

ROOSTER'S

SINCE 1992



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

GARDEN

local lettuce, vegetables, pickled onions, champagne vinaigrette 12

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

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

arugula, fruit, chevre, pickled onion, rose balsamic vinaigrette 14

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

compressed cantaloupe, burrata, prosciutto, fresno pepper, mint, fermented honey, toasted almonds 25

PANTRY

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

soup du jour 8/12

pimento cheese, grilled copain bread 12

charcuterie & cheese, accoutrements 32

bolognese, tagliatelle pasta, basil, parmigiano 28

croquettes, cured tuna, peppers, onions, citrus crème 14

PIZZA

mozzarella, basil, tomato sauce 20

MARKET SIDES

fried squash frites, smoked tomato caper aioli 12

wood roasted caulini, beet hummus, chimichurri 14

local mushroom, scallion aioli 16

SEA

calamari, marinara, parmigiano 16

fried oysters, cocktail 21

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

grilled salmon*, cucumber radish slaw, dill yogurt 27

seared scallops, raspberry vinaigrette, grilled baby gem, candied walnuts, orange 38

grilled trout, tomato peach salad, pine nuts 36

crab cake, succotash, citrus aioli, chili oil 24

PASTURE

cast iron filet mignon*, pomme puree, asparagus, bordelaise 59

grilled hanger steak, veal jus, steak butter 38

duck breast*, roasted spaghetti squash, sugar pea relish 38

grilled ny strip*, veal jus, steak butter 58

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

wood fired rotisserie chicken, natural or barbecue
quarter 16 half 23

smoked chicken wings 20

SIGNATURE SIDES

pan fried corn 10

roasted asparagus 12

butter beans 9

sweet potato puree 10

pomme puree 10

fire roasted beets 9

mac and cheese 13

anson mills grits, neuskes bacon 10

butter wilted spinach 9

margaux's succotash 9

pommes frites 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.

WINE BY THE GLASS

RED

- 10 Spoken West Cabernet Sauvignon, California '20 13 52
- 11 Le Premier Miracle Pinot Noir, Willamette Valley '21 17 68
- 12 Collemassari "Rigoletto" Rosso, Italy '20 15 60
- 13 Three Sticks "Head High" Pinot Noir, Sonoma '21 15 60
- 14 Van Ruiten Old Vine Zinfandel, Lodi '21 14 56
- 15 Chateau Saint Roch, Languedoc-Roussillon, France '20 14 56*
- 16 Calhou Belair Bordeaux, France '18 14 56
- 17 Le Premier "Miracle" Cabernet Sauvignon, WA '19 14 56
- 18 Borgo Scopeto Chianti Classico, Tuscany, Italy '21 13 52
- 19 Domaine des Bosquets "Reserve" Gigondas '20 20 80*
- 20 Silvio Grasso, Nebbiolo, Piedmont, Italy '22 13 52
- 22 Domaine De La Janasse Côtes du Rhône, France '21 15 60*

ROSE

- 401 Domaine Lafage "Miraflores", Côtes du Roussillon '22 14 56*
- 403 Scarpetta, "Frico", Rosato, Italy '22 11 44
- 405 Biltmore Estate Rose '21 9 36

WHITE

- 1 Cardedu "Nuo" Vermentino, Sardina, Italy '21 15 60
- 2 Tikves "Belo", White Blend, Macedonia '21 12 56*
- 3 Armorica Sauvignon Blanc, Loire Valley '21 15 60
- 4 Herència Altés Garnatxa Blanca, Catalonia, Spain '22 11 44*
- 5 Shelton Riesling, Yadkin Valley '22 12 56
- 6 Le Paradou, Viognier, France '22 11 44*
- 7 Novellum Chardonnay, Côtes Catalanes France '22 12 48*
- 8 Il Conte Pinot Grigio, Italy '22 13 52
- 9 Bench Chardonnay, Sonoma County '21 16 64
- 119 Izadi "Selection", Rioja Blanc, Rioja '22 18 72*
- 200 Medaloni Cellars Riesling, North Carolina, '21 10 40

BOTTLED BEERS

- Beck's NA 6
- Corona Light, Mexico 4.0% 6
- Michelob Ultra, USA 4.2% 6
- Pilsner Urquell, Czech Rep 4.4% 5
- Stella Artois, Belgium 5.2% 6

CANNED BEERS

- Bold Rock Hard Cider (Apple) 5
Virginia 4.7%
- Sycamore Mountain Candy IPA 10
Charlotte, NC 7.5%

HARD SELTZER

- HIGH NOON 12
Grapefruit | Pineapple

DRAFTS

- Highland Gaelic Ale
Asheville, NC 5.8%
- Legion Supernova Sour Ale (Passionfruit
Orange Guava)
Charlotte, NC 4.7%
- Mango Cart Mango Wheat Ale
California 4.0%
- Sugar Creek Culture Pils Lager
Charlotte, NC 4.8%
- Wicked Weed Pernicious IPA
Asheville, NC 7.4%



COCKTAILS

SNOOPY 13

Empress gin, pomegranate & lime juice,
orange bitters, prosecco, dried orange

EL VERANO 12

Teremana reposado, pineapple juice, sour,
morita chile simple, orange bitters, dried lime

VIEUX-DO DOWN 12

Southern Star Double Rye, B&B, sweet
vermouth, Peychaud's bitters, orange twist

DIVISION BELL 15

Illegal mezcal, Aperol, sour, Luxardo maraschino
liqueur, orange twist

CRAN-MULE 12

Vodka, sour, Fevertree ginger beer, cranberry
juice, lime

