

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, chèvre, basil oil 9/13

PANTRY

pimento cheese, grilled copain loaf, pickled
vegetable 14

burrata, lady edison ham, blackberry 22

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

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

heirloom tomato, chèvre, basil, saba, EVOO 17

PIZZA

roasted chicken, tomato, provolone, parmigiano,
herbs 26

tomato, fior di latte mozzarella, basil 22

urban gourmet mushrooms, provolone,
porcini cream, herbs, arugula 27

SEA

fried oysters, cocktail sauce 23

calamari, calabrian aioli, lemon, herbs 19

NC trout, bradford farms courgette puree,
golden tomato salad 36

grilled shrimp, preserved lemon aioli, salsa
verde 28

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

diver scallops, piquillo pepper relish, corn
puree 44

PASTURE

smoked chicken wings, barbecue spice 20

chatel farms short rib, natural jus, beurre
monte 49

prime ny strip*, veal jus, beurre monte 59

roisserie cheshire pork loin, blackberry mostarda,
pickled mustard seeds, arugula 28

hanger steak*, veal jus, beurre monte 45

lamb sirloin*, olive mint salsa verde 39

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

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

MARKET SIDES

braised bradford farm collards, bourbon,
nueske's bacon 14

wood fired urban gourmet mushrooms, basil
pesto, chili oil 18

SIGNATURE SIDES

mac & cheese 15

butter wilted spinach 10

pan fried corn 10

butter beans 10

margaux's succotash 10

anson mills grits with bacon 10

carolina gold rice 10

roasted beets 10

potatoes au gratin 15

onion rings 12

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.

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WHITE WINE BY THE GLASS

1	Miguel Arroyo "Mus" Verdejo, Rueda, Spain '24	13...52
3	Famille Lieubeau, Sauvignon Blanc, Loire Valley '25	15...60*
4	Lioco Chardonnay, Sonoma County '23	17...68
5	Shelton Riesling Yadkin Valley '22	12...48
6	L'Alpage Chasselas, Switzerland, '23	15...60*
7	Novellum Chardonnay, Côtes Catalanes '23	15...60
8	Cantina Lavis Pinot Grigio, Trentino-Alto-Adige, '24	15...60
9	Herencia Altes Garnatxa Blanca, Catalonia '22	13...52*
10	Frattoria La Vialla "Torbolino", Blend, Tuscany '23	14...56

RED WINE BY THE GLASS

12	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
13	Valravn Pinot Noir, Sonoma County '24	17...68
15	Chateau Bellevue, "Claribes" Bordeaux '22	15...60
16	G.D. Vajra Rosso, Piedmont '24	13...52
17	Chateau Pesquie "Terrasses" Cote du Rhone, '22	14...56*
20	DeLille Cellars "Metier" Cabernet, Columbia Valley, WA '22	15...60
21	Cellar del Roure "Les Alcusses" Valencia, Spain '18	14...56*
22	Terra Di Giotto "Nostrale" Sangiovese, Toscana '24	16...64
23	Le Premier Miracle Cabernet, Horse Heaven Hills '23	14...56

ROSE WINE BY THE GLASS

34	Brugnano "Coraline" Frappato, Sicily, '23	14...56*
35	Domaine LaFage "Miraflores" Côtes du Roussillon '24	15...60*
36	Domaine Vetricchie, Corsica '24	12...48
37	Domaine des Tourelles, Bekaa Valley, Lebanon '25	14...56*

SPARKLING WINE

30	Prosecco Contesse, Italy	14...56
32	Gèrard Bertrand Crémant de Limoux Brut, 23	15...60
33	Louis de Grenelle Brut Rosé, Saumer	19...76*

Our BIN 19 Wine

Casa Castillo, "El Molar" Garnacha, Spain '21 17...68

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

MOCKTAILS

IF YOU GUAVA BE MY LOVER 12

guava & jalapeno syrup, citrus, cranberry, ginger beer

WELCOME TO PEARADISE 12

cranberry & pear syrup, citrus, soda, lemon

COCKTAILS

STRAWBERRY FIELDS ON FIRE 17
lunazul reposado tequila, strawberry & jalapeno syrup, lime, tajin

WOOD-FIRED OLD FASHIONED 17
wild turkey 101, cold smoked bourbon, angostura bitters, amarena cherry

I'VE GOT MY ORANGE CRUSH 17
grey goose orange, grand marnier, montenegro, honey & clove syrup, orange, lemon

PEACH, PLEASE! 17
sutler's gin, peach & lavender syrup, lemon, prosecco

THYME AFTER THYME 16
kvell vodka, blueberry & thyme syrup, lemon

NC DRAUGHTS

on the nines- american lager, hoptown brewing 9
juicy jay- east coast ipa, legion brewing company 9
higher ground- american ipa, birdsong brewing co 9
golden boy- blonde ale, triple c 9
noble toast- vienna lager, suffolk punch 8
spaghetti handshake - italian pils, lenny boy 9

BOTTLES & CANS

noda brewing, pitchside pils german pilsner 10
noda brewing, hop drop & roll ipa 9
noda brewing, lil slurp hazy ipa 8
noda brewing, jam session pale ale 10
red clay ciderworks, queen city common 11
birdsong brewery, lazy bird brown ale 9
birdsong brewery, rewind lager 9
birdsong brewery, rain fruited sour 11
resident culture, island time mexican lager 10
wicked weed, pernicious ipa 8
armored cow, fun51 hefeweizen 9
pilot brewing, island hopper citra ipa 11
pilot brewing, kolsch me if you can 10
divine barrel, life flows on amber lager 10
divine barrel, songs to fill the air belgian saison 10
divine barrel, cadillac rainbows tropical sour 12
hoptown brewing, disco kid sour 11
hoptown brewing, wedding crasher west coast ipa 10
southern range, blood orange wheat 9
mighty swell, blackberry seltzer 7
mich ultra 5
stella 6
stella artois liberte n/a 5
resident culture, n.a.r.c. hazy ipa, n/a 8