

ROOSTER'S

SINCE 1992



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

GARDEN

kale caesar, croutons, parmigiano, white anchovy,
caesar dressing 12

local lettuce, vegetables, pickled onions,
champagne vinaigrette 12

baby gem lettuce, bacon, pickled red onion, tomato,
radish, chive, blue cheese dressing 14

fried oyster salad, egg, roasted red peppers, bacon,
balsamic vinaigrette 32

arugula, fruit, goat cheese, pickled red onions, rose
balsamic vinaigrette 14

burrata, local strawberries, quinoa, almonds, mixed
greens, basil, pickled strawberries, balsamic 25

PANTRY

noble's tomato basil bisque, goat cheese, basil oil 8/12

mushroom and onion soup, croutons, parmesan 10/15

cheese and charcuterie board, accoutrements 28

pimento cheese, grilled copain bread 12

bolognese, tagliatelle pasta, basil, parmigiano 28

PIZZA

mozzarella, basil, tomato sauce 20

roasted mushrooms, campo de montalban,
herbs 24

pepperoni, tomato sauce, provolone,
parmigiano 22

PASTURE

grilled duck breast*, strawberry jam, pepper and
strawberry relish, pine nuts, hazelnuts 38

cast iron filet mignon*, veal jus 65

creekstone grilled ny strip*, veal jus, beurre monte 52

creekstone short rib, veal jus, beurre monte 40

grilled hanger steak*, veal jus, beurre monte 40

pasture raised all natural grilled ribeye*, veal jus,
steak butter 85

smoked wings, barbecue spice 20

wood fired rotisserie natural or barbecue chicken
quarter 16 half 23

fried pork chop, collard greens, pork jus, blueberry and
blackberry jam 30

grilled lamb sirloin*, lamb jus, mint crema 32

creekstone farms burger*, lettuce, tomato, onion, dijon,
mayonnaise, copain bun 20

SEA

fried oysters, cocktail sauce 21

fried calamari, calabrian aioli, lemons, herbs 16

nc shrimp & anson mills grits, bacon, nduja,
tomato 32

seared scallops*, fregola salad, pears, preseeded
turnips, ver jus beurre blanc 38

speckled trout, farro verde, local spring onions,
fennel, salsa verde, giardiniera 35

wood grilled salmon*, cucumber salad, dill yogurt 27

crab cake, succotash, citrus alioli, chili oil 24

MARKET SIDES

heritage harvest farms mushrooms, truffle aioli,
herbs, garlic chips 16

local asparagus, speck, egg, spiced ricotta, citrus,
toasted pistachios 16

grilled eggplant, miso shoyu glaze, spicy aioli, benne
seeds, scallion, ginger crisp 14

bradford farms collard greens, neuskes, apple 12

SIGNATURE SIDES

mac & cheese 13

butter wilted spinach 9

pan fried corn 10

butter beans 9

margaux's succotash 9

anson mills grits with bacon 10

roasted beets 9

potatoes au gratin 14

pommes frites 10

sweet potato puree 10

yukon potato puree 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.

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WHITE WINE BY THE GLASS

1	Inama Soave, Veneto, '23	14...56
2	Domaine Skouras "Zoe" Blend, Greece '23	12...48
3	Amorica Sauvignon Blanc, Loire Valley	15...60*
5	Shelton Riesling, Yadkin Valley '22	12...56*
6	Domaine des Tourelles Blanc, Bekaa Valley '23	14...56*
7	Novellum Chardonnay, Côtes Catalanes France '23	12...48*
8	Il Conte Pinot Grigio, Italy '23	15...60
9	Valravn Chardonnay, Sonoma County '23	16...64
119	Izadi "Selection", Rioja Blanc, Rioja '22	18...72*
200	Medaloni Cellars Riesling, North Carolina, '22	10...40

RED WINE BY THE GLASS

10	Spoken West Cabernet Sauvignon, California '22	13...52
11	Le Premier Miracle Pinot Noir, Willamette Valley '22	17...68
12	Colle Massari "Rigoletto" Rosso, Italy '21	15...60
13	Three Sticks "Head High" Pinot Noir, Sonoma '20	15...60
14	Giannitessari Tai Rosso, Italy '22	14...56
15	Evodia Garnacha, Calatayud '20	13...52*
16	Calhou Belair Bordeaux, France '19	14...56
17	Le Premier "Miracle" Cabernet Sauvignon, WA '19	14...56
18	CVNE "Cune" Crianza, Rioja, '20	13...52
19	Commando G "La Bruja", Garnacha, Madrid '22	23...92*
20	Dolcetto Grasso Nebbiolo, Piedmont, Italy '23	13...52
21	Domaine de la Janasse "Reserva" Cotes du Rhone '22	15...60

ROSE WINE BY THE GLASS

403	Scarpetta, "Frico", Rosato, Italy '22	11...44
419	Domaine des Bosquets, Gigondas, France '22	19...76*

Our BIN 19 Wines

Bodegas Izadi, Rioja Blanco 2022
Domaine Des Bosquets "Reserve", Gigondas 2022
Commando G "La Bruja", Garnacha, Madrid, 2022

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

*Eric Solomon Selections

COCKTAILS

CRAN MULE 12
tito's vodka, fevertree ginger beer, sour, splash cranberry, lime garnish
MARTINEZ 14
sipsmith gin, sweet vermouth, luxardo maraschino, orange twist
SOUTHERN SQUARE 16
southern star double rye, campari, sweet vermouth, angostura bitters, orange twist
SPICY PALOMA 12
lunazul blanco, grapefruit juice, sour, dash spicy elixir, soda water, lime garnish, salt rim

HIBISCUS HUGO SPRITZ 12
st. germaine, prosecco, hibiscus rose simple, botanical garnish

BOTTLED BEERS

Becks' NA 6
Corona Light, Mexico 4.0% 6
Michelob Ultra, USA 4.2% 6
Miller Lite, USA 4.2% 5
Pilsner Urquell, Czech Rep 4.4% 5
Stella Artois, USA 5.2% 6

DRAFTS 8

Hazy Little Thing IPA, Asheville, NC 6.7%
Wise Man (seasonal), Winston, NC
OMB Captain Jack Pilsner, Charlotte, NC 4.8%
Highland Gaelic Ale, Asheville, NC 5.5%
Wicked Weed Pernicious IPA, Asheville, NC 7.3%
Estrella Jalisco Mexican Pilsner, Estrella, Mexico 4.5%

CANNED BEER

Bold Rock Hard Cider (Apple), Virginia 4.7% 5
Foothills Jade IPA, Winston-Salem, NC 7.4% 6
Sycamore Mtn. Candy IPA, Charlotte, NC 7.5% 10
Wise Man MerryWorld Stout, Winston, NC 8.8% 10
Wise Man Angelo's Pilsner, Winston, NC 5.2% 10