

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

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

chicken 8 salmon* 12 shrimp 10

PANTRY

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

pimento cheese, grilled copain sourdough, pickled vegetables 14

smoked chicken wings, barbecue spice 20

anson mills grain bowl, rotisserie chicken, market vegetables 18

chicken salad sandwich, mixed greens, tomato, copain sourdough 18

PASTURE

ribeye sandwich*, horseradish, swiss, pickled red onion 22

smoked turkey BLT, provolone, avocado, mayo copain seeded bread 19

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

all natural rotisserie chicken, natural or barbecue dark 9 white 17 half 26

rotisserie pork panini, swiss, peach jam, local greens 18

CHEESE AND CHARCUTERIE

green hill camembert, thomasville tomme, truffle soppressata, coppa 32

SEA

fried oysters, cocktail sauce 23

grilled salmon*, sweet pea pesto, lemon vinaigrette 18

calamari, pepper aioli, lemon, herbs 19

NC shrimp, anson mills grits, n'duja butter 22

salmon cakes, low country succotash 18

NC shrimp, preserved lemon aioli, salsa verde 28

PIZZA

roasted chicken, tomato, provolone 26

tomato, fior di latte mozzarella, EVOO 22

fennel sausage, tomato, arugula, red onion, ricotta 26

prosciutto cotto, burrata, sicilian pistachio 26

local mushrooms, provolone, porcini cream, arugula 27

SIGNATURE SIDES

pommes frites 12

mac & cheese 15

carolina gold rice 10

roasted beets 10

pan fried corn 10

butter wilted spinach 10

margaux's succotash 10

anson mills grits with bacon 10

onion rings 12

butter beans 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

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|----|---|----------|
| 2 | Turning Tide Sauvignon Blanc, Central Coast '23 | 13...52* |
| 3 | Domaine Merieau, Valala Sauvignon Blanc, Loire Valley '23 | 16...64* |
| 4 | La Colline Aux Fossiles Chardonnay, Roussillon '23 | 13...52 |
| 5 | Domaine Vuillemez Mâcon Chardonnay, Burgundy '22. | 17...68 |
| 6 | Cantina Bolzano Pinot Grigio, Alto Adige '24 | 15...60 |
| 7 | Garoffoli Verdicchio, Campania '23 | 14...56 |
| 8 | Casa D' Ambra, Campania '24 | 16...64 |
| 9 | Lungarotti "Torgiano" Bianco, Umbria '22 | 16...64 |
| 10 | Heréncia "Altés" Garnatxa Blanca, Catalonia '22 | 13...52* |

RED WINE BY THE GLASS

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|----|---|----------|
| 11 | Le Premier Miracle Pinot Noir, Willamette Valley '22 | 17...68 |
| 12 | Land of Saints Pinot Noir, Central Coast, '23 | 16...64 |
| 13 | Spoken West Cabernet Sauvignon, California '23 | 14...56 |
| 14 | Le Premier Miracle Cabernet Sauvignon, Washington '19 | 15...60 |
| 15 | Castello CalleMassari "Rigoletto" Sangiovese, Toscana Italy '22 | 14...56 |
| 16 | Tabarrini "Il Padrone" Rosso Dell' Umbria '19 | 16...64 |
| 17 | Domaine de Andezon Syrah, Cotes du Rhone '22 | 13...52* |
| 18 | Chateau Saint Roch "old vines" Languedoc-Rousillon '21 | 15...60* |
| 19 | Casa Castillo, "El Molar" Garnacha, Jumilla Spain '21 | 17...68* |
| 20 | Bodegas Borsao "Tres Picos" Garnacha, Aragon, Spain '22 | 16...64 |

ROSE WINE BY THE GLASS

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|----|--|----------|
| 21 | Domaine Lafage "Miraflores," Côtes du Roussillon '24 | 15...60* |
| 22 | Chateau Pesque "Terrasses", Ventoux '24 | 15...60* |
| 23 | Domaine Houchart, Provence '23 | 13...52 |
| 24 | Giovanna Tantini "Bardolino Chiaretto," Veneto '21 | 13...52 |
| 25 | Gramona "Mart" Catalunya '23 | 66* |

SPARKLING WINE

- | | | |
|-----|--|---------|
| 26 | Prosecco Le Contesse Brut, Italy NV | 14...56 |
| 27 | Louis de Grenelle Brut Rose, Saumur NV | 19...76 |
| 28 | Rotari "Platinum Label" Brut, Mezzocorona NV 187ml | 16 |
| 175 | Champagne Marc Hebrart "Brut Selection," NV | 135 |
| 176 | Champagne Gaston Chiquet | 160 |
| 177 | Champagne Henri Dosnon "Blanc de Noir" NV | 150* |
| 178 | Champagne Gardet "Tradition" Brut NV | 135 |
| 179 | Voirin-Jumel "Tradition Brut" | 110 |
| 180 | Champagne Les Mesnil Blanc de Blancs "Grand Cru" Brut, '14 | 180 |



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

COCKTAILS

ROOSTER'S OLD FASHIONED 17
rye, bitters, simple syrup, orange, cherry

ITALIAN PALOMA 17
tequila, disaronno, grapefruit, sour

FRENCH 485 17
vodka, peach nectar, chambord, triple sec

WATER HAZARD 17
muddy river coconut rum, stoli raspberry, blue spirulina, pineapple

TRANSFUSION 16
vodka, lime, grape, ginger ale

SWEATER WEATHER 16
kvell cinnamon, lunazul reposado, triple sec, cranberry

DRAFT BEER

suffolk punch "noble toast" lager ...8

suffolk punch "blue daisy" pilsner ...8

legion "juicy jay" ipa ...9

wicked weed "pernicious" ipa ...9

birdsong "morning train" oatmeal stout ... 9

lost worlds brewing "enterprise" golden ale ... 8

CAN BEER

suffolk punch, pulp perscription ... 9

suffolk punch, tropical ipa ... 9

red clay "bramblin blackberry cider" ... 8

birdsong brewing, lazy bird brown ale ... 8

birdsong brewing, higher ground ipa ... 9

birdsong brewing, rewind lager ... 8

birdsong brewing, morning train oatmeal stout ... 9

town brewing "western sky" blood orange wheat ... 9

lost worlds brewing "vista" west coast ipa ... 8

michelob ultra ... 5

stella artois ... 6

stella artois n/a ... 5

