

ROOSTER'S

SINCE 1992



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

GARDEN

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

little gem caesar, sourdough crouton, grana padano 15

baby romaine, bacon, pickled red onion,
sweetgrass asher blue 16

fried oyster salad, egg, roasted red peppers, bacon,
balsamic vinaigrette 33

PANTRY

nobles tomato bisque, chevre, basil oil 9/13

charcuterie and cheese, pickles, olives,
mustard, grilled copain bread 32

pimento cheese, pickled vegetables, grilled
copain loaf 14

burrata, lady edison ham, blackberries 22

PASTURE

short rib and mushroom croquettes, shoyu,
horseradish aioli, herbs 18

smoked wings, barbecue spice 20

hanger steak*, veal jus, beurre monte 45

prime NY strip*, veal jus, beurre monte 59

chatel farms short rib, short rib jus, beurre monte 49

grilled lamb sirloin*, olive salsa verde 39

joyce farms duck breast, strawberry vinaigrette, arugula,
fennel, pistachio 36

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

roisserie cheshire pork loin*, mustard seeds, pickled
blackberry, arugula 28

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

WOOD-FIRED PIZZA

roisserie chicken, tomato, provolone, herbs,
parmesan 26

heritage harvest mushrooms, porcini
cream, arugula, lemon, herbs, provolone 27

tomato, fior di latte mozzarella, evoo, basil 22

SEA

soft shell crab, low country succotash,
buttermilk aioli, cilantro. 35

fried oysters, cocktail sauce 23

fried calamari, calabrian aioli, herbs, lemon 19

wood grilled salmon*, sweet pea pesto, lemon
vinaigrette 36

seared scallops*, sweet corn puree, piquillo
pepper vinaigrette, crispy farro 44

NC trout, creole crema, charred corn relish 36

handmade cavatelli, rock shrimp, yellow
datterini tomato, chili, herbs 32

MARKET SIDES

heritage harvest mushrooms, green goddess 18

bourbon braised collard greens, uncle hamp's
bacon 14

bradford farms confit potatoes, herbs, garlic,
parmesan 14

wood-fired white asparagus, whipped
ricotta, preserved lemon gremolata,
prosciutto 20

SIGNATURE SIDES

mac & cheese 15

roasted beets 10

butter beans 10

margaux's succotash 10

pommes frites 12

anson mills grits with bacon 10

pan fried corn 10

au gratin potatoes 15

butter wilted spinach 10



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

*These items are served raw or undercooked.

Please ask your server if you would like to make any adjustments.

Many items contain ingredients that are not listed; please inform your server
of any food allergies or dietary restrictions before you place your order.

For your convenience, a suggested gratuity of 20% is automatically
applied to all parties of 8 or more.

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WHITE WINE BY THE GLASS

1	Ioppa "San Grato Vino Bianco"	15...60
2	Empire Estate Riesling, Finger Lakes, NY '19	14...56
3	Armorica 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 "Mirafors", Cotes du Roussillon '24	15...60
402	Ercole Barbera/Dolcetto, Piemonte '24	13...52
403	Domaine de Chateaumar, Rhone Valley '25	14...56

COCKTAILS

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

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

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

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 Lager, Whitsett, NC 5%
OMB Captain Jack Pilsner, Charlotte, NC 4.8%
Wicked Weed Pernicious IPA, Asheville, NC 7.3%
Wise Man (seasonal), Winston Salem, NC
Sierra Nevada Summer Fest, Asheville, NC 5.0%
Resident Culture Island Time. Charlotte, NC 5.0%

CANNED BEER 5

Foothills Jade IPA, Winston-Salem, NC 7.4%

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