

# ROOSTER'S

SINCE 1992



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

## GARDEN

crispy brussels sprouts, green goddess, parmesan, chive 16

baby kale caesar\*, croutons, parmigiana 12  
mixed greens, cucumbers, tomatoes, champagne vinaigrette 12

baby gem, bacon, pickled red onion, tomatoes, roquefort 14

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

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

## PANTRY

pimento cheese, crostini 12

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

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

shaved ny strip\*, goat cheese, lime pickled carrots, hot pepper relish, cilantro crema, hoagie roll 23

fried chicken thigh sandwich, pickles, lettuce, mayo, spicy butter 16

daily bowl, rotisserie chicken, vegetables 18

## PASTURE

5 oz ny strip steak\*, veal jus, beurre monte 21

creekstone farms pasture raised burger\*, LTO, mayo, mustard 20

wood fired rotisserie natural or bbq chicken  
quarter 16 half 23

anson mills grits with bacon 10

fried chicken thigh sandwich, pickles, lettuce, mayo, spicy butter 16

## PIZZA

roasted chicken, tomato, asiago, pecorino, provolone 22

tomato, fiore di latte mozzarella, basil oil 19

mushroom, campo de montalbán pizza 24

## SEA

4 oz grilled salmon\*, cucumber & radish slaw, dill yogurt 18

seared scallops\*, fingerling potatoes, spinach, sugar rush pepper aioli 27

shrimp & grits, tomato, chorizo 19

fried oysters, cocktail sauce 21

fried calamari, marinara, sugar rush pepper aioli, parmigiana 17

## 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

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.

## WINE BY THE GLASS

### RED

- 2 Celler Del Roure, Cullerot, Spain '21 14/56\*
- 12 Le Premier Miracle Pinot Noir, Willamette Valley '21 17/68
- 13 Lioco Pinot Noir, Mendocino '22 16/64
- 14 Castano "Solana" Vina Viejas, Yecla Spain '19 13/52\*
- 15 Chateau Saint-Sulpice Bordeaux '20 13/52
- 16 G.D. Vajra Rosso, Piedmont '21 12/50
- 17 Domaine de la Janasse "Réserve", Côtes du Rhône '20 15/60\*
- 19 Domaine de Bosquets, "Reserve", Gigondas '20 22/88\*
- 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 '19 14/56

### ROSE

- 34 Scarpetta "Frico", Tuscany, '21 12/42
- 35 Domaine Lafage "Miraflores", Côtes du Roussillon, '21 14/56\*
- 36 Domaine Vetricchie, 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
- 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
- 19 Izadi "Seleccion", Rioja Blanc, Rioja '22 18/72\*

### SPARKLING

- 30 Prosecco Contesse, Italy 12/48
- 32 Gérard Bertrand Crémant de Limoux Brut, 21 15/60
- 33 Louis de Grenelle Brut Rosé, Saumer 16/64\*

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

\*Eric Solomon Selections

## COCKTAILS

### RUM POTION #9

mount gay rum, cherry liqueur, pineapple, soda, amarena cherry 16

### 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

## BOTTLED BEERS

- Beck's NA 6
- Corona Light, Mexico 4.0% 6
- Michelob Ultra, USA 4.2% 6
- Pilsner Urquell, Czech Rep 4.4% 5
- Stella Artois, Belgium 5.2% 6

## CANNED BEERS

- Bold Rock Hard Cider (Apple) 5
- Virginia 4.7%
- Sycamore Mountain Candy IPA 10
- Charlotte, NC 7.5%

## HARD SELTZER

- HIGH NOON 12
- Grapefruit | Pineapple

## DRAFTS

- Highland Gaelic Ale
- Asheville, NC 5.8%
- Legion Supernova Sour Ale (Passionfruit Orange Guava)
- Charlotte, NC 4.7%
- Mango Cart Mango Wheat Ale
- California 4.0%
- Sugar Creek Culture Pils Lager
- Charlotte, NC 4.8%
- Wicked Weed Pernicious IPA
- Asheville, NC 7.4%



### 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

### PEACH PLEASE! 16

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

