

LOCAL ROOTS

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PROVISIONS

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Baked Pimento Cheese 🍷	\$8	Southern Eggrolls	\$9
Ashe county mixed cheeses, pretzel bites		collards, shredded pork, white bbq sauce, roots mustard	
Deviled Eggs 🍷	\$6	Street Taco Trio	\$9
local eggs, candied bacon, chives		blackened shrimp, short rib, pulled pork, slaw, pickled onion, avocado creme	
Firecracker Shrimp	\$9	The "G.O.A.T" 🍷	\$13
fried shrimp, spicy roots sauce, green onions, toasted benne seeds, local greens		toasted flatbread, caramelized onions, NC goat cheese, hot honey, fresh apples	
Jalapeno Hushpuppies 🍷	\$7	The Classic	\$13
cheddar, onions, jalapeno, served with house butters		toasted latbread, sausage, white cheese sauce, mushrooms, herbed farmers cheese and roasted garlic	
Pickled Veggies 🍷 🌱	\$5		
assorted pickled vegetables, ask your server for seasonal vegetables			

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*add grilled chicken \$4, salmon \$6 or blackened shrimp \$4 *house dressings - garlic buttermilk ranch, blue cheese, caesar, honey vinaigrette, honey mustard

House Salad 🍷	SM \$5/LG \$10	Harvest Salad 🍷 🌱	\$11
mixed lettuces, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs, choice of house dressings		kale, roasted squash, apples, toasted pecans, red onions, goat cheese, honey vinaigrette	
Wedge Salad 🍷	\$10	Waldorf Salad 🍷 🌱	\$11
iceberg wedge, carrots, tomatoes, pickled red onions, cucumbers, toasted breadcrumbs, blue cheese crumbles, choice of house dressings		arugula, apples, celery, dried cranberries, walnuts, red grapes	
		Grilled Romaine Caesar 🍷	\$9
		romaine, toasted breadcrumbs, house caesar	

— Soups/Bowls —

Roasted Tomato Soup 🍷	(cup \$4/ bowl \$8)	Soup/Sandwich Combo	\$11
medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese		your choice of a cup of soup and a grilled pimento cheese on sourdough	
Daily Soup Special	(cup \$4/ bowl \$8)		
***Ask your server for our daily soup special			

— Sandwiches —

*All sandwiches served with roots fries.

Fried Chicken Sandwich	\$12	Shrimp Po Boy	\$11
toasted brioche bun, fried chicken breast, lettuce, house pickles, herbed aioli		toasted baguette, shredded lettuce, tomato, house pickles, remoulade	
*substitute for grilled chicken		Grilled Pimento Cheese 🍷	\$8
add pimento cheese \$1.50	\$13	Ashe county mixed cheeses, melted on toasted sourdough	
The Local		add bacon \$1.50	
double patty, local premium ground beef blend, toasted brioche bun, shredded lettuce, tomato, shaved onion, house pickles, white american cheese, Roots sauce		Fried Green Tomato BLT	\$10
add bacon \$1.50, add pimento cheese \$1.50		toasted white bread, thick cut bacon, shredded lettuce, green tomatoes, herbed aioli	

— Steaks —

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

"1800" Bone-in Ribeye 	\$42	"Hawkins and Proctor" Fillet 	\$37
16 oz char-grilled		8 oz char-grilled	
"L-Town" Strip 	\$33	"Main Street" Teres Major 	\$31
12 oz char-grilled		8 oz char-grilled, garnished with chimichurri	

— Entrees —

"Floyd's" Slow Braised Beef Short Ribs 	\$20	NC Fish N Chips	\$13
braised short ribs, garlic smashed potatoes, beef jus		Fried NC catfish, roots fries, slaw, remoulade	
Roots Roasted Chicken (upon availability) 	\$26	Southern Shrimp and Grits	\$17
Slow roasted half chicken, southern chimichurri, and choice of 1 side		shrimp, Crooked Creek grits, country ham, tomato gravy	
"The Lincoln Cast Iron" Bone-in Pork Chop 	\$19	Cast Iron Seared Salmon 	\$19
10 oz pan seared with caramelized		charred green onion mustard butter, and choice of 1 side	

— Sides —

Garlic Smashed Potatoes  	\$5	Creamed Spinach  	\$5
skin on yukon potatoes, roasted garlic, cream, butter (sub \$3)		baby spinach, shallots, spices, butter, cream (sub \$3)	
Collard Greens 	\$5	Broccoli Gratin 	\$5
bacon, onions, turnips, pot liquor		onion, dukes mayo, fresh sage, Ashe county cheddar and mountain gouda (sub \$3)	
HomeTown Mac and Cheese 	\$5	Sweet Potatoes 	\$5
Ashe county cheddar, mountain jack, Carolina romano, mountain gouda (sub \$3)		roasted sweet potato puree, brown sugar, butter, toasted pecans (sub \$3)	
Seasonal Roasted Brussels Sprouts 	\$5	Roasted Carrots  	\$5
bacon, balsamic reduction, providence cheese (sub \$3)		oven roasted carrots, Argentinian relish (sub \$3)	
Roots Fries  	\$5		
hand-cut fries, house seasoning (sub \$3)			
add bacon \$1.50, add pimento cheese \$1.50			

— Housemade Desserts —

Ask your server for selection of house made desserts

— Kids Menu —

Hand Breaded Chicken Tenders	\$8	Grilled Cheese 	\$6
three chicken tenders, herbed breading		toasted sourdough, Ashe county cheddar, mountain jack	
Kids Burger	\$8		
single patty, premium ground beef blend, toasted brioche, white American cheese, house pickles			
Fried Shrimp	\$8		
breaded shrimp, remoulade			

Sides

choose one

Fries | Mac N Cheese | Seasonal Fruit

— Drinks —

\$2.50

Sodas

Coke	Dr Pepper	Minutemade
Cherry Coke	Barqs Root Beer	Lemonade
Coke Zero	Sun Drop	Sprite
Diet Coke	Ginger Ale	

Teas & Coffees

Sweet Tea	Freshly Ground Local Roots
Unsweet Tea	Medium Blend Coffee
Medium Roast Coffee	Charleston Tea Farm Hot Tea
Dark Roast Coffee	



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.