

-Sharing & Starters-

The Vannoy

Ashe county mixed cheeses, pretzel bites, pickled veggies		toasted flatbread, dressed arugula, crispy Vani	
Deviled Eggs	\$5	prosciutto, red onion, shaved Providence chee green pesto	ese and collard
local eggs, candied bacon, chives		The Classic	\$12
Southern Shrimp Toast	\$5	toasted flatbread, sausage, white cheese sauce	e, mushrooms
NC cheeses, fresh herbs, green onions, toasted benne seeds,		herbed farmers cheese and roasted garlic	
roots mustard		Street Taco Trio	\$8
Jalapeno Hushpuppies 🔊	\$6	blackened shrimp, short rib, pulled pork, slaw,	pickled onion
cheddar, onions, jalapeno, served with house butter	rs	avocado creme	
The G.O.A.T	\$12	Southern Eggrolls	\$8
toasted flatbread, caramelized onions, NC goat che	eese,	collards, shredded pork, white bbq sauce, root	s mustard

-Salads-

*add grilled chicken, chicken salad, salmon or blackened shrimp *house dressings - garlic buttermilk ranch, blue cheese, caesar, honey vinaigrette, honey mustard

\$8 Wedge Salad 🖗 Southern Cobb Salad (2) iceberg wedge, carrots, tomatoes, pickled red onions,

mixed lettuces, tomatoes, roasted corn, hard boiled eggs, cucumbers, toasted breadcrumbs, choice of house dressings bacon, Ashe county cheddar

Grilled Romaine Caesar () \$8 romaine, toasted breadcrumbs, house caesar

Baked Pimento Cheese ()

hot honey, fresh apples

—Soups/Bowls—

Roasted Tomato Soup (8) (cup \$3 / bowl \$6) Ramen (

medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese

Vegetarian Crunch Bowl 🕲 🏖 Carolina Gold rice, cabbage, cucumber, pickled vegetables, microgreens, cilantro, hard boiled egg, avocado creme

stock, noodles, collards, carrots, mushrooms, microgreens, cilantro, pickled peppers

Sandwiches

*All sandwiches served with roots fries.

Fried Chicken Sandwich toasted brioche bun, fried chicken breast, lettuce/cabbage slaw, house pickles, herbed aioli add pimento cheese \$1.50

The Local \$12

double patty, local premium ground beef blend, toasted brioche bun, shredded lettuce, tomato, shaved onion, house pickles, white american cheese, Roots sauce add bacon \$1.50, add pimento cheese \$1.50

Shrimp Po Boy

\$12

\$12

toasted baguette, shredded lettuce, tomato, house pickles, remoulade

Short Rib Sandwich

toasted rye, house braised short ribs, lettuce/cabbage slaw, horseradish cheese, Roots sauce, house pickles

Fried Green Tomato BLT

\$8

\$10

toasted white bread, thick cut bacon, shredded lettuce, green tomatoes, herbed aioli

—Entrees—

*All steaks come with your choice of roasted garlic herb butter, horseradish herb butter, or charred green onion butter and choice of 1 side.

"1800" Bone-in Ribeye (2) 16 oz char-grilled	\$38	"The Lincoln Cast Iron" Bone-in Pork Chop (**) \$19 10 oz pan seared with caramelized apple sage butter
"L-Town" Strip (2) 12 oz char-grilled	\$29	NC Fish N Chips \$12 fried NC catfish, roots fries, slaw, remoulade
"Hawkins and Proctor" Fillet ® 8 oz char-grilled	\$33	Cast Iron Seared Salmon (2) \$19 charred green onion mustard butter, and choice of 1 side
"Floyd's" Slow Braised Beef Short Ribs (3) braised short ribs, garlic smashed potatoes, beef jus	\$20	Southern Shrimp and Grits \$16 shrimp, Crooked Creek quick grits, crispy Vannoy ham, tomato gravy

-Sides

Garlic Smashed Potatoes (8)	\$5	Broccoli Pasta Salad	\$5
skin on Yukon potatoes, roasted garlic, cream, bu	tter (sub \$3)	bacon, red onion, Ashe county cheddar, Dukes m	ayo (sub \$3)
Collard Greens ②	\$5	Southern Street Corn ②	\$5
bacon, onions, turnips, pot liquor	(sub \$3)	bacon, jalapeno, garlic, Dukes mayo., mountain jack cheese	(sub \$3)
HomeTown Mac and Cheese	\$5		
Ashe county cheddar, mountain jack,	(sub \$3)	Hoppin John @	\$5
Carolina romano, mountain gouda		sausage, black eyed peas, trinity, stock, Carolina Gold rice	(sub \$3)
Roasted Brussel Sprouts (8)	\$5		
providence cheese, toasted breadcrumbs	(sub \$3)	Side Salad Side Salad	\$5
		mixed lettuces, carrots, tomatoes, red onions,	(sub \$3)
Roots Fries (a)	\$5	cucumbers, toasted breadcrumbs,	
hand-cut fries, house seasoning	(sub \$3)	choice of house dressings	
add bacon \$1.50, add pimento cheese \$1.50			

— Housemade Desserts –

served warm with scoop of vanilla ice cream		vanilla ice cream sandwiched between our h	omemade
Granny's Cheesecake	\$7	oatmeal cookies	
served with homemade whipped cream and fresh		Banana Pudding	\$6.50
lemon zest		caramelized banana pudding, topped with whipped cream, homemade vanilla wafer	

Virginia's Oatmeal Cream Pie

—Kids Menu—

*Free drink with kids meal

Hand Breaded Chicken Tenders chicken breast, herbed breading	\$8	Grilled Cheese (a) \$6 toasted sourdough, Ashe county cheddar, mountain jack
Kids Burger toasted brioche, premium ground beef blend, white American cheese, house pickles	\$8	Sides choose one
Fried Shrimp breaded shrimp, remoulade	\$8	Fries Mac N Cheese Seasonal Fruit

— Drinks — Teas & Coffees

Sodas

Chocolate Caramel Brownies

Coke Cherry Coke Coke Zero Diet Coke Dr Pepper Barqs Root Beer Sun Drop

Ginger Ale

Minutemade Lemonade Sprite

Fre

Gold Peak Sweet Tea Gold Peak Unsweet Tea Freshly Ground Black Powder

Dark Roast Coffee

Freshly Ground Local Roots Medium Blend Coffee Bean Water Cold Brew Coffee \$4 Charleston Tea Farm Hot Teas





