

# ROOSTER'S

SINCE 1992



DINNER 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

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

## PANTRY

nobles tomato bisque, chevre, basil oil 8/12

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

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

smoked wings, barbecue spice 20

grilled hanger steak\*, veal jus, beurre monte 45

Prime NY strip\*, veal jus, beurre monte 59

creekstone farms short rib, short rib jus, beurre monte 48

grilled lamb sirloin\*, olive salsa verde 38

joyce farms duck breast\*, shoyu cherry jus 36

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

wood-grilled Cheshire pork loin, blackberry mostarda, pickled mustard seeds, arugula 28

## PIZZA

local mushrooms, porcini cream, lemon, arugula, herbs, provolone 27

rotisserie chicken, tomato sauce, grana padano, herbs, provolone 26

tomato, fior di latte mozzarella, evoo, basil 22

## SEA

fried oysters, cocktail sauce 23

fried calamari, calabrian aioli, herbs, lemon 19

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

seared scallops\*, sweet corn puree, piquillo pepper vinaigrette, crispy farro 42

NC trout, preserved lemon gremolata, candied pecans, calabrian chilis 30

crab cake, succotash, citrus aioli 28

handmade cavatelli, rock shrimp, yellow datterini tomato, chili, herbs 29

## MARKET SIDES

heritage harvest mushrooms, green goddess 18

bradford farms collard greens, bacon 14

harmony ridge farms fried brussel sprouts, bacon, aioli, chevre 18

## SIGNATURE SIDES

mac & cheese 15

roasted beets 10

butter beans 10

margaux's succotash 10

pommes frites 12

anson mills grits with bacon 10

wood fired asparagus 14

pan fried corn 10

au gratin potatoes 15



\*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	Amorica 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 Paul Cherrier, Sancerre '22	13...52

### 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

## COCKTAILS

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

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

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

BOURBON RYE RENEWAL 16  
southern star rye, creme de cassis, lemon, simple, luxardo cherry

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 Ale, 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 Hazy IPA, Asheville, NC 6.7%

Highland Saint T's Pale Ale, Asheville, NC 5.1%

## CANNED BEER 5

Foothills Jade IPA, Winston-Salem, NC 7.4%