

ROOSTER'S

SINCE 1992



DINNER MENU CRAFTED DAILY

ROOTED IN TRADITION, INSPIRED BY THE SEASON

GARDEN

- baby kale caesar, sourdough croutons, parmigiano, boquerones 12
- local lettuces, shaved vegetables, tomato champagne vinaigrette 12
- little gem, tomatoes, pickled red onions, bacon lardons, radish, roquefort, chives 14
- noble's tomato bisque, chèvre, basil oil 8/12
- mushroom onion soup, parmigiano, chive 10/14

PANTRY

- pimento cheese, grilled copain loaf, pickled vegetable 12
- cheese and charcuterie board 28
- burrata, poached pear, balsamic, toasted sunflower seeds, crostini 20
- ricotta gnocchi, roasted urban gourmet mushrooms, ramp pesto, swiss chard 34

PIZZA

- roasted chicken, tomato, asiago, pecorino, provolone 23
- tomato, fiore di latte mozzarella, basil 20
- local mushroom, campo de montalbán, herbs 25
- short rib, parmesan cream, pickled onion, fresh herbs 26

SEA

- fried oysters, cocktail sauce 21
- pan roasted red drum, braised fennel, roasted tomato, orange 44
- grilled shrimp, charred lemon aioli, salsa verde 26
- grilled salmon*, cucumber-radish slaw, dill yogurt 27
- diver scallops*, curried pea coconut, sugar peas, pickled carrot, fresno chili 36
- fried calimari, calabrian pepper aioli, lemon, herbs 18

PASTURE

- smoked wings, barbeque spice 20
- braised short rib, natural jus, beurre monté 39
- lamb sirloin*, fresno chili and roasted garlic romesco 34
- pasture raised all natural ribeye*, veal jus, calabrian butter 75
- creekstone farms ny strip*, veal jus, beurre monté 52
- hanger steak*, veal jus, beurre monté 42
- rohan duck breast*, red wine gastrique 38
- creekstone farms pasture raised burger*, LTO, mayo, dijon 20
- rotisserie pork loin*, sweet potato puree, gremolata 27
- wood-fired green circle chicken, natural or barbeque dark 9 white 18 half 27

MARKET SIDES

- braised bradford farm collards, bourbon, nueske's bacon 13
- roasted asparagus, lemon ricotta, parmesan, chili bread crumbs 15
- wood roasted fingerlings, pesto, garlic scapes, roasted tomato, beef tallow 16
- brussels sprouts, green goddess, parmigiano, chives 16
- grilled squash, whipped yogurt, hot garlic honey 17

SIGNATURE SIDES

- mac & cheese 14
- butter wilted spinach 9
- pan fried corn 10
- butter beans 9
- margaux's succotash 9
- anson mills grits with bacon 10
- roasted beets 9
- carolina gold rice 9
- potatoes au gratin 14
- onion rings 10
- pommes frites 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 Vialla “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 ’22	12...48
17	Domaine de la Janasse "Réserve", Côtes du Rhône '22	15...60*
20	Turning Tide Cabernet, California ’23	15...60*
21	Cellar del Roure "Les Alcusses" Valencia, Spain ’18	14...56*
22	Poderi dal Nespoli 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, '21	14...56*
36	Domaine Vetriccie, Corsica ’23	12...48

SPARKLING WINE BY THE GLASS

30	Prosecco Contesse, Italy	12...48
32	Gèrard Bertrand Crémant de Limoux Brut, 22	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

NO TEQUILA, NO CRY 11
pear syrup, lyre's orange sec, lime, salt rim

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 co 8
juicy jay- east coast ipa, legion brewing company 9
higher ground- american ipa, birdsong brewing 9
golden boy- blonde ale, triple c 9
noble toast- vienna lager, suffolk punch 8
czech please- pilsner, lenny boy brewing co 8

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
town brewing co, broken tarted fruited sour 11
wicked weed, pernicious ipa 8
armored cow brewing, fun51 hefeweizen 9
pilot brewing, island hopper- citra ipa 11
lost worlds brewing, trek porter 10
mighty swell, blackberry seltzer 7
divine barrel, ice cream paint job pastry sour 12
fire maker brewing co, calamity jane light beer 5
stella 6
mich ultra 5
stella artois liberte n/a 5
resident culture, n.a.r.c hazy ipa n/a 8