

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, strawberry, marcona almond, chevre, white balsamic 14

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

noble's tomato basil bisque, chevre 8/12

mushroom onion soup, parmigiano, chive 10/14

salmon* 12 pulled chicken 7 shrimp 10

PANTRY

pimento cheese, crostini, pickles 12

croquettes, smoked tomato jam, parsley puree 16

burrata, fig, prosciutto, arugula, vincotto 20

chicken salad sandwich, mixed greens, tomato, sourdough 17

anson mills grain bowl, rotisserie chicken, market vegetables 18

bucatini ametriciana, calabrian chile 24

PIZZA

roasted chicken, tomato, asiago, pecorino, 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 CHARCUTARIE

green hill camembert, thomasville tomme, truffle soppressata, house pate 28

SEA

fried oysters, cocktail sauce 21

grilled salmon*, cucumber radish slaw, dill yogurt 18

NC shrimp, anson mills grits, n'duja, tomato butter 19

salmon cakes, low country succotash 20

NC shrimp, preserved lemon aioli, salsa verde 26

fish and chips, IPA beer batter, tartar sauce 24

fried calamari, pepper aioli, lemon 17

PASTURE

smoked chicken wings, barbecue spice 20

smoked turkey sandwich, BLT, provolone, avocado, seeded loaf 18

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

duck confit panini, smoked mozzarella, local greens, blackberry vinaigrette 22

porchetta panini, apple mostarda, arugula, caramelized onion 18

rotisserie pork panini, smoked gouda, basil pesto, local greens 18

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

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

roasted beets 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 | Empire Estate Riesling, Finger Lakes, NY '22 | 14...56* |
| 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" Blanco, Umbria '21 | 14...56 |
| 10 | Herencia "Altés" Garnatxa Blanca, Catalonia '22 | 11...44* |
| 19 | Bodegas Izadi, Rioja Blanco '22 | 18...72* |

RED WINE BY THE GLASS

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|----|---|----------|
| 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 | Domaine de Marcoux, Cotes du Rhone '20 | 19...76* |
| 20 | Bodegas Borsao "Tres Picos" Garnacha, Aragon, Spain '21 | 13...52 |

ROSE WINE

| | | |
|----|--|----------|
| 21 | Domaine Lafage "Miraflores," Côtes du Roussillon '22 | |
| 22 | Chateau Pesquie "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, Mezzacorona NV 187ml | 16 |
| 175 | Champagne Marc Hebrart "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 |

COCKTAILS

ROOSTER'S OLD FASHIONED

Redemption Rye, bitter, simple syrup, orange, cherry

THE OLD #1 16

hendricks gin, st germaine, lemon, peach schnapps, ginger beer

FRENCH 485 16

tito's vodka, prickly pear, chambord, triple sec

WATER HAZARD 16

muddy river coconut rum, absolute raspberry, spirulina, pineapple

SWEATER WEATHER 16

camarena tequila, triple sec, cranberry, cinnamon

SMOKEY SPICY SWEET 16

mezcal, spiced rum, grapefruit, lime, jalepeno

BEER

sycamore "pantry raid" porter 8.75

michelob ultra 5

stella artois 5

legion "juicy jay" ipa 8.75

best day "west coast ipa" n/a 6

Our BIN 19 Wines

| | |
|---|----------|
| Bodegas Izadi, Rioja Blanco '22 | 18...72* |
| Domaine De Marcoux, Cote-du-Rhone '20 | 19...76* |
| 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

