

ROOSTER'S

SINCE 1992

DINNER MENU CRAFTED DAILY

ROOTED IN TRADITION, INSPIRED BY THE SEASON



GARDEN

local lettuces, strawberry, chevre, crispy bits,
white balsamic vinaigrette 14

little gem caesar, sourdough crouton, grana
padano 15

baby romaine, bacon, pickled red onion,
sweetgrass asher blue 16

noble's tomato bisque, basil oil, chèvre 9/13

PANTRY

pimento cheese, grilled copain bread, pickled
vegetables 14

short rib croquettes, smoked tomato aioli 16

smoked chicken wings, barbecue spice 20

charcuterie and cheese board, olives,
pickled vegetables, mustard 32

burrata, lady edison ham, compressed
bradford farms cantaloupe 22

lamb meatballs, tomato, herb creme fraiche,
pangritata 18

PASTURE

joyce farms duck confit, rosemary
polenta, natural jus 28

wood fired filet mignon*, ramp butter 75

chatel farms short rib, natural jus,
beurre monté 49

prime NY strip*, foie gras butter 59

hanger steak*, veal jus, beurre monté 45

rotisserie cheshire pork loin*, mustard seeds,
pickled blackberry, arugula 28

chatel farms pasture raised burger*, LTO,
mayo, dijon, copain bun 22

wood-fired all natural chicken, natural or barbecue
dark 9 white 17 half 26

SEA

calamari, calabrian pepper aioli, lemon 19

fried oysters, cocktail sauce 23

wood grilled salmon*, sweet pea pesto, citrus
vinaigrette 36

halibut, ramp aioli, charred spring onion
relish 45

diver scallops*, sweet corn puree, piquillo
pepper vinaigrette, crispy farro 44

NC shrimp, preserved lemon aioli, salsa verde 28

handmade cavatelli, rock shrimp, yellow
datterini tomato, chili, herbs 32

MARKET SIDES

braised bradford farms collards, bourbon,
cheshire bacon 14

local oven fired asparagus, nduja gribiche, fresh
herbs 17

urban gourmet mushrooms, thyme, butter 18

bradford farms field peas, herb butter 14

boy and girl fried sunchokes, local arugula
pistou, parmigiano 16

SIGNATURE SIDES

mac & cheese 15

pan fried corn 10

butter beans 10

butter wilted spinach 10

pomme puree, chives, EVOO 12

margaux's succotash 10

anson mills grits with bacon 10

potatoes au gratin 15

onion rings 12

roasted beets 10

carolina gold rice 10

pommes frites 12



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.

ROOSTER'S

WHITE WINE BY THE GLASS

- | | |
|---|----------|
| 1 Skouras "Zoe" Roditis/Moscophilero, Peloponnese, Greece '24 | 12...48 |
| 2 Herencia "Altes" Garnatxa Blanc, Terra Alta '24 | 13...52* |
| 3 Shelton Riesling, Yadkin Valley '23 | 12...48 |
| 4 Famille Lieubeau, Sauvignon Blanc, Loire Valley '25 | 15...60* |
| 5 Kellerei Bozen Sauvignon Blanc, Alto Adige '24 | 15...60 |
| 6 Cantina Castiadas "Praidis" Vermentino '24 | 14...56 |
| 7 Burgans Albarino, Rias Baixas '24 | 15...60* |
| 8 Valravn Chardonnay, Sonoma '24 | 17...68 |
| 9 Novellum Chardonnay, Cotes Catalanes '24 | 13...52* |

RED WINE BY THE GLASS

- | | |
|---|----------|
| 10 Domaine Des Bosquets "Les Bosquets", '22 | 16...64* |
| 11 Le Premiere Miracle Pinot Noir, Willamette '23 | 17...68 |
| 12 Lioco Pinot Noir, Mendocino '24 | 17...68 |
| 13 San Fabiano Calcinaia "Casa Boschino", Toscana '21 | 14...56 |
| 14 Velenosi "Brecciarolo" Montepulciano, Marche '23 | 15...60 |
| 15 Hesperian "Anatomy No. 1" Cabernet Sauvignon, Napa Valley '22 | 16...64 |
| 16 Anna Espelt "Pla de Gates" Garnacha, Catalonia '21 | 16...64* |
| 17 Le Premiere Miracle Cabernet Sauvignon, Horse Heaven Hills '23 | 15...60 |
| 19 Casa Castillo "El Molar" Grenache, Jumilla '21 | 17...68* |

ROSE WINE

- | | |
|--|----------|
| 18 Chateau Pesquie "Terrasses", Ventoux '24 | 15...60* |
| 20 Domaine des Tourelles, Bekka Valley, Lebanon '25. | 14...56* |
| 22 Lafage "Miraflores", Cotes Catalanes '24 | 15...60* |

SPARKLING WINE

- | | |
|--|----------|
| 152 Rotari "Le Artisan" Brut, Mezzocorona Nv 187ml | 16 |
| 153 Prosecco Le Contesse Brut, Italy NV | 14...56 |
| 154 Louis de Grenelle Brut Rose, Saumur NV | 19...76* |
| 243 Champagne Robert Moncuit "Les Grands Blancs", | 180 |
| 244 Champagne Marc Hebrart "Special Club", '21 | 285 |
| 245 Champagne Chartogne Tillet "Cuvee St Anne" NV | 165 |

DIGESTIFS/DESSERT WINES

- | | |
|---|----|
| Chateau Les Justices Sauternes | 13 |
| Rare Wine Co. Madeira "Boston Bual Special Reserve" | 20 |
| Real Companhia Velha Royal Oporto 10 year Tawny | 14 |
| Donnafugata Ben Rye "Passito di Pantelleria" | 18 |

Our BIN 19 Wine

Casa Castillo "El Molar", Jumilla 2021

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

**Eric Solomon Selections*

CRAFT BEER

- Suffolk Punch "Blue Daisy" Pilsner 9
- Suffolk Punch "Pulp Prescription" Hazy IPA 9
- Royal Bliss "Misbehavin" Honey Blonde Ale 9
- Flat Rock "Blackberry" Hard Cider 9
- Noda "Lil Slurp" Juicy IPA 6.50
- Hoptown "Low Tops" Hazy IPA 9

DRAFT BEER

- Birdsong "Rewind" Lager 9
- Royal Bliss "73 & Hazy" Hazy IPA 9

NON-ALCOHOLIC OPTIONS

- NON-ALCOHOLIC NEGRONI 10
- lyre's orange N/A amaro, tonic, orange

COCKTAILS

- GOLDEN HOUR 17
muddy river vodka, aperol, thyme syrup, lemon juice
- VELVET BRAMBLE 18
woodinville bourbon, chambord, lime juice
- VERDANT BREEZE 17
sutler's gin, grapefruit juice, honey syrup, lime juice, cucumber and mint
- CANTON BERRY SMASH 17
lunazul blanco tequila, domaine de canton, sour mix, blackberries
- THE SUMMER CONSERVATORY 17
muddy river basil rum, st.germain, strawberries, lemon juice, prosecco
- TROPICAL SPICE 18
kvell cinnamon vodka, disaronno, pineapple juice, ginger beer
- THE BOULEVARDIER 18
redemption rye whiskey, campari, sweet vermouth, smoked orange
- ROOSTER'S SANGRIA 16
red, white, or rose wine, peach schnapps, seasonal fruit & syrups

TEQUILA

- Lunazul Blanco 16
- Espolon Anejo 18
- Espolon Blanco 17
- Casamigos Blanco 18
- Clase Azul Reposado 60
- Herradura Legend 32
- Los Vecinos Mezcal 17
- Maestro Dobel Cristallino Extra Anejo 40

BOURBON

- 1792 Small Batch 17

- Angel's Envy 22
- Basil Hayden 19
- Bulleit 16
- Maker's Mark 17
- Woodford Reserve 18
- Woodinville 16

RYE

- Bulleit Rye 17
- Oaklore Rye *Charlotte Distillery 28
- Michter's Straight Rye 24
- Redemption Rye 16

SCOTCH

- Dewar's "White Label" 15
- Glenmorangie "La Santa" 12yr Sherry Cask 25
- Johnny Walker Black 12yr 18
- Oban 14yr "Classic Malt" 34
- Macallan Sherry Oak 12yr 42

WHISKEY

- Jameson Irish Whiskey 16
- Pendleton Canadian Whiskey 15
- Toki Japanese Whiskey 16

ROOSTER'S
WOOD-FIRED
KITCHEN
USA