

ROOSTER'S

SINCE 1992



DINNER 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 12

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

arugula, strawberry, marcona almond, chevre, white balsamic 14

noble's tomato basil bisque, chevre 8/12

PANTRY

harmony ridge pork belly, blackberry chutney 16

pulled pork croquettes, roasted tomato aioli 16

charcuterie and cheese board, olives, pickles, mustard 28

burrata, grilled peached, alepo honey, arugula 20

lamb meatballs, herb crème fraiche, roasted tomato 18

smoked chicken wings, barbeque spice 20

corn agnolotti, king crab, lighthouse butter 33

boy and girl caulini, green tomato salsa, pepitas 16

PASTURE

creekstone ribeye* for two, ramp butter, salsa verde, veal jus 115

rohan duck breast, duck jus, micro greens 32

rotisserie cheshire pork loin*, smoked tomato jam, arugula 27

creekstone NY strip*, horseradish maître d' butter 52

hanger steak*, veal jus, beurre monte 38

short rib, natural jus, beurre monte 38

creekstone pasture raised burger*, LTO, mayo, mustard 20

wood-fired rotisserie chicken, natural or barbeque
quarter 16 half 23

PIZZA

roasted chicken, tomato, asiago, pecorino, provolone 22

tomato, fior di latte mozzarella, basil oil 19

local mushroom, campo de montalbán 24

SEA

fried oysters, cocktail sauce 21

grilled salmon*, cucumber radish slaw, dill yogurt 27

SC swordfish*, ratatouille, micro greens 36

NC shrimp, preserved lemon aioli, salsa verde 26

diver scallops*, corn soubise, corn salsa 34

MARKET SIDES

crowder peas, herb butter 14

braised bradford farms collards, nueske's bacon 15

grilled zucchini, tomato caponata, lime yogurt 16

heirloom tomato, whipped ricotta, basil, vincotto 14

boy and girl shishito peppers, charred scallion chimichurri 16

wood-fired okra, calabrian aioli, green tomato chow chow 15

SIGNATURE SIDES

butter beans 9

mac & cheese 13

pan fried corn 10

butter wilted spinach 9

margaux's succotash 9

anson mills grits with bacon 10

carolina gold rice 9

potatoes au gratin 14

yukon gold purée, EVOO, chive 10

pommes frites 10

onion rings 10

roasted beets 9

roasted fingerling potatoes 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.

WINE BY THE GLASS

RED

- 12 Domaine D'Andezon, Cotes du Rhone '21 14 56*
- 13 Le Premier Miracle Pinot Noir, Willamette Valley '21 17 68
- 14 Land of Saints Pinot Noir, Central Coast '22 15 60
- 15 Spoken West Cabernet Sauvignon, California '20 14 56
- 16 Domaine de la Janasse "Reserva," Côtes du Rhone '21 15 60*
- 17 San Fabiano Calcinai "Casa Boschino", Tuscany '19 15 60
- 18 Cantina Santadi "Grotta Rossa" Carignano, Sardegna '22 14 56
- 19 Domaine Des Bosquets "Reserve", Gigondas '20 22 88*
- 20 Le Premier Miracle Cabernet Sauvignon, Washington '19 15 60

ROSE

- 138 Domaine Lafage "Miraflores," Côtes du Roussillon '22 15 60*
- 146 Giovanna Tantini "Bardolino Chiaretto," Veneto '21 13 52
- 139 Chateau Pesque "Terrasses", Ventoux '23 14 56*
- 158 Le Paradou Rose of Cinsault, Mediterranee '23 13 52*

WHITE

- 1 L'Alpage Chasselas, Switzerland '21 15 60*
- 2 Velenosi "Villa Angela" Pecorino, Offida '21 12 48
- 3 Shelton Riesling, Yadkin Valley '22 11 44
- 4 Armorica Sauvignon Blanc, Loire Valley 13 52*
- 5 Kellerei Bozen Sauvignon, Alto Adige '23 14 56
- 6 Herència "Altés" Garnatxa Blanca, Catalonia '22 11 44*
- 7 Novellum Chardonnay, Vin de Pays '22 12 48*
- 8 Lioco Chardonnay, Sonoma County '22 16 64
- 9 Lavis Pinot Grigio, Alto Adige '22 14 56
- 10 Domaine des Tourelles Blanc, Lebanon '21 14 56*
- 11 Maison Louis Latour "Duet" Chardonnay/Viognier '21 15 60
- 19 Bodegas Izadi, Rioja Blanco '22 18 72*

SPARKLING WINE

- 153 Prosecco Le Contesse Brut, Italy NV 12 48
- 159 Louis de Grenelle Brut Rose, Saumur NV 15 60*
- 140 Rotari "Platinum Label" Brut, Mezzocorona NV 187ml 16

Our BIN 19 Wines
Bodegas Izadi, Rioja Blanco 2022
Domaine Des Bosquets "Reserve", Gigondas 2020

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

*Eric Solomon Selections

BEER

- sycamore "pantry raid" porter 8.75
- michelob ultra 5
- stella artois 5
- legion "juicy jay" ipa 8.75
- best day "west coast ipa" n/a 6
- noda brewing co. "hop drop & roll" ipa 8.75
- sugar creek "unlimited juice" ipa 8.50
- legion "oaktobfest" 16
- suffolk punch "blue daisy" pilsner 8.50
- legion "juicy jay" ipa 8.75
- suffolk punch "hyde in the haze" ipa 8.75
- best day "west coast ipa" n/a 5.50
- omb "unfourseen" ipa 8.75
- legion "juicy jay" east coast ipa 8.75
- legion "juicy jay" ipa 8.75
- red clay "cherry bobbin' trolls" cider 8.75
- suffolk punch "juiciest thing you got" new england ipa 8.75
- suffolk punch "juiciest thing you got" new england ipa 8.75

