

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

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

noble's tomato basil bisque, chevre 8/12

salmon* 12 pulled chicken 7 shrimp 10

PANTRY

pimento cheese, crostini 9

chicken salad sandwich, mixed greens, tomato, sourdough 17

smoked turkey blt, provolone, avocado, seeded bread 18

heirloom tomato BLT, cheddar, mayo sourdough

PIZZA

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PASTURE

rigatoni, mushroom conserva, porcini butter, parmesan 22

anson mills grain bowl, rotisserie chicken, market vegetables 17

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

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

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

smoked turkey croque monsieur, mornay, rosemary potatoes 18

cheshire pork cuban, country ham, mojo, dijon, pickles, swiss 19

BRUNCH

beignets, strawberry jam 13

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

butter milk biscuit, sausage gravy, farm egg*, rosemary potato 17

farm egg frittata, market vegetables, parmigiano, mixed greens 17

smoked turkey croque monsieur, mornay, rosemary potato 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 24

farm eggs* 5 bacon 8 toast and jam 5

rosemary potato 6

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

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.

WINE BY THE GLASS

RED

- 12 Domaine D'Andezon, Cotes du Rhone '21 14 56*
- 13 Le Premier Miracle Pinot Noir, Willamette Valley '21 17 68
- 14 Land of Saints Pinot Noir, Central Coast '22 15 60
- 15 Spoken West Cabernet Sauvignon, California '20 14 56
- 16 Domaine de la Janasse "Reserva," Côtes du Rhone '21 15 60*
- 17 San Fabiano Calcinaia "Casa Boschino", Tuscany '19 15 60
- 18 Cantina Santadi "Grotta Rossa" Carignano, Sardegna '22 14 56
- 19 Domaine Des Bosquets "Reserve", Gigondas '20 22 88*
- 20 Le Premier Miracle Cabernet Sauvignon, Washington '19 15 60

ROSE

- 138 Domaine Lafage "Miraflores," Côtes du Roussillon '22 15 60*
- 146 Giovanna Tantini "Bardolino Chiaretto," Veneto '21 13 52
- 139 Chateau Pesque "Terrasses", Ventoux '23 14 56*
- 158 Le Paradou Rose of Cinsault, Mediterranee '23 13 52*

WHITE

- 1 L'Alpage Chasselas, Switzerland '21 15 60*
- 2 Velenosi "Villa Angela" Pecorino, Offida '21 12 48
- 3 Shelton Riesling, Yadkin Valley '22 11 44
- 4 Armorica Sauvignon Blanc, Loire Valley 13 52*
- 5 Kellerei Bozen Sauvignon, Alto Adige '23 14 56
- 6 Herència "Altés" Garnatxa Blanca, Catalonia '22 11 44*
- 7 Novellum Chardonnay, Vin de Pays '22 12 48*
- 8 Lioco Chardonnay, Sonoma County '22 16 64
- 9 Lavis Pinot Grigio, Alto Adige '22 14 56
- 10 Domaine des Tourelles Blanc, Lebanon '21 14 56*
- 11 Maison Louis Latour "Duet" Chardonnay/Viognier '21 15 60
- 19 Bodegas Izadi, Rioja Blanco '22 18 72*

SPARKLING WINE

- 153 Prosecco Le Contesse Brut, Italy NV 12 48
- 159 Louis de Grenelle Brut Rose, Saumur NV 15 60*
- 140 Rotari "Platinum Label" Brut, Mezzocorona NV 187ml 16

Our BIN 19 Wines
Bodegas Izadi, Rioja Blanco 2022
Domaine Des Bosquets "Reserve", Gigondas 2020

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

*Eric Solomon Selections

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

BEER

michelob ultra 5

stella artois 5

resident culture "spring theory" kolsch style ale 8.50

sycamore brewing "beach candy" ipa 8.75

sycamore brewing "pantry raid" porter 8.75

