

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, greens, bacon, tomato,
avocado, farm egg, blue cheese, champagne
vinaigrette 18

pulled chicken 7 salmon* 12 shrimp 10

PANTRY

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

short rib croquettes, smoked tomato aioli 16

Anson Mills grain bowl, rotisserie chicken,
farm vegetables 19

burrata, Lady Edison ham, blackberry 22

pimento cheese, grilled copain bread, pickled
vegetables 14

PASTURE

smoked chicken wings, barbecue spice 20

lamb meatballs, tomato sauce, herb creme fraiche,
pangritata 18

rotisserie pork loin sandwich, smoked chili lemon
aioli, arugula, chow chow 17

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

chicken salad sandwich, local lettuces, tomato,
copain sourdough 19

rotisserie ribeye sandwich*, gruyère, caramelized
onion, horseradish 22

Creekstone Farms pasture raised burger*, LTO,
mayo, dijon, copain bun 20

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

SEA

fried oysters, cocktail sauce 23

NC shrimp, Anson Mills grits, n'duja
butter 22

wood grilled salmon*, sweet pea pesto, lemon
vinaigrette 18

fried calamari, calabrain aioli 19

salmon cakes, low country succotash 17

NC shrimp, preserved lemon aioli, salsa verde 28

SIGNATURE SIDES

pommes frites 12

mac & cheese 15

roasted beets 10

carolina gold rice 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.

ROOSTER'S

WHITE WINE BY THE GLASS

1 Skouras "Zoe" Roditis/Moscophilero, Peloponnese, Greece	12...48
2 Herencia "Altes" Garnatxa Blanc, Terra Alta '24	13...52*
3 Shelton Riesling, Yadkin Valley '22	12...48
4 Armorica Sauvignon Blanc, Loire	15...60*
5 Kellerei Bozen Sauvignon Blanc, Alto Adige '23	14...56
6 Cantina Castiadas "Praidis" Vermentino '24	14...56
7 Burgans Albarino, Rias Baixas '23	15...60*
8 Valravn Chardonnay, Sonoma '24	17...68
9 Novellum Chardonnay, Cotes Catalanes '24	12...48*

RED WINE BY THE GLASS

10 Domaine Des Bosquets "Les Bosquets", '22	16...64*
11 Le Premiere Miracle Pinot Noir, Willamette '22	17...68
12 Lioco Pinot Noir, Mendocino '23	17...68
13 San Fabiano Calcinia "Casa Boschino", Toscana '21	14...56
14 Velenosi "Brecciarolo" Montepulciano, Marche '23	15...60
15 Hesperian "Anatomy No. 1" Cabernet Sauvignon, Napa Valley '22	16...64
16 Anna Espelt "Pla de Gates" Garnacha, Catalonia '21	16...64*
17 Le Premiere Miracle Cabernet Sauvignon, Horse Heaven Hills '23	15...60
19 Casa Castillo "El Molar" Grenache, Jumilla '21	17...68*

ROSE WINE

18 Chateau Pesque "Terrasses", Ventoux '24	15...60*
20 Domaine Paul Cherrier, Sancerre '22	13...52*
21 Fattoria di Basciano Rosato, Toscana '24	13...52
22 Lafage "Miraflores", Cotes Catalanes '24	15...60*

SPARKLING WINE

152 Rotari "Le Artisan" Brut, Mezzocorona Nv 187ml	16
153 Prosecco Le Contesse Brut, Italy NV	14...56
154 Louis de Grenelle Brut Rose, Saumur NV	19...76*
243 Champagne Robert Moncuit "Les Grands Blancs", 2024 Disgorgement	180
244 Champagne Marc Hebrart "Special Club", '21	285
245 Champagne Chartogne Taillet "Cuvee St Anne" NV	165

DIGESTIFS/DESSERT WINES

Oremus "Late Harvest" Tokaji, Hungary '21	17
Chateau Les Justices Sauternes	13
Rare Wine Co. Madeira "Boston Bual Special Reserve"	20
Real Companhia Velha Royal Oporto 10 year Tawny	14
Donnafugata Ben Rye "Passito di Pantelleria"	18

Our BIN 19 Wine

Casa Castillo "El Molar", Jumilla 2021

Every few months we collaborate with Eric Solomon and choose must try wines, deeply discounted, to share with you

**Eric Solomon Selections*

CRAFT BEER

suffolk punch "blue daisy" pilsner 9
suffolk punch "steady reins" amber ale 9
hoptown "low tops" hazy ipa 9
flat rock "blackberry" hard cider 9
noda "lil slurp" juicy ipa 6.50

NON-ALCOHOLIC OPTIONS

NON-ALCOHOLIC NEGRONI 10
lyre's orange N/A amaro, tonic, orange
NON-ALCOHOLIC SPARKLING SANGRIA 15
Good Twin N/A wine, apple cider, seasonal fruit & syrups
Good Twin Non-Alcoholic Sparkling Wine 14
Burial Non-Alcoholic ipa 7

COCKTAILS

SPICE OF LIFE 17
wheatley's vodka, pomegranate juice, cinnamon, triple sec
THE BOULEVARDIER 18
redemption rye whiskey, campari, sweet vermouth, smoked orange
ROOSTER'S SANGRIA 16
red, white, or rose wine, apple cider, seasonal fruit & syrups
ROOSTER'S OLD FASHIONED 18
makers mark bourbon, spiced pear, orange bitters
WAGON WHEEL 17
queen charlotte rum, ginger liqueur, cinnamon and lemon juice
TEQUILA WINTER SMASH 17
lunazul blanco tequila, honey mint syrup, pomegranate juice, ginger beer, orange

TEQUILA

Lunazul Blanco 16
Espolon Anejo 18
Casamigos Blanco 18
Clase Azul Reposado 72
Herradura Reposado 24
Herradura Legend 32
Los Vecinos Mezcal 17
Maestro Dobel Cristallino Extra Anejo 48

BOURBON

Angel's Envy 22
Basil Hayden 19
Bulleit 16
Maker's Mark 16
Oaklore "4 Grain" *Charlotte Distillery 25
Woodford Reserve 17
Woodinville 16

RYE

Bulleit Rye 17
Oaklore Rye *Charlotte Distillery 28
Michter's Straight Rye 24
Redemption Rye 16

SCOTCH

Dewar's "White Label" 15
Glenmorangie "La Santa" 12yr Sherry Cask 25
Johnny Walker Black 12yr 18
Oban 14yr "Classic Malt" 34
Macallan Sherry Oak 12yr 42

WHISKEY

Jameson Irish Whiskey 16
Bushmills 10yr Irish Whisky 18
Pendleton Canadian Whiskey 15
Suntory "Toki" Japanese Whiskey 16

ROOSTER'S
WOOD-FIRED
KITCHEN
NC
USA