

ROOSTER'S

SINCE 1992



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

GARDEN

local lettuces, shaved vegetables, grape tomatoes, pickled red onions, champagne vinaigrette 12

kale caesar, croutons, parmesan, white anchovy, caesar dressing 12

baby gem wedge, bacon, pickled red onion, grape tomatoes, blue cheese dressing 12

arugula, seasonal fruit, goat cheese, pickled red onions, white balsamic vinaigrette, 14

fried oysters, mixed greens, red peppers, eggs, bacon, balsamic dressing 32

salmon* 20 shrimp 10 pulled chicken 8
creekstone strip* 21

PANTRY

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

soup du jour 8 /12

pimento cheese, grilled copain bread 10

Noble's chicken salad sandwich, lettuce, tomato, copain bread 17

smoked beef, horseradish crema, peppers, onions, provolone, arugula, hoagie roll 20

FROM THE PASTURE

smoked chicken wings, barbecue spice 20

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

wood fired rotisserie chicken, natural or barbecue
quarter 16 half 23

PIZZA

mozzarella, basil, tomato sauce 20

local mushrooms, campo de montalban, herbs 22

pepperoni, tomato sauce, provolone, parmigiano 22

BRUNCH

crème brulee french toast, bourbon brioche, herb potatoes 17

frittata, roasted vegetables, herb potatoes 16

biscuits & harmony ridge sausage gravy, herb potatoes 16

eggs benedict, buttermilk biscuit, ham, herb potatoes 24

hash bowl, potatoes, ham, peppers, onions, fried egg 16

manhattan strip*, bordelaise, farm eggs, herb potatoes 34

herb potatoes 7

farm eggs 5

copain toast 4

bacon 5

FROM THE SEA

calamari, marinara, parmigiano 16

fried oysters, cocktail 21

crab cake, succotash, citrus aioli, chili oil 24

grilled salmon*, cucumber radish slaw, dill yogurt 27

NC shrimp & grits, bacon, nduja, tomato 22

SIGNATURE SIDES

pan fried corn 10

fire roasted beets 8

mac and cheese 13

roasted asparagus 12

butter wilted spinach 8

margaux's succotash 8



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

- 10 Spoken West Cabernet Sauvignon, California '20 13 52
- 11 Le Premier Miracle Pinot Noir, Willamette Valley '21 17 68
- 12 Collemassari "Rigoletto" Rosso, Italy '20 15 60
- 13 Three Sticks "Head High" Pinot Noir, Sonoma '21 15 60
- 14 Van Ruiten Old Vine Zinfandel, Lodi '21 14 56
- 15 Chateau Saint Roch, Languedoc-Roussillon, France '20 14 56*
- 16 Calhou Belair Bordeaux, France '18 14 56
- 17 Le Premier "Miracle" Cabernet Sauvignon, WA '19 14 56
- 18 Borgo Scopeto Chianti Classico, Tuscany, Italy '21 13 52
- 19 Domaine des Bosquets "Reserve" Gigondas '20 20 80*
- 20 Silvio Grasso, Nebbiolo, Piedmont, Italy '22 13 52
- 22 Domaine De La Janasse Côtes du Rhône, France '21 15 60*

ROSE

- 401 Domaine Lafage "Miraflores", Côtes du Roussillon '22 14 56*
- 403 Scarpetta, "Frico", Rosato, Italy '22 11 44
- 405 Biltmore Estate Rose '21 9 36

WHITE

- 1 Cardedu "Nuo" Vermentino, Sardina, Italy '21 15 60
- 2 Tikves "Belo", White Blend, Macedonia '21 12 56*
- 3 Armorica Sauvignon Blanc, Loire Valley '21 15 60
- 4 Herència Altés Garnatxa Blanca, Catalonia, Spain '22 11 44*
- 5 Shelton Riesling, Yadkin Valley '22 12 56
- 6 Domaine des Tourelles Bekka Valley Lebanon, '21 14 56*
- 7 Novellum Chardonnay, Côtes Catalanes France '22 12 48*
- 8 Il Conte Pinot Grigio, Italy '22 13 52
- 9 Bench Chardonnay, Sonoma County '21 16 64
- 119 Izadi "Selection", Rioja Blanc, Rioja '22 18 72*
- 200 Medaloni Cellars Riesling, North Carolina, '21 10 40

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%



COCKTAILS

IRISH ICED COFFEE 12

Jameson, Kahlua, Bailey's, espresso, raw simple

STRAWBERRY MARGARITA 13

Tequila, Grand Marnier, sour, strawberry

GIN & BASIL SMASH 14

Gin, sour, lemon, basil

SUMMER SOLSTICE 13

Empress Gin, mint, sour, soda

