

ROOSTER'S

SINCE 1992



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

GARDEN

little gem caesar, sourdough crouton,
grana padano 14

local lettuces, strawberry, chevre, crispy bits, white
balsamic vinaigrette 13

baby romaine, bacon, pickled red onion,
sweetgrass asher blue 15

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

chicken 7 grilled salmon* 12 grilled shrimp 10

PANTRY

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

pimento cheese, pickled vegetables, grilled
copain loaf 14

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

anson mills grain bowl, rotisserie chicken,
market vegetables 18

PASTURE

steak frites*, veal jus, parmesan herb fries 29

shaved ny strip*, swiss, horseradish aioli, pickled
red onion, hoagie roll 22

rotisserie turkey BLT, provolone, avocado,
mayo, copain seeded sourdough 19

cubano, shaved pork, cured ham, swiss, house pickle,
whole grain mustard aioli 20

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

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

SEA

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

fried oysters, cocktail sauce 23

salmon cakes, low country succotash 18

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

calamari, calabrian aioli, lemon, herbs 19

PIZZAS

roasted chicken, tomato, provolone, parmigiano,
herbs 26

tomato, fior di latte mozzarella, basil 22

urban gourmet farms mushrooms, provolone,
porcini cream, herbs, arugula 27

SIGNATURE SIDES

pommes frites 12

butter beans 10

anson mills grits with bacon 10

mac & cheese 15

pan fried corn 10

butter wilted spinach 10

carolina gold rice 10

margaux's succotash 10

roasted beets 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.

*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 Miguel Arroyo "Mus" Verdejo, Rueda, Spain '24
- 3 Armorica Sauvignon Blanc, Loire Valley, '23
- 4 Lioco Chardonnay, Sonoma County '23
- 5 Shelton Riesling Yadkin Valley '22
- 6 L'Alpage Chasselas, Switzerland, '23
- 7 Novellum Chardonnay, Côtes Catalanes '23
- 8 Terre Gaie Claris Pinot Grigio, Veneto '24.
- 9 Herencia Altes Garnatxa Blanca, Catalonia '22
- 10 Frattoria La Violla "Torbolino", Blend, Tuscany '23

RED WINE BY THE GLASS

- 12 Le Premier Miracle Pinot Noir, Willamette Valley '22
- 13 Valravn Pinot Noir, Sonoma County '24
- 15 Chateau Bellevue, "Claribes" Bordeaux '22
- 16 G.D. Vajra Rosso, Piedmont '24
- 17 Chateau Pesquie "Terrasses" Cote du Rhone, '22
- 20 DeLille Cellars "Metier" Cabernet, Columbia Valley '22
- 21 Cellar del Roure "Les Alcusses" Valencia, Spain '18
- 23 Le Premier Miracle Cabernet, Horse Heaven Hills '23

ROSE WINE BY THE GLASS

- 34 Brugnano "Coraline" Frappato, Sicily, '23
- 35 Domaine LaFage "Miraflores" Côtes du Roussillon '24
- 36 Domaine Vetricchie, Corsica '24
- 37 Domaine Paul Cherrier, Sancerre, Loire Valley '22

SPARKLING WINE

- 30 Prosecco Contesse, Italy
- 32 Gèrard Bertrand Crémant de Limoux Brut, 22
- 33 Louis de Grenelle Brut Rosé, Saumer

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

MOCKTAILS

IF YOU GUAVA BE MY LOVER 11

guava & jalapeno syrup, citrus, cranberry, ginger beer

WHOA, BLACKBERRY, BAM-BA-LAM 11

blackberry syrup, citrus, soda, mint

COCKTAILS

13...52
15...60*
17...68
HEAT OF THE MOMENT 16
lunazul reposado tequila, lime, habanero & passionfruit syrup

12...48
15...60*
13...52
WOOD-FIRED OLD FASHIONED 17
wild turkey 101, cold smoked bourbon, angostura bitters, amarena cherry

15...60
13...52*
14...56
I'VE GOT MY ORANGE CRUSH 17
grey goose orange, grand marnier, montenegro, honey & clove syrup, orange, lemon

TRACKS OF MY PEARS 16
sutler's gin, lillet blanc, pear & rosemary syrup, lemon, aquafaba

THYME AFTER THYME 16
kvell vodka, elderflower, spiced cranberry syrup, lemon

NC DRAUGHTS

citrus trail- pale ale, hoptown brewing 10
juicy jay- east coast ipa, legion brewing company 9
higher ground- american ipa, birdsong brewing co 9
golden boy- blonde ale, triple c 9
noble toast- vienna lager, suffolk punch 8
spaghetti handshake - italian pils, lenny boy 9 9

BOTTLES & CANS

noda brewing, pitchside pils german pilsner 10
noda brewing, hop drop & roll ipa 11
noda brewing, lil slurp hazy ipa 8
noda brewing, jam session pale ale 10
noda brewing, coco loco porter 9
red clay ciderworks, queen city common 11
birdsong brewery, lazy bird brown ale 9
birdsong brewery, rewind lager 9
resident culture, island time mexican lager 10
wicked weed, pernicious ipa 8
armored cow, fun51 hefeweizen 9
armored cow, doctor love cherry cordial sour 11
pilot brewing, island hopper citra ipa 11
pilot brewing, kolsch me if you can 10
divine barrel, life flows on amber lager 10
hoptown brewing, disco kid sour 11
hoptown brewing, wedding crasher west coast ipa 10
mighty swell, blackberry seltzer 7
stella 6
mich ultra 5
stella artois liberte n/a 5