

# ROOSTER'S

SINCE 1992



LUNCH 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

smoked turkey cobb, greens, bacon, tomato, avocado, farm egg, blue cheese, champagne vinaigrette 19

chicken 7    grilled salmon\* 12    grilled shrimp 10

## PANTRY

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

pimento cheese, pickled vegetables, grilled copain loaf 14

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

anson mills grain bowl, rotisserie chicken, market vegetables 18

## PASTURE

steak frites\*, veal jus, parmesan herb fries 29

shaved ny strip\*, swiss, horseradish aioli, pickled red onion, hoagie roll 22

rotisserie turkey BLT, provolone, avocado, mayo, copain seeded sourdough 19

cubano, shaved pork, cured ham, swiss, house pickle, whole grain mustard aioli 20

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

## SEA

NC shrimp, anson mills grits, N'duja butter 22

fried oysters, cocktail sauce 23

salmon cakes, low country succotash 18

wood grilled salmon\*, sweet pea pesto, lemon vinaigrette 18

calamari, calabrian aioli, lemon, herbs 19

## PIZZAS

roasted chicken, tomato, provolone, parmigiano, herbs 26

tomato, fior di latte mozzarella, basil 22

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

## SIGNATURE SIDES

pommes frites 12

butter beans 10

anson mills grits with bacon 10

mac & cheese 15

pan fried corn 10

butter wilted spinach 10

carolina gold rice 10

margaux's succotash 10

roasted beets 10

onion rings 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
- 3 Famille Lieubeau, Sauvignon Blanc, Loire Valley '25
- 4 Lioco Chardonnay, Sonoma County '23
- 5 Shelton Riesling Yadkin Valley '22
- 6 L'Alpage Chasselas, Switzerland, '23
- 7 Novellum Chardonnay, Côtes Catalanes '23
- 8 Cantina Lavis Pinot Grigio, Trentino-Alto-Adige, '24
- 9 Herencia Altes Garnatxa Blanca, Catalonia '22
- 10 Frattoria La Violla "Torbolino", Blend, Tuscany '23

## RED WINE BY THE GLASS

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

## ROSE WINE BY THE GLASS

- 34 Brugnano "Coraline" Frappato, Sicily, '23
- 35 Domaine LaFage "Miraflores" Côtes du Roussillon '24
- 36 Domaine Vetricchie, Corsica '24
- 37 Domaine des Tourelles, Bekaa Valley, Lebanon '25

## SPARKLING WINE

- 30 Prosecco Contesse, Italy
- 32 Gèrard Bertrand Crémant de Limoux Brut, 22
- 33 Louis de Grenelle Brut Rosé, Saumer

### 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

13...52

15...60\*

17...68

12...48

15...60\*

13...52

15...60

13...52\*

14...56

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 crusher west coast ipa 10  
mighty swell, blackberry seltzer 7  
stella 6  
mich ultra 5  
stella artois liberte n/a 5  
resident culture, n.a.r.c. hazy ipa, n/a 8