

ROOSTER'S

SINCE 1992



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

GARDEN

local 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, bleu cheese dressing 15

arugula salad, local apples, almonds, chevre,
rose balsamic vinaigrette 14

fried oyster salad, local lettuce, bacon, roasted
red peppers, egg, balsamic, bacon dressing 32

salmon* 12 shrimp 10 pulled chicken 7
manhattan strip* 27 crab cake 24

PANTRY

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

pimento cheese, pickled vegetables, grilled
copain loaf 13

anson mills grain bowl, rotisserie chicken,
market vegetables, pesto 18

chicken salad sandwich, local lettuces,
tomato, copain sourdough 18

smoked turkey BLT, avocado spread, mayo,
copain loaf 18

rotisserie beef, dijonnaise, provolone, pickled
red onions, arugula, copain hoagie 20

PIZZA

tomato, fior di latte mozzarella, evoo, basil 21

local mushrooms, porcini cream, lemon, arugula,
herbs, provolone 27

rotisserie chicken, tomato sauce, grana padano, herbs,
provolone 25

SEA

fried calamari, calabrian aioli, lemon, herbs 18

fried oysters, cocktail sauce 22

crab cake, succotash, citrus aioli 24

NC shrimp and anson mills grits, bacon,
tomatoes, nduja, lemon 22

grilled salmon*, cucumber radish slaw,
dill yogurt 17

PASTURE

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

cab prime ny strip*, pommes frites, veal jus 30

hand made tagliatelle pasta, bolognese, basil,
parmigiano 28

smoked wings, barbecue spice 20

wood-fired all natural chicken, natural or barbecue
dark 8 white 16 half 24

SIGNATURE SIDES

pan fried corn 10

butter beans 9

fire roasted beets 9

mac and cheese 15

onion rings 10

butter wilted spinach 9

margaux's succotash 9

wood-fired asparagus 14

pomme frites 10

bradford collard greens 14

sweet potato puree 10

heritage harvest mushrooms, herbs, aioli 18

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
NC
WOOD-FIRED
USA
KITCHEN

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WHITE WINE BY THE GLASS

1	Ioppa "San Grato Vino Bianco"	14...56
2	Empire Estate Riesling, Finger Lakes, NY '19	14...56
3	Amorica Sauvignon Blanc, Loire Valley	15...60*
4	Herèncias Altés Garnatxa Blanca, Catalonia '24	12...48*
5	Medaloni Cellars Riesling, North Carolina '24	11...44
6	Domaine des Tourelles, Bekaa Valley, Lebanon '24	14...56*
7	Novellum Chardonnay, Côtes Catalanes France '23	12...48*
8	Castelfeder Pinot Grigio, Alto-Adige '24	15...60
9	Bench Chardonnay, Sonoma '24	16...64

RED WINE BY THE GLASS

10	Spoken West Cabernet Sauvignon, California '23	13...52
11	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
12	Lohsa Sangiovese, Morellino di Scansano, Tuscany '22	14...56
13	Land of Saints Pinot Noir, Central Coast '23	16...64
14	Famille Descombe "Granite" Beaujolais-Villages '22	14...56
15	Anna Espelt "Pla de Gates" Garnacha, Catalonia '21	16...64
16	Chateau Calhou Belair Bordeaux, France '20	14...56
17	Le Premier "Miracle" Cabernet Sauvignon, WA '23	14...56
18	CVNE "Cune" Crianza, Rioja '21	13...52
19	Casa Castillo, "El Molar" Garnacha, Jumilla, Spain '21	17...68*
20	Silvio Grasso Dolcetto, Nebbiolo, Italy '24	13...52
21	Clos St. Antonin, Cotes du Rhone '23	14...56

ROSE WINE BY THE GLASS

401	Domaine Lafage "Miraflores", Cotes du Roussillon '24	14...56
402	Ercole Barbera/Dolcetto, Piemonte '24	12...48
403	Domaine Paul Cherrier, Sancerre '22	13...52

Our BIN 19 Wines

Casa Castillo, "El Molar" Garnacha, Jumilla, Spain 2021

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

*Eric Solomon Selections

COCKTAILS

HIBISCUS TEQUILA SPRITZ 15
teremana reposado, hibiscus simple, prosecco
CHAI SPICED OLD FASHION 14
southern star rye whiskey, chai simple, bitters
CRAN-MULE 13
kvell vodka, fever tree ginger beer, house made sour, cranberry, rosemary garnish

MIDWINTER MARTINEZ 14
beefeater gin, sweet vermouth, luxardo liquer

HOT BUTTERED RUM 15
diplomatico rum, spiced butter, whipped cream, nutmeg

BOTTLED BEERS 6

Becks' NA
Corona Light, Mexico 4.0%
Michelob Ultra, USA 4.2%
Miller Lite, USA 4.2%
Pilsner Urquell, Czech Rep 4.4%
Stella Artois, USA 5.2%

DRAFTS 8

Red Oak Amber Ale, Whitsett, NC 5%
OMB Captain Jack Pilsner, Charlotte, NC 4.8%
Wicked Weed Pernicious, Asheville, NC 7.3%
Wise Man (seasonal), Winston Salem, NC
Sierra Nevada Hazy IPA, Asheville, NC 6.7%
Highland Saint T's Pale Ale, Asheville, NC 5.1%

CANNED BEER 5

Bold Rock Hard Cider (Apple), Virginia 4.7%
Foothills Jade IPA, Winston-Salem, NC 7.4%