mushroom onion soup, parmigiano, chive
10/14

PANTRY

smoked chicken wings, barbeque spice 20

charcuterie and cheese board, olives,
pickles, mustard 32

braised short rib croquettes, truffle aioli,
micro herbs 17

lamb meatballs, tomato, herb crème
fraîche, pangritata 18

burrata, spiced apricot preserves,
prosciutto, arugula, walnuts 20

house made rigatoni bolognese, whipped
basil ricotta 28

PASTURE

rohan duck leg, duck jus, anson mills grits
with bacon, micros 35

creekstone NY strip*, natural jus, beurre
monté 52

hanger steak*, veal jus, beurre monté 40

creekstone short rib, natural jus, beurre
monté 38

rotisserie cheshire pork loin*, fennel orange
slaw 27

creekstone pasture raised burger*, LTO,
mayo, dijon, copain bun 20

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

SEA

wood-roasted mussels, coconut milk, kaffir
lime, lemongrass, cilantro 25

fried oyster, cocktail sauce 21

grilled salmon*, cucumber-radish slaw, dill
yogurt 27

NC shrimp, preserved lemon aioli,
salsa verde 26

SC tilefish, leek soubise, crispy leeks 44

diver scallops*, carrot-ginger purée, sumac parsnip
chips, herb oil 36

MARKET SIDES

wood-fired bradford asparagus, sun-dried
tomato aioli, aleppo 17

braised bradford farms collards, nueske's bacon
15

wood-roasted urban gourmet mushrooms, thyme,
butter 20

harmony ridge brussel sprouts, crispy bits,
cranberry, lemon garlic crème fraîche 18

wood-roasted cauliflower, lemon garlic tahini,
verjus golden raisins, dukkah 19

SIGNATURE SIDES

butter beans 9

mac & cheese 14

pan fried corn 10

butter wilted spinach 9

margaux's succotash 9

anson mills grits with bacon 10

carolina gold rice 9

potatoes au gratin 14

yukon gold purée, EVOO, chive 10

pommes frites 10

onion rings 10

roasted beets 9

roasted fingerling potatoes 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.

ROOSTER'S

WHITE WINE BY THE GLASS

2 Shelton Riesling, Yadkin Valley '22	11 ... 44
3 Armorica Sauvignon Blanc, Loire	14 ... 56*
4 Kellerei Bozen Sauvignon, Alto Adige '23	14 ... 56
5 Castelfeder "Pertico" Pinot Grigio, Dolomiti '23	13 ... 52
6 Burgans Albarino, Rias Baixas '23	14 ... 56*
8 Bench Chardonnay, Sonoma '22	15 ... 60*
9 Novellum Chardonnay, Vin de Pays '23	13 ... 52*

RED WINE BY THE GLASS

12 Le Premier Miracle Pinot Noir, Willamette Valley '22	18 ... 72
13 Land of Saints Pinot Noir, Central Coast '22	16 ... 64
14 Ceralti "Scire" Cabernet Blend, Tuscany '23	16 ... 64
15 La Garrigue "Cuvee Romaine", Cotes du Rhone '21	15 ... 60
16 Spoken West Cabernet Sauvignon, California '22	14 ... 56
17 Cantina Santadi "Grotta Rossa" Carignano, Sardegna '22	14 ... 56
18 Le Premiere Miracle Cabernet Sauvignon, Washington '21	15 ... 60

ROSE WINE

19 Domaine Des Bosquets, Gigondas '22	19 ... 76*
136 Chateau Pesquie "Terrasses," Ventoux '23	15 ... 60*
137 Domaine Lafage "Miraflores," Cotes Catalanes '24	16 ... 64*
159 Louis de Grenelle Brut Rose, Saumur NV	16 ... 64*
135 Marramiero "Cerasuolo," Abruzzo '23	14 ... 56

SPARKLING WINE

152 Rotari "Le Artisan" Brut, Mezzocorona NV 187ml	16
153 Prosecco Le Contesse Brut, Italy NV	13 ... 52
244 Franciacorta Anno Domini Vineyards "47," NV	90*
246 Champagne Henri Dosnon "Brut," NV	144*
243 Champagne Robert Moncuit "Les Grands Blancs," 2024 Disorgement	180

DESSERT/SWEET WINES

Soleil D'Arche Sauternes, '19	15
Niepoort 10 Year Tawny	16
Loukatos "Mavrodaphne of Patras", Greece NV	10/40

Our BIN 19 Wines

Domaine Des Bosquets "Reserve," Gigondas 2020

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

**Eric Solomon Selections*

CRAFT BEER

suffolk punch "blue daisy" pilsner 9
suffolk punch "pulp prescription" hazy ipa 9
sugar creek "hi-creek" sour ale 9
sycamore "apple pie" cider 9
sycamore "honeysuckle" summer ale 9
royal bliss "miss-beehivin" honey blonde ale 9
royal bliss strawberry milkshake ipa 9

COCKTAILS

SUNNY DAYS 16
sutler's gin, domaine de canton, lime, ginger aromatics

SPRING BREAK 16
queen charlotte rum, tamarind, pineapple, lime

SECRET GARDEN 16
absolut vodka, st. germaine, sours, berry syrup

THE BOULEVARDIER 16
redemption rye whiskey, lyre's orange amaro, sweet vermouth, smoked orange

ROOSTER'S SANGRIA 16
red or white wine, peach schnapps, seasonal fruit & syrups

SUMMER SUNSET 16
camarena silver tequila, sweet vermouth, grapefruit, strawberry schrubbs

WHISKEY

Bulleit Rye 22
Roe & Co Irish Whiskey 15
Rua 24 *Charlotte Distillery
Bulleit Single Malt 26
Pendleton Canadian Whiskey 14
Redemption Rye 15
Oaklore Rye 26 *Charlotte Distillery

BOURBON

Angel's Envy 22
Basil Hayden 19
Bulleit 15
Knob Creek 9yr 18
Oaklore "4 Grain" 24 *Charlotte Distillery
Maker's Mark 16
Maker's Mark 46 18
Woodford Reserve 17

SCOTCH

"X" by Glenmorangie 15
Glenlivet 12yr 17
Johnny Walker Black 12yr 15
Macallan 12yr "Double Cask" 28

NON-ALCOHOLIC OPTIONS

NON-ALCOHOLIC NEGRONI 10
lyre's Italian orange non-alcoholic amaro, tonic, orange

CHERRY NO-JITO 10
amaro cherries, cherry juice, fresh mint, lemon juice, soda water

N/A WHISKEY SOUR 11
abstinence "epilogue x" n/a whiskey, sours, cherry juice, orange

abstinence "epilogue x" non-alcoholic whiskey 11

sugar creek "big O" N/A IPA 7