

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

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

salmon\* 12 pulled chicken 7 shrimp 10

## PANTRY

noble's tomato basil bisque, chèvre 8/12

mushroom onion soup, parmigiano, chive  
10/14

short rib croquettes, tomato aioli,  
micro herbs 16

pimento cheese, copain loaf 12

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

chicken salad sandwich, mixed greens, tomato,  
sourdough 17

anson mills grain bowl, rotisserie chicken,  
market vegetables 18

## SEA

fried oysters, cocktail sauce 21

grilled salmon\*, cucumber radish slaw, dill yogurt 18

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

salmon cakes, low country succotash 17

NC shrimp, preserved lemon aioli, salsa verde 26

fish and chips, IPA beer batter, tartar sauce 28

## PASTURE

lamb meatballs, tomato, herb creme fraîche  
pangritata 18

smoked turkey BLT, provolone, avocado,  
seeded bread 18

woodfire roast beef\* sandwich, horseradish,  
gruyère, caramelized onion, jus 22

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

smoked chicken wings, barbeque spice 20

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

## SIGNATURE SIDES

pommes frites 10

mac & cheese 14

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.

# 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 Disgorgement	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 shrubs

## 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