

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 15

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

smoked turkey cobb, bacon, farm egg, blue cheese, avocado, tomato, champagne vinaigrette 19

chicken 7 salmon* 12 shrimp 10

PANTRY

noble's tomato bisque, chevre, basil oil 9/13

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

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

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 27

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

1	Domain de Tourelles, Bekaa Valley Lebanon '23.	14...56*
2	Turning Tide Sauvignon Blanc, Central Coast '23	13...52*
3	Domaine Merieau, Sauvignon Blanc, Loire Valley '23	16...64*
4	La Colline Aux Fossiles Chardonnay, Roussillon '24	13...52
5	Domaine Vuillemez Chardonnay, Burgundy '22	17...68
6	Cantina Bolzano Pinot Grigio, Alto Adige '24	15...50
7	Garofoli Verdicchio, Campania '23	14...56
8	Casa D' Ambra, Campania '24	16...64
9	Lungarotti "Torgiano" Bianco, Umbria '22	16...64
10	Herència "Altés" Garnatxa Blanca, Catalonia '22	13...52*

RED WINE BY THE GLASS

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

21	Domaine Lafage "Miraflores," Côtes du Roussillon '24	15...60*
22	Chateau Pesquie "Terrasses", Ventoux '24	15...60*
23	Domaine Houchart, Provence '23	13...52
24	Domaine Paul Cherrier, Sancerre '22	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

SPRING BERRY BRAVADO 17
reposado tequila, strawberry, basil, fire tincture

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

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

TEQUILA CARAJILLO 18
patron reposado, licor 43, fresh brewed espresso
candied lemon peel

BIRDIE JUICE 16
london dry gin, blueberry, lemon, domain de canton

ROUGE ROYALE 17
grey goose berry, st. germaine, lemon, rose brut

DRAFT BEER

suffolk punch "noble toast" lager ...8

suffolk punch "blue daisy" pilsner ...8

legion brewing "juicy jay" ipa ... 8

wicked weed "pernicious" ipa ... 9

birdsong "morning train" oatmeal stout ... 9

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

CAN BEER

suffolk punch "pulp perscription" hazy 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

