

# ROOSTER'S

SINCE 1992



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

## GARDEN

little gem caesar, sourdough crouton,  
grana padano 14

local lettuces, strawberry, chevre, crispy bits, white  
balsamic vinaigrette 14

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

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

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

chicken 7    grilled salmon\* 12    shrimp 10

## PANTRY

pimento cheese, pickled vegetables, grilled copain  
loaf 14

anson mills grain bowl, rotisserie chicken,  
market vegetables 18

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

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

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

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 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 Terre Gaie Claris Pinot Grigio, Veneto '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
- 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 '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

13...52  
15...60\*  
17...68  
12...48  
15...60\*  
13...52  
14...56  
13...52\*  
14...56

HEAT OF THE MOMENT 16  
lunazul reposado tequila, lime, habanero & passionfruit syrup

WOOD-FIRED OLD FASHIONED 17  
wild turkey 101, cold smoked bourbon, angostura bitters, amarena cherry  
15...60

I'VE GOT MY ORANGE CRUSH 17  
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, soda

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

## NC DRAUGHTS

citrus trail- pale ale, hoptown brewing 10  
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 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  
resident culture, island time mexican lager 10  
wicked weed, pernicious ipa 8  
armored cow, fun51 hefeweizen 9  
armored cow, cherry cordial sour 11  
pilot brewing, island hopper citra ipa 11  
pilot brewing, kolsch me if you can 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