

ROOSTER'S

SINCE 1992



BRUNCH 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 shrimp 10

PANTRY

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

pimento cheese, pickled vegetables, grilled copain loaf 14

anson mills grain bowl, rotisserie chicken, market vegetables 18

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

PASTURE

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

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

steak frites*, veal jus, parmesan herb fries 29

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

PIZZA

roasted chicken, tomato, provolone, parmigiano, herbs 26

tomato, fiore di latte mozzarella, basil 22

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

BRUNCH

brioche doughnuts, ginger sugar, seasonal jam 13

biscuits and gravy, black pepper sorghum sausage, herb potatoes 17

avocado tartine, soft egg*, lady edison ham, copain bread, sprouts 17

steak and eggs*, herb potatoes, veal jus 29

short rib hash, herb potatoes, roasted peppers, arugula, farm egg*, veal jus 22

frittata, potatoes, cheddar, arugula, country ham 18

eggs benedict*, cotto ham, brioche, hollandaise, herb potatoes 20

milk bread french toast, sweet vermouth, macerated berries, chantilly 17

farm eggs* 6 bacon 8 copain toast and jam 5
rosemary potatoes 6

SEA

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

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

fried oysters, cocktail sauce 23

fried calamari, calabrian aioli, lemon, herbs 19

SIGNATURE SIDES

pomme frites 12

butter beans 10

mac & cheese 15

pan fried corn 10

butter wilted spinach 10

margaux's succotash 10

anson mills grits with bacon 10

carolina gold rice 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, WA '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
- hoptown brewing, disco kid sour 11
- divine barrel, cadillac rainbows tropical sour 12
- hoptown brewing, wedding crasher west coast ipa 10
- mighty swell, blackberry seltzer 7
- stella 6
- stella artois liberte n/a 5
- mich ultra 5
- resident culture, n.a.r.c. hazy ipa, n/a 8