

ROOSTER'S

SINCE 1992



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

GARDEN

- baby kale caesar, croutons, parmigiana 12
- mixed greens, cucumbers, tomatoes, champagne vinaigrette 12
- little gem lettuce, bacon, pickled red onion, tomato, roquefort 14
- noble's tomato basil bisque, goat cheese, basil oil 8

PANTRY

- burrata, heirloom tomato, arugula, olive oil 20
- picked local vegetables 9
- mixed olives 10
- pimento cheese, crostini, pickles, 12
- cheese and charcuteries board 28

PIZZA

- short rib, parmigiana cream, provolone, pickled red onion 22
- roasted chicken, tomato, asiago, pecorino, provolone 22
- tomato, fior di latte mozzarella, basil oil 19
- local mushroom, campo de montalbán 24

PASTURE

- ricotta gnocchi, rotisserie pork, rainbow carrots, spigarillo, cauliflower cream, parmesan 32
- braised short rib, veal jus, beurre monte 38
- heritage duck breast, peach marmalade 38
- hanger steak, veal jus, beurre monte 38
- creekstone farms ny strip*, veal jus, beurre monte 52
- rotisserie pork loin*, blueberry jam, arugula 27
- creekstone farms pasture raised burger*, LTO, mayo, dijon 20
- wood fired rotisserie natural or barbecue chicken
quarter 16 half 23

SEA

- NC flounder, field pea salad, salsa verde 36
- salmon cakes, fingerling potatoes, asparagus cream, farro 30
- grilled shrimp, chive-lime butter, sweet corn chimichurri 26
- grilled salmon*, cucumber-radish slaw, dill yogurt 27
- seared scallops*, sweet corn puree, peach relish 34
- fried oysters, cocktail sauce 21
- fried calamari, marinara, sugar rush pepper aioli 17

MARKET SIDES

- brussels sprouts, green goddess, parmigiano, chive 16
- summer squash, huitacoche herb crema, brown butter breadcrumb 15
- shishito peppers, mojo aioli 15
- roasted okra, sriracha aioli, pickled vegetables 15
- bradford braised collard greens, nueskie bacon 13

SIGNATURE SIDES

- mac & cheese 13
- butter wilted spinach 9
- pan fried corn 10
- butter beans 9
- margaux's succotash 9
- anson mills grits with bacon 10
- roasted beets 9
- potatoes au gratin 14
- carolina gold rice 9
- onion rings 10
- pommes frites 10

ROOSTER'S
NC
WOOD-FIRED
USA
KITCHEN

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.

WINE BY THE GLASS

RED

- 11 Le Premier Miracle Pinot Noir, Willamette Valley '21 17/68
- 12 Le Premier Miracle Pinot Noir, Willamette Valley, '21 17/68
- 13 Lioco Pinot Noir, Mendocino, '22 16/64
- 14 Castano "Solanera" Vina Viejas, Yecla Spain '19 13/52*
- 15 Chateau Saint-Sulpice Bordeaux '20 13/52
- 16 G.D. Vajra Rosso, Piedmont '20 12/50
- 17 Domaine de la Janasse "Réserve", Côtes du Rhône '20 15/60*
- 18 Spoken West Cabernet Sauvignon, California '19 14/56
- 19 Domaine de Bosquets, "Reserve", Gigondas '20 22/88*
- 20 Bliss Family Vineyards Zinfandel, Medocino '17 11/44
- 20 Bacchus Cabernet, California '21 14/56
- 21 Domaine des Tourelles, Bekaa Valley Rouge, Lebanon '20 13/52*
- 22 Sangiovese di Romagna Prugneto, Emilia-Romagna '21 12/50
- 23 Le Premier Miracle Cabernet, Horse Heaven Hills, WA '19 14/56

ROSE

- 34 Scarpetta "Frico", Tuscany, '21 12/42
- 35 Domaine Lafage "Miraflores", Côtes du Roussillon, '21 14/56*
- 36 Domaine Vetricci, Corsica '21 12/48

WHITE

- 1 Domaine Skouras "Zoe" Blend, Greece '21 12/48
- 2 Gramona "Gessami", Penedes, Spain '21 16/64*
- 3 Domaine Eric Louis Sauvignon Blanc, Loire Valley '21 12/48
- 3 J-F Mérieau "Les Hexagonales" Sauvignon Blanc '17 11/44*
- 4 Casa Ambra Ischia Bianco, Campania '20 12/48
- 4 Bench Chardonnay, Sonoma Coast '22 15/60
- 5 Shelton Riesling Yadkin Valley '21 11/44
- 6 L'Alpage Chasselas, Switzerland, '21 15/60*
- 7 Novellum Chardonnay, Côtes Catalanes '21 12/48*
- 8 Cantina Pinot Grigio, Trentino, Alto Adige '22 13/52
- 9 Herencia Altes Garnatxa Blanca, Catalonia '21 11/44*
- 10 Frattoria La Violla "Torbolino", Blend, Tuscany '22 13/52

SPARKLING WINE

- 30 Carpena Malvoti Extra Dry Prosecco, Italy 12/48
- 30 Prosecco Contesse, Italy 12/48
- 32 Gèrard Bertrand Crémant de Limoux Brut, 21 15/60
- 31 Cava Gramona "La Cuvée", Spain 19/76*
- 33 Louis de Grenelle Brut Rosé, Saumer 16/64*

*Every few months we collaborate with a selected purveyor and choose a must try vintage to share with you

*Eric Solomon Selection

COCKTAILS

HEAT OF THE MOMENT

lunazul reposado tequila, lime, habanero & passionfruit syrup 15

WOOD-FIRED OLD FASHIONED

wild turkey 101, cold smoked bourbon, angostura bitters, amarena cherry 16

I'VE GOT MY ORANGE CRUSH

grey goose orange, grand marnier, montenegro, honey & clove syrup, orange, lemon 16

IF YOU LIKE KIWI COLADAS

mount gay rum, cream of coconut, pineapple, kiwi syrup, lime 16

PEACH PLEASE!

sutler's gin, peach syrup, fresh basil, lemon, sparkling rose 16

