

ROOSTER'S

SINCE 1992



BRUNCH 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

noble's tomato basil bisque, chevre 8/12

onion mushroom soup 10/14

salmon* 12 pulled chicken 7 shrimp 10

PANTRY

pimento cheese, pickles, crostini 12

chicken salad sandwich, mixed greens, tomato,
sourdough 17

burrata, fig, proscuitto, arugula, vincotto 20

roisserie pork panini, smoked gouda, pepper jam,
arugula 17

anson mills grain bowl, rotisserie chicken, market
vegetables 17

PIZZA

roisserie chicken, tomato, asiago, pecorino,
provolone 23

tomato, fior di latte mozzarella, EVOO 20

local mushroom, cacio di roma, arugula 25

fennel sausage, tomato, arugula, red onion, ricotta 24

proscuitto cotto, burrata, sicilian pistachio 24

PASTURE

smoked turkey blt, provolone, avocado, seeded
bread 18

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

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

wood fire roisserie chicken, natural or barbeque
quarter 16 half 23

porchetta panini, apple mostarda, arugula,
caramelized onion 21

BRUNCH

beignets, strawberry jam 13

avocado tartine, smoked salmon, pickled onion,
mixed greens 17

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

smoked turkey croque monsieur, mornay,
rosemary potatoes 18

braised short rib hash, red pepper, onion, arugula,
veal jus, egg* 20

eggs benedict*, rotisserie pork, hollandaise,
rosemary potatoes 17

steak and eggs*, veal jus, rosemary potatoes 26

farm eggs* 5 bacon 8 rosemary potato 6

toast and jam 5

SEA

fried oysters, cocktail sauce 21

NC shrimp, anson mills grits, n'duja, roasted
peppers 18

grilled salmon*, cucumber radish slaw, dill yogurt 18

salmon cakes, low country succotash 17

mahi fish and chips, IPA beer batter, tartar sauce 24

calamari, pepper aioli, lemon 17

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



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" Bianco, 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

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	15...60*
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

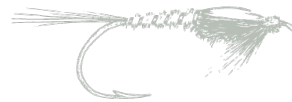
sycamore "pantry raid" porter 8.75

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

