



LOCAL ROOTS

& PROVISIONS

— Brunch Menu —

Roots BEC

\$8

choice of bread, bacon, two eggs, Ashe county cheddar, roots sauce

Roots Fried Chicken Biscuit

\$9

house breaded chicken breast, biscuit, pimento cheese

Biscuits and Gravy

\$9

house-made biscuits, sausage gravy

**add fried chicken \$4.00*

Grit Bowl

\$9

grits, Ashe County cheddar, fried egg, tomato jam, micro-greens, toast

Roots Hash

\$11

crispy potatoes, braised pork, onions, peppers, tomato jam, fried egg, avocado creme

12 oz "L-Town" Strip

\$26

crispy potatoes, onions, peppers, two eggs

Pancakes

\$8

double stack of house-made pancakes, seasonal fruit, pecans, NC maple syrup

Avocado Toast

\$10

wheat bread, avocado spread

Country Fried Porkchop

\$17

house breaded 10 oz pork chop, sausage gravy, two eggs

Southern Fried Chicken & Waffles

\$16

fried chicken breast, house-made waffles, hot honey maple syrup

Fried Chicken Sandwich

\$10

toasted brioche bun, fried chicken breast, lettuce/cabbage slaw, house pickles, herbed aioli

**add pimento cheese \$1.50*

The Local

\$12

choice of single or double, 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*

Benedicts

**served on English muffin or biscuit*

Old School

\$12

Vannoy country ham, poached egg, hollandaise, microgreens

Veggie

\$11

avocado, wilted greens, poached egg, tomato hollandaise

Crab Cake

\$19

lump crab, poached egg, jalapeno hollandaise, microgreens

Sides

Cinnamon Roll \$5

Seasonal Fruit \$4

Biscuit \$3

Single Pancake \$4

Single Waffle \$4

Crispy Bacon \$4

Potatoes \$4

Grits \$4

Sausage Gravy \$4

Sausage Patty \$4

Country Ham \$4

—Drinks—

Sodas \$2.50

Coke
Cherry Coke
Coke Zero
Diet Coke

Dr Pepper
Barqs Root Beer
Sun Drop
Ginger Ale

Minutemade
Lemonade
Sprite

Teas & Coffees \$2.50

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

—Cocktails—

The Hangover Helper

\$8

vodka, bloody mary mix, pickled veggies

The Local Bubbly

\$7

prosecco, fresh juice of choice: orange, grapefruit, pineapple

The Grown Up

\$8

whipped vodka, bean water espresso, half & half, chocolate-covered espresso bean

Not Your Grandma's Tea

\$8

Bourbon, sweet tea, garnished with sugared lemon slice and mint sprig

Mint to Be

\$8

muddy river white rum, club soda, lime juice, simple syrup and mint

Southern Sunrise

\$8

Tequila, orange juice, grenadine, orange slice

Brunch Punch

\$8

wine, lemon-lime spritzer, fresh fruit

Start Your Morning

\$8

aperol, prosecco, soda water

—Beer—

Ask your server about our selection of domestic bottles, cans and rotational draft beers from the region and beyond.



Vegetarian



Vegan



Gluten Free

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more.