

cocktails

Village Green	17
mastiha, gin, sudachi, mint	
Per Diem	15
rye, aperol, pineapple, lime	
Black Bird	15
gin, lillet, yuzu-blueberry shrub, prosecco	
Golden Goose	15
vodka, italicus, lemon, earl grey foam	
JOM	16
mezcal, strawberry, red bell pepper, lime	
Bevi	17
vodka, house pickle brine, cooper sharp washed vermouth	
District 2	16
rum, campari, sweet vermouth, fee foam	
Herd	16
speck-washed blanco tequila, velvet falernum, lemon, cantaloupe	

spirit free

Freestyle Mocktail	10
select one or two flavors	
sweet, sour, herbal, bitter	

wines by the glass

Blanc de Blancs, Cuvee des Barons, Burgundy, France	12/48
Pinot Grigio, Lena	
Veneto, Italy	13/52
Riesling, Dr. G	
Mosel, Germany	12/48
Sauvignon Blanc, Kobal	
Stajerska, Slovenia	12/48
Chardonnay, Jeanne Marie	
Central Coast, California	12/48
Rioja Rose, Ostatu	
Rioja, Spain	12/48
Pinot Noir, Folk Tree	
California, USA	13/52
Malbec, Almarada	
Mendoza, Argentina	13/52
Cabernet Sauvignon, Crosby, Paso Robles, California	12/48

wines by the bottle

Champagne-Style, Gruet, "Sauvage Blanc de Blancs," New Mexico, USA	60
Sweet Sparkling Rose, Bugey-Cerdon	
Patrick Bottex, Savoie, France	60
Spanish White, Raul Perez, "Ultreia"	
Bierzo, Spain	70
Chardonnay, Alta Heights	
Mendocino County, California	55
Vermont Orange Wine, Iapetus, "Tectonic"	
Shelburne, Vermont	105
Beaujolais, Chateau Thivin, "Cote de Brouilly"	
Beaujolais, France	85
Pinot Noir, Swick, Willamette Valley	85
Tempranillo, R. Lopez de Heredia	
"Rioja Crianza," Rioja, Spain	75
Red Blend, Stolpman, "La Cuadrilla"	
Ballard Canyon, California	65
Cabernet Sauvignon, Bedrock	
Sonoma County, California	100

Roost
PUB & KITCHEN

DRINKS

draft

LIGHT & REFRESHING

Miller Lite, Milwaukee, WI, 4.2%	.6
Pilsner Urquell, Czech Pilsner, Plzen, Czech Republic, 4.4%	.7
Zero Gravity, "Green State Lager," Burlington, VT, 4.9%	.7
First State Brewing, "Triangle Theory" Lager, Middletown, DE, 5%	.7
Allagash "White" Belgium Style Wheat Beer, Portland, MA, 5.2%	.7
Wilmington Brew Works, "Mexcelente," Mexican-Style Lager, Wilmington, DE, 4%	.7
The Veil, "Thaw" Kolsch, Richmond, VA, 4.8%	.9

FRUITY & TART

Westbrook Brewing Co., Key Lime Gose, Mount Pleasant, SC, 4%	.7
Liquid Alchemy Beverages, "In-Core-Rigble," Cider, Wilmington, DE, 7.5%	.7

PALE ALES & IPA

Sierra Nevada, American Pale Ale Chico, CA, 5.6%	.7
Levante, "Cloudy & Cumbersome" Hazy IPA, West Chester, PA, 5.9%	.7
Fiddlehead, American IPA, Shelburne, VT, 6.2%	.7
Maine Beer Company, "Lunch," American IPA, Freeport, ME, 7%	.9
Other Half, "Green City," Hazy IPA, Brooklyn, NY, 7%	.8
Other Half, "Green Flowers," West Coast-Style IPA, Brooklyn, NY, 6.8%	.8
Foam x Mast Landing, "Perils of the Sea," Double IPA, Burlington, VT x Westbrooke, MA, 8.2%	.10
Dewey Beer Co., "Posted on the Coast," Imperial IPA, Dewey, DE, 8%	.9

Burlington Beer Co., "Elaborate Metephor" Hazy Pale Ale, Burlington, VT, 5.4%	.9
Dewey Beer Co., "Swishy Pants" Hazy IPA, Dewey, DE, 7.5%	.7

DARK & ROASTY

Founders, Porter, Grand Rapids, MI, 6.5%	.6
Guinness, Irish Dry Stout, Dublin, Ireland, 4.2%	.8

NON-ALCOHOLIC

Abita Brewing Co., Root Beer, Abita Springs, LA.	.6
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THANK YOURSELF TOMORROW..

Add a "Roost Boost" to any cocktail, beer,
or drink +\$6

bottle & cans

Miller High Life (12oz)	.5
Coors Banquet (12oz)	.5
PBR (16oz)	.5
Hamm's (16oz)	.5
Red Stripe (12oz)	.5
Natty Bo (16oz)	.5
Montucky Cold Snack (16oz)	.6
Foster's Oil Can (25.4oz)	.9
Chimay Gran Reserve (11.2oz)	.14
Chimay Red (750ml)	.40
Athletic Brewing Co., "Free Wave" Hazy IPA NA	.7
Guinness Zero *NA*	.9

ready to drink

Stateside Surfside Vodka + Iced Tea	.9
Half and Half / Peach Tea / Green Tea	
Stateside Vodka Seltzer	.9
Cherry / Grapefruit / Lemon-Cucumber	

B E E R S

snacks

NACHOS ^{GF} - no description needed	17
- add chicken, pork, beef +5	
 DEILED EGG - classic or composed	12/mkt
EMPANADA - chicken pot pie, gravy	16
SHRIMP TAQUITO - ponzu aioli, chili crisp	14
PORK TOSTADA - pimento cheese, honey, pickled fresno	15
CHEESESTEAK BAO BUN - cooper sharp, caramelized onions	15
MINI GLIZZY - mustard aioli, ketchup, relish	15
PIEROGI - potato, leek, black truffle sour cream	15
SAUSAGE BEER CHEESE - pretzel sticks, honey mustard	16
PEI MUSSELS ^{GF} - coconut milk, lemongrass, lime	18

CHICKEN

Wings ^{GF} 16 / Boneless 14 / Tenders 15

- smoked yuzu buffalo ^{GF}
- hot n' ready ^{GF}
- truffle garlic parm ^{GF}
- gochujang miso bbq ^{GF}
- salt n' vinegar
- guava thai chili ^{GFV}
- make it saucy (choose 3) +\$2

salad

Add chicken +6, shrimp +8, salmon +12

CHOPPED ^{GF} - pepperoncini, chickpea, pepperoni, red onion, tomato, almond, provolone, italian vinaigrette	15
GREEK ^{GF} - artichoke, red onion, cucumber, olive, peppadew, feta, lemon herb vinaigrette	14
COBB ^{GF} - egg, bacon, tomato, pickled onion, avocado, blue cheese, fancy ranch	15
CAESAR ^{GF} - polenta crouton, parmigiano	13

flatbreads

BUFFALO CHICKEN - green goddess, blue cheese, celery	16
SAUSAGE - red onion, provolone, long hot aioli	16
MUSHROOM - fontina cheese, artichoke, truffled arugula	16
SHORT RIB - cream of spinach, pickled onion	16
OG- san marzano, mozzarella, pepperoni, honey	15

handhelds

SERVED WITH CHOICE OF FRIES OR MINI CAESAR

SUPER SMASH BURGER - yuzu kosho pickle, tomato bacon jam, new american cheese	18
HOT CHICKEN - pimento cheese, meyer lemon honey, coleslaw	17
TURKEY - red pepper jelly, bacon, avocado, arugula, chipotle aioli, sharp cheddar	17
SHORT RIB GRILLED CHEESE - american, cheddar, horseradish, french onion aioli	18
CUBAN - prosciutto cotto, pulled pork, pickle, aji amarillo mustard, gruyere cheese	19
REUBEN - wagyu pastrami, truffle thousand island, sauerkraut, gruyere cheese	19
IMPOSSIBLE BURGER - onion ring, tamarind bbq, vegan american, arugula, roasted garlic-lemon aioli	18

entree

PICANHA STEAK 8oz ^{GF} - peppers, onions, chimichurri, fries	29
SHEPHERD'S PIE - whipped potato, puff pastry	21
SALMON ^{GF} - fig harissa glaze, broccoli	25
PORK RIBS ^{GF} - tamarind bbq, cashew crumble, slaw	22

sides

FRENCH FRIES ^{GF} - spicy ketchup	4
SWEET POTATO FRIES ^{GF} - marshmallow	5
ONION RINGS - fancy ranch	6
BROCCOLI ^{GF}	6
MAC N CHEESE	8
ELOTE CORNBREAD ^{GF}	8
CAESAR ^{GF}	4
COLE SLAW ^{GF}	4

dessert

PEANUT BUTTER PIE	9
CHOCOLATE COBLER	9
STRAWBERRY TOASTER STRUDEL	9
GELATO	5