

ROOSTER'S

SINCE 1992



BRUNCH MENU CRAFTED DAILY
ROOTED IN TRADITION, INSPIRED BY THE SEASON

GARDEN

local lettuces, strawberry, chevre, crispy bits, white nuts, balsamic vinaigrette 14

little gem caesar, sourdough crouton, grana padano 15

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

fried oysters, mixed greens, red peppers, eggs, bacon, balsamic dressing 33

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

pulled chicken 7 salmon* 12

manhattan strip* 28 shrimp 10

PANTRY

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

pimento cheese, pickled vegetables, grilled copain loaf 14

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

smoked turkey BLT, avocado, dukes mayonaise, seeded loaf 19

braised lamb, flour tortilla, spiced yogurt, tomatoes, pickled red onions, mixed greens, herbs 22

PASTURE

all natural chicken, natural or barbecue

dark 9 white 17 half 26

smoked chicken wings, bbq spice 20

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

WOOD-FIRED PIZZAS

roasted chicken, tomato, provolone, parmigiano 26

tomato, fior de latte, mozzarella, EVOO, basil 22

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

BRUNCH

milk bread french toast, sweet vermouth, macerated berries, chantilly 17

frittata, herb potatoes, cheddar, arugula, country ham 18

biscuits and gravy, black pepper sorghum sausage, herb potatoes 17

steak & eggs*, herb potatoes, veal jus 30

avocado tartine, soft egg*, lady edison ham, copain bread, sprouts 17

brioche doughnuts, ginger sugar, seasonal jam 13

eggs benedict*, cotto ham, brioche, hollandaise, herb potatoes 20

herb potatoes 6 farm eggs* 6 bacon 8

copain toast 5 fruit cup 8 biscuit 4

SEA

calamari, calabrian chili aioli, lemon 19

fried oysters, cocktail 23

NC shrimp, anson mills grits, n'duja butter 22

grilled salmon*, sweet pea pesto, lemon vinaigrette 18

SIGNATURE SIDES

pan fried corn 10

mac & cheese 15

roasted beets 10

butter beans 10

margaux's succotash 10

pommes frites 12

wood-fired asparagus 14

anson mills grits with bacon 10

onion rings 12



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"	15...60
2	Empire Estate Riesling, Finger Lakes, NY '19	14...56
3	Armorica Sauvignon Blanc, Loire Valley	15...60*
4	Herèncias Altés Garnatxa Blanca, Catalonia '24	13...52*
5	Medaloni Cellars Riesling, North Carolina '24	12...48
6	L'Alpage, Chasselas, Switzerland	15...60*
7	Novellum Chardonnay, Côtes Catalanes, France '24	13...52*
8	Castelfeder Pinot Grigio, Alto-Adige '24	16...64
9	Bench Chardonnay, Sonoma '24	17...68

RED WINE BY THE GLASS

10	Spoken West Cabernet Sauvignon, California '23	14...56
11	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
12	Lohsa Sangiovese, Morellino di Scansano, Tuscany '22	15...60
13	Land of Saints Pinot Noir, Central Coast '23	16...64
14	Famille Descombe "Granite" Beaujolais-Villages '22	16...64
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	Francesca Castaldi "Pianazze Rosso" Nebbiolo, Piemonte	13...52
21	Clos St. Antonin, Cotes du Rhone '19	15...60

ROSE WINE BY THE GLASS

401	Domaine Lafage "Miraflores", Cotes du Roussillon '24	15...60
402	Ercole Barbera/Dolcetto, Piemonte '24	13...52
403	Domaine de Chateaumar, Rhone Valley '25	14...56

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

BLUE LIMON MOJITO 15
white rum, limoncello, fresh blueberries, mint, club soda
SPICY MARGARITA 16
teremana reposada, gran marnier, house-made sour, tajin rim
PINK GINNY 16
beefeater gin, strawberry puree, splash sour, bitters, prosecco, club soda

BOURBON RYE RENEWAL 16
southern star rye, creme de cassis, lemon, simple, luxardo cherry

CRAN-MULE 14
kvell vodka, fever tree ginger beer, house-made sour, cranberry

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 Lager, Whitsett, NC 5%
OMB Captain Jack Pilsner, Charlotte, NC 4.8%
Wicked Weed Pernicious IPA, Asheville, NC 7.3%
Wise Man (seasonal), Winston Salem, NC
Sierra Nevada Summer Fest, Asheville, NC 5.0%
Resident Culture Island Time. Charlotte, NC 5.0%

CANNED BEER 5

Foothills Jade IPA, Winston-Salem, NC 7.4%