

## cocktails

Bevi	17
choice of vodka or gin, house pickle brine, cooper sharp washed vermouth	
Golden Goose	16
vodka, italicus, lemon, earl grey foam	
Sugar We're Going Down	16
vodka, velvet falernum, snap pea, green grape	
Newtons Law	17
fig newton infused gin, sailers apertif, honey thyme, lemon	
Hare of the Dog	17
reposado tequilla, gin, ginger, carrot	
Ello Guv'nor	16
mezcal, blood orange, meletti, ancho reyes	
District 2	16
rum, campari, sweet vermouth, fee foam	
Per Diem	15
rye, aperol, pineapple, lime	
Shmoke and a Pancake	17
brown butter washed bourbon, banana, walnut	

## spirit free

Freestyle Mocktail	10
select your 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, Pilsen Czech Republic, 4.4%. . . . .	.7
Zero Gravity, "Green State Lager," Burlington, VT, 4.9% . . . . .	.7
First State Brewing, "Triangle Theory" Lager, Middletown, DE, 5% . . . . .	.8
Wilmington Brew Works, "Death of Time" Lager, Wilmington, DE, 5.8% . . . . .	.8
Allagash "White" Belgian-Style Wheat Beer, Portland, MA, 5.2% . . . . .	.7

## FRUITY & TART

Liquid Alchemy Beverages, "In-Core-Rigible," Cider, Wilmington, DE, 7.5% . . . . .	.8
Dewey Beer Co., Seasonal Smoothie Sour, Dewey, DE, 7% . . . . .	.9

## PALE ALES & IPA

Sierra Nevada, American Pale Ale Chico, CA, 5.6%. . . . .	.7
Maine Beer Company, "Peeper," Pale Ale, Freeport, ME, 5.5% . . . . .	\$.10
Fiddlehead, American IPA, Shelburne, VT, 6.2% . . . . .	.8
The Veil "Master Shredder" IPA, Richmond, VA 5.5%. . . . .	.9
Other Half, "Green City," Hazy IPA, Brooklyn, NY, 7% . . . . .	.9
Dewey Beer Co., "Swishy Pants" Hazy IPA, Dewey, DE, 7.5% . . . . .	.8
Levante, "Cloudy & Cumbersome" Hazy IPA, West Chester, PA, 5.9%. . . . .	.8
Other Half, "Green Flowers," West Coast-Style IPA, Brooklyn, NY, 6.8% . . . . .	.8
Dewey Beer Co., "Club Gondola" DIPA, Dewey, DE, 8% . . . . .	.9

Tired Hands, "Eviscerated Pathway of Beauty" Double New England Ipa , Ardmore, PA, 8.6%. . . . .	10
Foam Brewers, "Built to Spill" Imperial IPA, Burlington, VT, 8% . . . . .	11
Industrial Arts, "Torque Wrench" Imperial IPA, Beacon, NY, 8.2%. . . . .	10

## DARK & ROASTY

Founders, Porter, Grand Rapids, MI, 6.5% . . . . .	.7
Guinness, Irish Dry Stout, Dublin, Ireland, 4.2% . . . . .	.8
Trippin Animals, "Dark No Mames" Dark Mexican Style Lager Miami, FL, 6% . . . . .	10

## NON-ALCOHOLIC

Abita Brewing Co., Root Beer, Abita Springs, LA. . . . .	.6
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# *bottle & cans*

Miller High Life (12oz). . . . .	.5
Coors Banquet (12oz) . . . . .	.5
PBR (16oz). . . . .	.5
Hamm's (16oz). . . . .	.5
Red Stripe (12oz) . . . . .	.5
Natty Boh (16oz) . . . . .	.5
Montucky Cold Snack (16oz) . . . . .	.6
Chimay Gran Reserve (11.2oz). . . . .	14
Athletic Brewing Co., "Free Wave" Hazy IPA NA . . . . .	.7
Guinness Zero "NA" . . . . .	.9
Heiniken 0.0 . . . . .	.6

# *ready to drink*

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

# BEERS

## snacks

NACHOS <sup>GF</sup> - no description needed . . . . .18  
 - add chicken or beef +5

 DEVILED EGG - classic or composed . . . . . 12/mkt

EMPANADA - chicken pot pie, gravy . . . . .16

SHRIMP WONTON - ponzu aioli, chili crisp . . . . .14

PORK TOSTADA <sup>GF</sup> - pimento cheese, honey, pickled fresno . . . . .15

CHEESESTEAK BAO BUN - cooper sharp, caramelized onions . . . . .16

MINI GLIZZY - mustard aioli, ketchup, relish . . . . .16

PIEROGI - potato, leek, black truffle sour cream . . . . .15

SAUSAGE BEER CHEESE - pretzel sticks, honey mustard . . . . . 17

PEI MUSSELS <sup>GF</sup> - coconut milk, lemongrass, lime. . . . .18

### CHICKEN

Wings <sup>GF</sup> 16 / Boneless 14 / Tenders 15

- buffalo <sup>GF</sup>
- hot n' ready <sup>GF</sup>
- truffle garlic parm <sup>GF</sup>
- gochujang miso bbq <sup>GF</sup>
- salt n' vinegar
- guava thai chili <sup>GFV</sup>
- make it saucy (choose 3) +\$2

## salad/soup

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

CHOPPED <sup>GF</sup> - pepperoncini, chickpea, pepperoni, red onion, tomato, almond, provolone, italian vinaigrette . . . . .16

GREEK <sup>GF</sup> - artichoke, red onion, cucumber, olive, peppadew, feta, lemon herb vinaigrette . . . . .15

COBB <sup>GF</sup> - egg, bacon, tomato, pickled onion, avocado, blue cheese, fancy ranch . . . . .16

CAESAR <sup>GF</sup> - polenta crouton, parmigiano . . . . .14

SOUP DU JOUR . . . . .MP

## flatbreads

BUFFALO CHICKEN - green goddess, blue cheese, celery . .18

SAUSAGE - red onion, provolone, long hot aioli . . . . .18

MUSHROOM - fontina cheese, artichoke, truffled arugula. . .18

SHORT RIB - cream of spinach, pickled onion . . . . .18

OG- san marzano, mozzarella, pepperoni, honey . . . . .18

## handhelds

SERVED WITH CHOICE OF FRIES OR MINI CAESAR

<sup>GF BUNS AVAILABLE</sup>

ROOST BURGER - our namesake, enough said . . . . .18

HOT CHICKEN - pimento cheese, fancy ranch, 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 - porchetta, pulled pork, pickle, aji amarillo mustard, gruyere cheese . . . . .19

WAGYU PASTRAMI - thick cut, 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 <sup>GF</sup> - peppers, onions, chimichurri, fries . 35

SHEPHERD'S PIE - whipped potato, puff pastry . . . . . 23

SALMON <sup>GF</sup> - fig harissa glaze, broccoli . . . . . 28

PORK RIBS <sup>GF</sup> - tamarind bbq, cashew crumble, slaw . . . . . 26

## sides

FRENCH FRIES <sup>GF</sup> - spicy ketchup . . . . . 6

SWEET POTATO FRIES <sup>GF</sup> - marshmallow . . . . . 7

ONION RINGS - fancy ranch . . . . . 7

BROCCOLI <sup>GF</sup> . . . . . 7

MAC N CHEESE . . . . . 8

ELOTE CORNBREAD <sup>GF</sup> . . . . . 8

CAESAR <sup>GF</sup> . . . . . 6

COLE SLAW <sup>GF</sup> . . . . . 5

## dessert

PEANUT BUTTER PIE . . . . . 9

COOKIE LOVERS SKILLET . . . . . 9

TOASTER STRUDEL . . . . . 9

GELATO . . . . . 6