

ROOSTER'S

SINCE 1992



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

FROM THE GARDEN

local lettuces, shaved vegetables, cucumbers, 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, radishes, chives 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

featured soup, inquire 8 /12

pimento cheese, grilled copain bread 10

smoked turkey, provolone, mustard aioli, mixed greens, tomato, seed loaf 19

roast beef, gruyere, horseradish aioli, roasted peppers and onion, arugula, hoagie 20

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

PIZZA

mozzarella, basil, tomato sauce 20

roasted mushrooms, campo de montalban, herbs 22

pepperoni, tomato sauce, provolone, parmigiano 22

FROM THE SEA

calamari, marinara, parmigiano 16

fried oysters, cocktail 21

NC shrimp & grits, bacon, nduja, tomato 22

salmon grain bowl, carolina gold rice, seasonal vegetables, pesto 22

grilled salmon*, cucumber radish slaw, dill yogurt 27

fried catfish, slaw, frites, tartar sauce 24

crab cake, succotash, citrus aioli, chili oil 24

FROM THE PASTURE

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

bolognese, tagliatelle pasta, basil, parmigiano 28

creekstone manhattan strip, pomme frites 28

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

smoked chicken wings 20

SIGNATURE SIDES

pan fried corn 10

fire roasted beets 8

mac and cheese 13

sweet potato puree 10

roasted asparagus 12

butter wilted spinach 8

margaux's succotash 8

pomme frites 10

onion rings 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

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

SNOOPY 12

Empress gin, pomegranate & lime juice, orange bitters, prosecco, dried orange

CRAN MULE 12

Titos Vodka, sour, Fevertree ginger beer, cranberry juice, lime

CHERRY LIMEADE 11

Cherry Vodka, lime juice, soda, Luxardo cherries

