

# ROOSTER'S

SINCE 1992

DINNER MENU CRAFTED DAILY  
ROOTED IN TRADITION  
INSPIRED BY THE SEASON



## GARDEN

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

baby kale caesar, boquerones, sourdough croutons, parmigiano 12

little gem lettuce, bacon, pickled red onion, radish, tomato, roquefort dressing 15

arugula, roasted apple, marcona almond, chevre, white balsamic 14

## PANTRY

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

pimento cheese, grilled copain sourdough, pickled vegetables 13

smoked chicken wings, barbecue spice 20

local mushroom ricotta ravioli, smoked tomato- 'nduja passata, pangritata 25

## PASTURE

lamb meatballs, smoked ricotta, tomato, herbs 18

lamb sirloin, olive salsa verde 36

hanger steak\*, veal jus, buerre monte 44

roisserie cheshire pork loin\*, apple chow-chow, arugula 28

all natural NY strip\*, veal jus, buerre monte 59

creekstone farms short rib, natural jus, beurre monte 45

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

all natural rotisserie chicken, natural or barbecue dark 8 white 16 half 24

## CHEESE & CHARCUTERIE

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

## SEA

fried oysters, cocktail sauce 22

calamari, pepper aioli, lemon, herbs 18

NC trout, butternut squash puree, brussels sprout pesto 34

diver scallops\*, parsnips 39

NC shrimp, preserved lemon aioli, salsa verde 27

grilled salmon\* cucumber radish slaw, dill yogurt 34

## PIZZA

prosciutto cotto, burrata, provolone, pistachio 24

roasted chicken, tomato, provolone 25

tomato, fior di latte mozzarella, EVOO 21

local mushroom, provolone, porcini cream, arugula 27

fennel sausage, tomato, arugula, red onion, ricotta 24

## MARKET SIDES

bourbon braised Bradford farms collard greens, nueske's bacon 14

Harmony ridge butternut squash, smoked ricotta, pistachio gremolata, pomegranate molasses 17

## SIGNATURE SIDES

butter beans 9

mac & cheese 15

carolina gold rice 9

butter wilted spinach 9

anson mills grits with bacon 10

pan fried corn 10

roasted beets 9

potatoes au gratin 15

margaux's succotash 9

yukon gold purée, EVOO, chive 10

pommes frites 10

onion rings 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	L'Alpage Chasselas, Switzerland '23	15...60
2	Turning Tide Sauvignon Blanc, Central Coast '23	12...48*
3	Merieau, Valala Sauvignon Blanc, Loire Valley '23	16...64
4	La Colline Aux Fossiles Chardonnay, Roussillon '23	12...48
5	Domaine Vuillemez Mâcon Chardonnay, Burgundy '22.	17...68
6	Cantina Bolzano Pinot Grigio, Alto Adige '24	14...56
7	Sartarelli Verdicchio, Marche '24	11...44
8	Garoffoli Verdicchio, Campania '23	14...56
9	Lungarotti "Torgiano" Bianco, Umbria '22	14...56
10	Herència "Altés" Garnatxa Blanca, Catalonia '22	12...44*

## RED WINE BY THE GLASS

11	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
12	Head High Pinot Noir, Central Coast '22	15...60
13	Spoken West Cabernet Sauvignon, California '23	14...56
14	Le Premier Miracle Cabernet Sauvignon, Washington '19	15...60
15	Ficomontanino Sangiovese, Toscana Italy '21	12...48
16	Tabarrini "Il Padrone" Rosso Dell' Umbria '19	13...52
17	Domaine de Andezon Syrah, Cotes du Rhone '22.	12...48*
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	15...60

## ROSE WINE BY THE GLASS

21	Domaine Lafage "Miraflores," Côtes du Roussillon '24	15...60*
22	Chateau Pesquie "Terrasses", Ventoux '24	14...56*
23	Domaine Houchart, Provence '23	11...44
24	Giovanna Tantini "Bardolino Chiaretto," Veneto '21	13...52
25	Gramona "Mart" Catalunya '23	66*

## SPARKLING WINE

26	Prosecco Le Contesse Brut, Italy NV	13...52
27	Louis de Grenelle Brut Rose, Saumur NV	16...64
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	120
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 16  
bourbon, bitters, simple syrup, orange, cherry

ITALIAN PALOMA 16  
lunazul reposado, disaronno, grapefruit, sour

FRENCH 485 16  
tito's vodka, peach nectar, chambord, triple sec

WATER HAZARD 16  
muddy river coconut rum, stoli raspberry, blue spirulina, pineapple

TRANSFUSION 16  
kvell vodka, lime, grape, ginger ale

SWEATER WEATHER 15  
lunazul reposado, cinnamon, triple sec, cranberry

BAD ROOSTER 16  
makers mark, kahlua, baileys, chantilly, cinnamon

## DRAFT BEER

suffolk punch "noble toast" lager ...8  
suffolk punch "blue daisy" pilsner ...8  
suffolk punch "shadows of prague" lager ... 8  
wicked weed "pernicious" ipa ...9  
legion "juicy jay" ipa ...9  
sugar creek "hi-creek" sour ... 9

## CAN BEER

suffolk punch, pulp perscription ... 9  
suffolk punch, tropical ipa ... 9  
suffolk punch, vanilla coffee blonde ale ... 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, wake up porter ... 8  
town brewing, sweet carolina pie amber ale ... 8  
lost worlds, goesack dark lager ... 8  
michelob ultra ... 5  
stella artois ... 6  
stella artois n/a ... 5

