

cocktails

Village Green	16
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, 5.0%	.7
Big Oyster, "Solar Power" Wheat Beer, Lewes, DE, 5.6%	.7

FRUITY & TART

Westbrook Brewing Co., Key Lime Gose, Mount Pleasant, SC, 4.0%	.7
Dewey Beer Co., "Fresca," Fruited Sour, Dewey, DE, 7.0%	.9
Liquid Alchemy Beverages, "In-Core-Rigble," Cider, Wilmington, DE, 7.5%	.7

PALE ALES & IPA

Yards, "Philly Pale Ale," Philadelphia, PA, 4.6%	.7
Levante, "Cloudy & Cumbersome" Hazy IPA, West Chester, PA, 5.9%	.7
Maine Beer Company, "Lunch," IPA, Freeport, ME, 7.0%	.8
Other Half, "Green City," Hazy IPA, Brooklyn, NY, 7.0%	.8
Foam, "Built to Spill," Hazy IPA, Burlington, VT, 8.0%	.10
Dewey Beer Co., "Swishy Pants" Hazy IPA, Dewey, DE, 7.5%	.7
Dewey Beer Co., "Panguana," Hazy IPA, Dewey, DE, 7%	.9

Burlington Beer Co., "It's Complicated Being a Wizard" Hazy Double IPA, Burlington, VT, 7.5%	.9
The Veil, "White Ferrari" Hazy Double IPA, Richmond, VA, 8.0%	.10

DARK & ROASTY

Founders, Porter, Grand Rapids, MI, 6.5%	.6
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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
Genesee Cream Ale (12oz)	.5
Hamm's (16oz)	.5
Red Stripe (12oz)	.5
Modelo (12oz)	.5
Sapporo (22oz)	.12
Foster's Oil Can (25.4oz)	.9
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	
DEVILED EGG - classic	12
SHRIMP TAQUITO - ponzu aioli, chili crisp	14
PORK TOSTADA - pimento cheese, pepperoni 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	14
SAUSAGE BEER CHEESE - pretzel sticks, honey mustard, ranch	16
PEI MUSSELS ^{GF} - coconut milk, lemongrass, kaf r lime	18
EMPANADA - chicken pot pie, gravy	14

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 & soup

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

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

flatbreads

BUFFALO CHICKEN - green goddess, blue cheese, pickled 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	16
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	17
REUBEN - wagyu pastrami, truffle thousand island, sauerkraut, gruyere cheese	18
IMPOSSIBLE BURGER - onion ring, tamarind bbq, vegan american, arugula, roasted garlic-lemon aioli	17

entree

PICANHA STEAK 8oz ^{GF} - peppers, onions, chimichurri, fries	27
SHEPHERD'S PIE - whipped potato, puff pastry	20
SALMON ^{GF} - crispy rice, fig citrus glaze, broccoli	24
PORK RIBS ^{GF} - tamarind bbq, cashew crumble, slaw	21

sides

FRENCH FRIES ^{GF} - spicy ketchup	4
SWEET POTATO FRIES ^{GF} - chipotle aioli	5
ONION RINGS - rancy 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 COBBLER	9
STRAWBERRY TOASTER STRUDEL	9
GELATO	5