

# ROOSTER'S

SINCE 1992



DINNER 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

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

## PANTRY

pimento cheese, grilled copain loaf, pickled  
vegetable 14

burrata, lady edison ham, blackberry 22

cheese and charcuterie board, olives,  
pickled vegetables, mustard 32

ricotta gnocchi, rock shrimp, yellow datterini  
tomato, chili, herbs 29

## PIZZA

roasted chicken, tomato, provolone, parmigiano,  
herbs 26

tomato, fior di latte mozzarella, basil 22

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

## SEA

fried oysters, cocktail sauce 23

calamari, calabrian aioli, lemon, herbs 19

NC trout, romesco, sprouts 34

grilled shrimp, preserved lemon aioli, salsa  
verde 28

wood grilled salmon\*, sweet pea pesto, lemon  
vinaigrette 35

diver scallops, piquillo pepper relish, corn  
puree 42

## PASTURE

smoked chicken wings, barbecue spice 20

creekstone farms short rib, natural jus,  
beurre monte 48

creekstone farms ny strip\*, veal jus, beurre monte 59

rotisserie cheshire pork loin, blackberry mostarda,  
pickled mustard seeds, arugula 28

hanger steak\*, veal jus, beurre monte 45

lamb sirloin\*, olive mint salsa verde 38

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

creekstone farms dry aged ribeye\*, veal jus, beurre monte 95

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

## MARKET SIDES

braised bradford farm collards, bourbon,  
nueske's bacon 14

harmony ridge brussels sprouts, green goddess,  
parmigiano 17

wood fired urban gourmet mushrooms, truffle  
aioli, herbs 18

harmony ridge purple sweet potatoes, chevre,  
candied pecans, saba 15

## SIGNATURE SIDES

mac & cheese 15

butter wilted spinach 10

pan fried corn 10

butter beans 10

margaux's succotash 10

anson mills grits with bacon 10

carolina gold rice 10

roasted beets 10

potatoes au gratin 15

onion rings 12

pommes frites 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 Vialla "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, Loire Valley '22

## SPARKLING WINE

- 30 Prosecco Contesse, Italy
- 32 Gèrard Bertrand Crémant de Limoux Brut, 23
- 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

### 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

### 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

### 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, doctor love 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 crasher west coast ipa 10

southern range, blood orange wheat 9

mighty swell, blackberry seltzer 7

mich ultra 5

stella 6

stella artois liberte n/a 5