

ROOSTER'S

SINCE 1992



BRUNCH 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 14

little gem lettuce, bacon, pickled red onion,
radish, tomato, roquefort dressing 14

arugula, roasted pears, toasted walnuts,
chevré, walnut vinaigrette 14

smoked turkey cobb, greens, bacon, tomato,
avocado, farm egg, bleu cheese, champagne
vinaigrette 18

salmon* 12 pulled chicken 7 shrimp 10

PANTRY

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

pimento cheese, grilled copain loaf,
pickled vegetables 13

short rib croquettes, smoked tomato aioli 16

burrata, coppa, arugula, crispy bits 22

PASTURE

ribeye sandwich*, gruyere, caramelized
onion, horseradish 22

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

smoked turkey BLT, provolone, avocado, mayo,
seeded bread 18

anson mills grain bowl, rotisserie chicken,
farm vegetables 19

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

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

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

BRUNCH

beignets, apple butter 13

butter milk biscuits, sausage gravy, farm
egg*, rosemary potatoes 17

avocado tartine, smoked salmon, pickled red
onions, mixed greens 17

farm egg frittata, market vegetables, cheddar,
local greens 18

short rib hash, red peppers, onion, arugula, veal
jus, farm egg* 20

eggs benedict*, cheshire pork loin, hollandaise,
rosemary potatoes 20

steak and eggs*, veal jus, rosemary potatoes 30

farm eggs* 6 bacon 8 toast and jam 5
rosemary potatoes 6

SEA

fried oysters, cocktail sauce 22

grilled salmon*, cucumber radish slaw, dill
yogurt 17

NC shrimp, anson mills grits, n'duja, roasted
tomato butter 20

salmon cakes, low country succotash 17

calamari, calabrian pepper aioli, lemon 18

SIGNATURE SIDES

pommes frites 10

mac & cheese 15

roasted beets 9

pan fried corn 10

butter wilted spinach 9

margaux's succotash 9

carolina gold rice 9

anson mills grits with bacon 10

onion rings 10

butter beans 9



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	12...48*
3 Shelton Riesling, Yadkin Valley '22	11...44
4 Armorica Sauvignon Blanc, Loire	13...52*
5 Kellerei Bozen Sauvignon Blanc, Alto Adige '23	14...56
6 Mario Bagella "rSoro" Vermentino, Sardegna '22	15...60
7 Burgans Albarino, Rias Baixas '23	14...56*
8 Valravn Chardonnay, Sonoma '24	16...64
9 Novellum Chardonnay, Cotes Catalanes '24	12...48*

RED WINE BY THE GLASS

10 Clos Saint Antonin, Cotes du Rhone '20	14...56*
12 Lioco Pinot Noir, Mendocino '23	17...68
13 San Fabiano Calcinai "Casa Boschino", Toscana '21	13...52
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 Pesquie "Terrasses", Ventoux '24	14...56*
20 Domaine Paul Cherrier, Sancerre '22	13...52*
21 Fattoria di Basciano Rosato, Toscana '24	12...48
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	13...52
154 Louis de Grenelle Brut Rose, Saumur NV	18...72*
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 "pulp prescription" hazy ipa	9
suffolk punch "steady reins" amber ale	9
hoptown "low tops" hazy ipa	9
flat rock "berrybomb" hard cider	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	14
Good Twin N/A wine, apple cider, seasonal fruit & syrups	
Good Twin Non-Alcoholic Sparkling Wine	12
sugar creek "big-O" non-alcoholic ipa	7

COCKTAILS

SPICE OF LIFE	16
wheatley's vodka, pomegranate juice, cinnamon, triple sec	
FRENCH	77 17
sutler's gin, lavender syrup, lemon juice, sparkling rose	
THE BOULEVARDIER	17
redemption rye whiskey, lyre's orange amaro, sweet vermouth, smoked orange	
ROOSTER'S SANGRIA	16
red, white, or rose wine, apple cider, seasonal fruit & syrups	
ROOSTER'S OLD FASHIONED	17
makers mark bourbon, spiced pear, orange bitters	
WAGON WHEEL	16
queen charlotte rum, ginger liqueur, cinnamon and lemon juice	

TEQUILA WINTER SMASH	16
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 Doble Cristallino Extra Anejo	48

BOURBON

Angel's Envy	22
Basil Hayden	19
Blanton's "Single Barrel"	34
Bulleit	16
Maker's Mark	16
Oaklore "4 Grain" *Charlotte Distillery	25
Old Fitzgerald	9yr 54
Woodford Reserve	17

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 22

WHISKEY

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

