

ROOSTER'S

SINCE 1992



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

GARDEN

baby kale caesar, boquerones, sourdough
croutons, parmigiana 12

little gem, tomatoes, pickled red onions, bacon
lardons, radish, roquefort 14

local lettuces, cucumbers, tomatoes, champagne
vinaigrette 12

spinach salad, chicken, marcona almonds, goat
cheese, egg, red peppers, port vinaigrette 16

chicken 7 grilled salmon 12 steak 20

PANTRY

pimento cheese, pickled vegetables, grilled
copain loaf 12

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

mushroom onion soup, parmigiano, chives
10/14

rotisserie turkey blt, provolone, avocado, mayo,
copain seeded sourdough 18

chicken salad sandwich, local lettuces, tomato,
copain sourdough 17

shaved ny strip*, provolone, horseradish aioli,
pickled red onion, arugula, hoagie roll 20

fried chicken thigh sandwich, pickled green
tomatoes, smoked tomato aioli, hot honey 16

anson mills grain bowl, rotisserie chicken,
market vegetables 18

cubano, shaved pork, cured ham, swiss, house
pickle, whole grain mustard aioli 16

PIZZA

roasted chicken, tomato, asiago, pecorino,
provolone 23

tomato, fiore di latte mozzarella, basil 20

mushroom, campo de montalbán pizza 25

SEA

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

seared diver scallops*, curried pea coconut, sugar
peas, pickled carrots, fresno peppers 27

nc shrimp & grits, n'duja, tomato, butter 20

fried oysters, cocktail sauce 21

fried calamari, calabrian pepper aioli,
lemon, herbs 17

PASTURE

steak frites*, veal jus, parmesan herb
fries 26

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

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

MARKET SIDES

crispy brussels sprouts, green goddess, parmesan,
chive 16

SIGNATURE SIDES

pommes frites 10

butter beans 9

anson mills grits with bacon 10

mac & cheese 13

pan fried corn 10

butter wilted spinach 9

carolina gold rice 9

margaux's succotash 9

roasted beets 9

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.

*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	Domaine Skouras "Zoe" Blend, Greece '21	12...48
2	Cantina Bolzano Sauvignon Blanc, Trentino Alto-Adige '23	14...56
3	Domaine Eric Louis Sauvignon Blanc, Loire Valley '21	12...48
4	Head High Chardonnay, Sonoma County '23	15...60
5	Shelton Riesling Yadkin Valley '22	11...44
6	L'Alpage Chasselas, Switzerland '23	15...60*
7	Novellum Chardonnay, Côtes Catalanes '22	12...48*
8	Frecciarossa Pinot Grigio, Lombardy '23	14...56
9	Herencia Altes Garnatxa Blanca, Catalonia '22	11...44*
10	Frattoria La Violla "Torbolino", Blend, Tuscany '23	13...52

RED WINE BY THE GLASS

12	La Premier Miracle Pinot Noir, Willamette Valley '22	17...68
13	Land of Saints Pinot Noir, Central Coast '23	15...60
15	Chateau Bellevue, "Claribes" Bordeaux '20	14...56
16	G.D. Vajra Rosso, Piedmont '21	12...48
20	Turning Tide Cabernet, California '23	15...60*
21	Cellar del Roure "Les Alcusses" Valencia, Spain '18	14...56*
22	Poderi dal Nespole Sangiovese, Emilia-Romagna '21	12...48
23	Le Premier Miracle Cabernet, Horse Heaven Hills '19	14...56

ROSE WINE BY THE GLASS

34	Brugnano "Coraline" Frappato, Sicily, '23	14...56
35	Domaine LaFage "Miraflores" Côtes du Roussillon '24	14...56*
36	Domaine Vetricchie, Corsica '23	12...48

SPARKLING WINE BY THE GLASS

30	Prosecco Contesse, Italy	12...48
32	Gerard Bertrand Crémant de Limoux Brut, '21	15...60
33	Louis de Grenelle Brut Rosé, Saumer	16...64*

Our BIN 19 Wines

Bodegas Izadi, Rioja Blanco '22	18...72
Domaine Des Bosquets, Rose, Gigondas '22	19...76

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

MOCKTAILS

IF YOU GUAVA BE MY LOVER 11

guava & jalapeno syrup, citrus, cranberry, ginger beer

LOVE THEM GINGER PEACHES 11

peach & ginger syrup, cranberry, lemon basil, soda

COCKTAILS

HEAT OF THE MOMENT 15

lunazul reposado tequila, lime, habanero & passionfruit syrup

WOOD-FIRED OLD FASHIONED 16

wild turkey 101, cold smoked bourbon, angostura bitters, amarena cherry

I'VE GOT MY ORANGE CRUSH 16

grey goose orange, grand marnier, montenegro, honey & clove syrup, orange, lemon

IF YOU LIKE KIWI COLADAS... 16

mount gay rum, cream of coconut, pineapple, kiwi syrup, lime

THYME AFTER THYME 16

sutler's gin, st-germain, strawberry & thyme syrup, lemon

NC DRAUGHTS

good as helles- tropical lager, birdsong brewing 8
juicy jay- east coast ipa, legion brewing company 9
higher ground- american ipa, birdsong brewing co 9
golden boy- blonde ale, triple c 9
noble toast- vienna lager, suffolk punch 8
moving to montana-west coast ipa, divine barrel 11

BOTTLES & CANS

old armor brewing co, stinger ale 8
noda brewing, hop drop & roll ipa 11
noda brewing, lil slurp hazy ipa 8
noda brewing, jam session pale ale 10
omb, captain jack pilsner 8
omb, copper altbier 9
red clay ciderworks, queen city common 11
birdsong brewery, lazy bird brown ale 9
birdsong brewery, rewind lager 9
birdsong brewery, rain fruited sour 11
southern range brewing, blood orange wheat 9
resident culture, island time mexican lager 10
sycamore brewing, mountain candy ipa 10
wicked weed, pernicious ipa 8
armored cow brewing, fun51 hefeweizen 9
pilot brewing, island hopper citra ipa 11
fonta flora, irish table dry irish stout 11
mighty swell, blackberry seltzer 7
stella 6
mich ultra 5
stella artois liberte n/a 5
resident culture, n.a.r.c. hazy ipa n/a 8