

ROOSTER'S

SINCE 1992



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

GARDEN

local lettuces, shaved farm vegetables, tomato,
champagne vinaigrette 12

baby kale caesar, boquerones, croutons, parmigiano 12

little gem lettuce, bacon, pickled red onion, radish,
tomato, danish bleu cheese dressing 15

arugula salad, apples, marcona almonds, chevre,
rose balsamic vinaigrette 14

fried oyster salad, egg, roasted red peppers, bacon,
balsamic vinaigrette 32

PANTRY

nobles tomato bisque, chevre, basil oil 8/12

pimento cheese, pickled vegetables, grilled copain loaf 13

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

house made tagliatelle, bolognese, basil, grana
padano 32

PASTURE

wood-fired all natural chicken, natural or barbecue
dark 8 white 16 half 24

cab prime ny strip*, veal jus, beurre monte 59

cab prime 24oz ribeye*, veal jus, herb butter 120

grilled lamb sirloin*, mint ricotta, pickled peppers, micros 38

grilled pork loin*, tomatillo chow chow 28

joyce farms duck breast, rutabaga puree, jus 36

braised short rib, short rib jus, beurre monte 45

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

PIZZA

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

rotisserie chicken, tomato sauce, grana padano, herbs,
provolone 25

tomato, fior di latte mozzarella. evoo, basil 21

SEA

fried oysters, cocktail sauce 22

fried calamari, calabrian aioli, herbs, lemon 18

wood grilled salmon*, cucumber-radish slaw,
dill yogurt 34

seared scallops*, squash puree, crispy bits, nuts 39

pan seared NC trout, red pepper coulis, crispy
garbanzo beans, fennel and shallot salad, pine nuts 30

crab cake, succotash, citrus aioli 28

MARKET SIDES

heritage harvest mushrooms, truffle aioli, herbs 18

bradford farms collard greens, bacon 14

SIGNATURE SIDES

sweet potato puree 10

mac & cheese 15

roasted beets 9

butter beans 9

margaux's succotash 9

pommes frites 10

anson mills grits with bacon 10

potatoes au gratin 15

wood fired asparagus 14

pan fried corn 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.

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

*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.

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WHITE WINE BY THE GLASS

- 1 Ioppa "San Grato Vino Bianco"
- 2 Empire Estate Riesling, Finger Lakes, NY '19
- 3 Amoriga Sauvignon Blanc, Loire Valley
- 4 Herèncias Altés Garnatxa Blanca, Catalonia '24
- 5 Medaloni Cellars Riesling, North Carolina '24
- 6 Domaine des Tourelles, Bekaa Valley, Lebanon '24
- 7 Novellum Chardonnay, Côtes Catalanes, France '23
- 8 Castelfeder Pinot Grigio, Alto-Adige '24
- 9 Bench Chardonnay, Sonoma '24

RED WINE BY THE GLASS

- 10 Spoken West Cabernet Sauvignon, California '23
- 11 Le Premier Miracle Pinot Noir, Willamette Valley '22
- 12 Lohsa Sangiovese, Morellino di Scansano, Tuscany '22
- 13 Land of Saints Pinot Noir, Central Coast '23
- 14 Famille Descombe "Granite" Beaujolais-Villages '22
- 15 Anna Espelt "Pla de Gates" Garnacha, Catalonia '21
- 16 Chateau Calhou Belair Bordeaux, France '20
- 17 Le Premier "Miracle" Cabernet Sauvignon, WA '23
- 18 CVNE "Cune" Crianza, Rioja '21
- 19 Casa Castillo, "El Molar" Garnacha, Jumilla, Spain '21
- 20 Silvio Grasso Dolcetto, Nebbiolo, Italy '24
- 21 Clos St. Antonin, Cotes du Rhone '23

ROSE WINE BY THE GLASS

- 401 Domaine Lafage "Miraflores", Cotes du Roussillon '24
- 402 Ercole Barbera/Dolcetto, Piemonte '24
- 403 Domaine Paul Cherrier, Sancerre '22

COCKTAILS

- 14...56 HIBISCUS TEQUILA SPRITZ 15
- 14...56 teremana reposado, hibiscus simple,
- 15...60* prosecco
- 12...48* MIDWINTER MARTINEZ 14
- 11...44 befeater gin, sweet vermouth, luxardo liqueur
- 14...56*
- 12...48* CHAI SPICED OLD FASHION 14
- 15...60 southern star rye whiskey, chai simple,
- 16...64 bitters
- 16...64 CRANMULE 13
- kvell vodka, fever tree ginger beer, house
- made sour, cranberry, rosemary garnish

HOT BUTTERED RUM 15

diplomatico rum, spiced butter, whipped cream, nutmeg

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, Winston Salem (seasonal)
- Sierra Nevada Hazy Little Thing, Asheville, NC 6.5%
- Highland Saint T's Pale Ale, Asheville, NC 5.1%

CANNED BEER 5

- Bold Rock Hard Cider (Apple), Virginia 4.7%
- 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