

# ROOSTER'S

SINCE 1992



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

## GARDEN

baby kale caesar, boquerones, sourdough croutons, parmigiano 12

little gem, tomatoes, pickled red onions, bacon lardons, radish, roquefort 15

local lettuces, shaved vegetables, tomato, champagne vinaigrette 12

arugula salad, white balsamic vinaigrette, pickled golden beets, chevre, candied pecans 14

smoked turkey cobb, greens, bacon, tomato, avocado, farm egg, blue cheese, champagne vinaigrette 18

chicken 7 grilled salmon\* 12 grilled shrimp 10

## PANTRY

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

apple parsnip soup, leek oil 10/14

pimento cheese, pickled vegetables, grilled copain loaf 13

chicken salad sandwich, local lettuces, tomato, copain sourdough 17

anson mills grain bowl, rotisserie chicken, market vegetables 18

## PIZZAS

roasted chicken, tomato, provolone, parmigiano, herbs 25

tomato, fior di latte mozzarella, basil 21

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

## SEA

grilled salmon\*, cucumber radish slaw, dill yogurt 18

NC shrimp & anson mills grits, n'duja, roasted tomato butter 20

salmon cakes, low country succotash 18

fried oysters, cocktail sauce 22

calamari, calabrian aioli, lemon, herbs 18

## PASTURE

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

cubano, shaved pork, cured ham, swiss, house pickle, whole grain mustard aioli 18

rotisserie turkey BLT, provolone, avocado, mayo, copain seeded sourdough 18

shaved ny strip\*, swiss, horseradish aioli, pickled red onion, hoagie roll 20

creekstone farms burger\*, LTO, mayo, dijon, copain bun 20

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

## SIGNATURE SIDES

pommes frites 10

butter beans 9

anson mills grits with bacon 10

mac & cheese 15

pan fried corn 10

butter wilted spinach 9

carolina gold rice 9

margaux's succotash 9

roasted beets 9

onion rings 10

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 Armorica Sauvignon Blanc, Loire Valley, '23
- 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 Poderi dal Nespole Sangiovese, Emilia-Romagna '23
- 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 Paul Cherrier, Sancerre, Loire Valley '22

## 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 11

guava & jalapeno syrup, citrus, cranberry, ginger beer

### WHOA, BLACKBERRY, BAM-BA-LAM 11

blackberry syrup, citrus, soda, mint

## COCKTAILS

12...48  
13...52\*  
17...68  
HEAT OF THE MOMENT 15  
lunazul reposado tequila, lime, habanero & passionfruit syrup

11...44  
15...60\*  
12...48  
14...56  
WOOD-FIRED OLD FASHIONED 16  
wild turkey 101, cold smoked bourbon, angostura bitters, amarena cherry

12...48\*  
13...52  
I'VE GOT MY ORANGE CRUSH 16  
grey goose orange, grand marnier, montenegro, honey & clove syrup, orange, lemon

TRACKS OF MY PEARS 16  
sutler's gin, lillet blanc, pear & rosemary syrup, lemon, aquafaba

THYME AFTER THYME 16  
kvell vodka, elderflower, spiced cranberry syrup, lemon

## NC DRAUGHTS

honey pie- double ipa, birdsong brewing co 11  
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  
white blaze- winter warmer, triple c 9

## BOTTLES & CANS

burial brewing, bright italian pilsner 10  
noda brewing, hop drop & roll ipa 11  
noda brewing, lil slurp hazy ipa 8  
noda brewing, jam session pale ale 10  
noda brewing, coco loco porter 9  
red clay ciderworks, queen city common 11  
birdsong brewery, lazy bird brown ale 9  
birdsong brewery, rewind lager 9  
birdsong brewery, pink robots fruited sour 11  
resident culture, island time mexican lager 10  
wicked weed, pernicious ipa 8  
armored cow, fun51 hefeweizen 9  
armored cow, doctor love cherry cordial sour 11  
pilot brewing, island hopper citra ipa 11  
pilot brewing, kolsch me if you can 10  
divine barrel, s'mores porter 10  
divine barrel, life flows on amber lager 10  
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