

# ROOSTER'S

SINCE 1992



BRUNCH 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, roquefort dressing 15

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

fried oysters, mixed greens, red peppers, eggs, bacon,  
balsamic dressing 32

pulled chicken 9 salmon\* 12

manhattan strip\* 28 shrimp 10

## PANTRY

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

pimento cheese, pickled vegetables, grilled  
copain loaf 13

chicken salad sandwich, local lettuces, tomato,  
copain sourdough 18

smoked turkey BLT, avocado, dukes mayonaise,  
seeded loaf 18

## PASTURE

all natural chicken, natural or barbecue

dark 8 white 16 half 24

smoked chicken wings, bbq spice 20

house meatballs, herb ricotta, balsamic 18

creekstone all natural burger\*, LTO, dukes  
mayo, dijon, copain bun 20

## WOOD-FIRED PIZZAS

roasted chicken, tomato, provolone, parmigiano 25

tomato, fior de latte, mozzarella, EVOO, basil 21

heritage harvest mushrooms, porcini cream,  
provolone, arugula, lemon, herbs 27

## BRUNCH

creme brulee french toast, bourbon brioche,  
herb potatoes, fruit 17

frittata, spinach, roasted vegetables, bruschetta,  
herb potatoes 16

biscuits & harmony ridge sausage gravy,  
herb potatoes 16

steak & eggs, ny strip\*, farm eggs\*, herb  
potatoes, veal jus 30

short rib, roasted potatoes, peppers, onions,  
kale, pesto, fried egg 24

herb potatoes 7 farm eggs\* 5 bacon 8  
copain toast 4 fruit cup 8 biscuit 3

## SEA

calamari, calabrian chili aioli, lemon 18

fried oysters, cocktail 22

nc shrimp, anson mills grits, neuskes bacon,  
nduja, tomatoes 20

crab cake, succotash, citrus aioli, chili oil 24

grilled salmon\*, cucumber radish slaw,  
dill yogurt 17

## SIGNATURE SIDES

pan fried corn 10

mac & cheese 15

roasted beets 9

butter beans 9

margaux's succotash 9

pommes frites 10

wood-fired asparagus 14

anson mills grits with bacon 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.

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"	14...56
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	12...48*
5	Medaloni Cellars Riesling, North Carolina '24	11...44
6	Domaine des Tourelles, Bekaa Valley, Lebanon '24	14...56*
7	Novellum Chardonnay, Côtes Catalanes, France '23	12...48*
8	Castelfeder Pinot Grigio, Alto-Adige '24	15...60
9	Bench Chardonnay, Sonoma '24	16...64

## RED WINE BY THE GLASS

10	Spoken West Cabernet Sauvignon, California '23	13...52
11	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
12	Lohsa Sangiovese, Morellino di Scansano, Tuscany '22	14...56
13	Land of Saints Pinot Noir, Central Coast '23	16...64
14	Famille Descombe "Granite" Beaujolais-Villages '22	14...56
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	Silvio Grasso Dolcetto, Nebbiolo, Italy '24	13...52
21	Clos St. Antonin, Cotes du Rhone '23	14...56

## ROSE WINE BY THE GLASS

401	Domaine Lafage "Miraflores", Cotes du Roussillon '24	14...56
402	Ercole Barbera/Dolcetto, Piemonte '24	12...48
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

HIBISCUS TEQUILA SPRITZ 15
teremana reposado, hibiscus simple, prosecco
CHAI SPICED OLD FASHION 14
southern star rye whiskey, chai simple, biters
CRAN-MULE 13
kvell vodka, fever tree ginger beer, house made sour, cranberry, rosemary garnish
BLUSHING BELLINI 15
absolut peach, peach-raspberry puree, prosecco
CUPID'S KISS 16
tito's vodka, chambord, pineapple, egg white, fresh raspberry

## BOTTLED BEERS 6

Becks' NA
Corona Light, Mexico 4.0%
Miller Lite, USA 4.2%
Pilsner Urquell, Czech Rep 4.4%
Stella Artois, USA 5.2%
Michelob Ultra, USA 4.2%

## 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 6.7%
Resident Culture Mexican Lager, Charlotte 4.7%

## CANNED BEER 5

Bold Rock Hard Cider (Apple), Virginia 4.7%
Foothills Jade IPA, Winston-Salem, NC 7.4%