

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 14

baby romaine, bacon, pickled red onion,
sweetgrass asher blue 15

fried oyster salad, local lettuce, bacon, roasted
red peppers, egg, balsamic, bacon dressing 33

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 14

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

handmade cavatelli, rock shrimp, yellow
datterini tomato, chili, herbs 29

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

smoked turkey BLT, avocado spread, mayo,
copain loaf 19

rotisserie beef, flour tortilla, herb whipped
ricotta, roasted peppers and onions, spinach 22

PIZZA

tomato, fior di latte mozzarella, evoo, basil 22

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

rotisserie chicken, tomato sauce, grana padano,
herbs, provolone 26

SEA

fried calamari, calabrian aioli, lemon, herbs 19

fried oysters, cocktail sauce 23

crab cake, succotash, citrus aioli 24

NC shrimp and anson mills grits, bacon, nduja 22

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

salmon cakes, low country succotash, tomatoes,
herbed aioli 18

PASTURE

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

Prime NY strip*, pommes frites, veal jus 30

smoked wings, barbecue spice 20

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

rooster's meatballs, tomato sauce, ricotta 18

SIGNATURE SIDES

pan fried corn 10

butter beans 10

fire roasted beets 10

mac and cheese 15

onion rings 12

butter wilted spinach 10

margaux's succotash 10

wood-fired asparagus 14

pomme frites 12

bradford collard greens 14

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

SINCE 1992

WHITE WINE BY THE GLASS

1	Ioppa "San Grato Vino Bianco"	15...60
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	13...52*
5	Medaloni Cellars Riesling, North Carolina '24	12...48
6	L'Alpage, Chasselas, Switzerland	15...60*
7	Novellum Chardonnay, Côtes Catalanes France '24	13...52*
8	Castelfeder Pinot Grigio, Alto-Adige '24	16...64
9	Bench Chardonnay, Sonoma '24	17...68

RED WINE BY THE GLASS

10	Spoken West Cabernet Sauvignon, California '23	14...56
11	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
12	Lohsa Sangiovese, Morellino di Scansano, Tuscany '22	15...60
13	Land of Saints Pinot Noir, Central Coast '23	16...64
14	Famille Descombe "Granite" Beaujolais-Villages '22	16...64
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	Francesca Castaldi "Pianazze Rosso" Nebbiolo, Piemonte	13...52
21	Clos St. Antonin, Cotes du Rhone '19	15...60

ROSE WINE BY THE GLASS

401	Domaine Lafage "Miraflores", Cotes du Roussillon '24	15...60
402	Ercole Barbera/Dolcetto, Piemonte '24	13...52
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

BLUE LIMON MOJITO 15
white rum, limoncello, fresh blueberries, mint, club soda

SPICY MARGARITA 16
teremana reposado, gran marnier, house-made sour, tajin rim

PINK GINNY 16
beefeater gin, muddled strawberries, splash sour, bitters, prosecco, club soda

BOURBON RYE RENEWAL 16
southern star rye, creme de cassis, lemon, simple, luxardo cherry

CRAN-MULE 14
kvell vodka, fever tree ginger beer, house-made sour, cranberry

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

Foothills Jade IPA, Winston-Salem, NC 7.4%