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<b>Deviled Eggs</b> 🥚 candied bacon, chives	\$7	<b>Pork Shanks</b> (4) fried pork shanks, hotyaki sauce, blue cheese crumbles, green onions	\$18
<b>Baked Pimento Cheese</b> 🥞 Ashe county mixed cheeses, pretzel bites	\$9	<b>The "G.O.A.T"</b> 🥞 toasted flatbread, caramelized onions, NC goat cheese, hot honey, fresh apples	\$13
<b>Southern Eggrolls</b> collards, shredded pork, white bbq sauce, roots mustard	\$9	<b>The "Pig"</b> toasted flatbread, slow roasted pulled pork, bacon, house bbq sauce, smokey cheese, mountain jack cheese, fried shallots, green onions, pickled jalapenos, roots mustard	\$14
<b>Street Taco Trio</b> blackened shrimp, carne asada, pulled pork, slaw, pickled red onions, avocado creme	\$9	<b>The "Rustico"</b> toasted flatbread, country ham prosciutto, roasted tomatoes, fresh mozzarella, grilled red onions, basil, red pepper flakes	\$13
<b>Firecracker Shrimp</b> fried shrimp, spicy roots sauce, green onions, toasted benne seeds, local greens	\$10		
<b>Fried Oysters</b> fried oysters, providence cheese, apple fennel salad, remoulade	\$22		

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\*add grilled/fried chicken \$5, chicken salad \$5, salmon \$9, blackened shrimp \$7, egg salad \$4, 8oz sirloin \$15  
\*house dressings - garlic buttermilk ranch, blue cheese, caesar, honey vinaigrette, honey mustard, sorghum vinaigrette

<b>House Salad</b> 🥗 mixed lettuce, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs	Sm\$6/Lg\$11	<b>Spinach Salad</b> 🥗 spinach, pears, bacon, celery, pickled red onions, candied pecans, providence cheese	\$11
<b>Wedge Salad</b> 🥗 iceberg wedge, carrots, tomatoes, pickled red onions, cucumbers, toasted breadcrumbs, blue cheese crumbles	\$11	<b>Harvest Salad</b> 🥗🥚 kale, arugula, roasted squash, apples, dried cranberries, pepitas, goat cheese, sorghum vinaigrette	\$12
<b>Chopped Caesar Salad</b> 🥗 romaine lettuce, toasted breadcrumbs, providence cheese, house caesar	\$10	<b>Salad/Soup Combo</b> your choice of a cup of soup and a side salad with your choice of dressing	\$10

— Soups/Bowls —

<b>Roasted Tomato Soup</b> 🍲 medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese	(cup \$5/ bowl \$9)	<b>Soup/Sandwich Combo</b> your choice of a cup of soup and a grilled pimento cheese on sourdough	\$12
<b>Daily Soup Special</b> rotational soups: brunswick stew, Appalachian soup beans, chicken and dumplings, chili ***Ask your server for our daily soup special	(cup \$5/ bowl \$9)	<b>Southern Soul Bowl</b> 🥗 carolina gold cilantro rice, pickled red onions, avocado salsa, carrots, cucumbers, radishes, pickled jalapenos, chopped peanuts, firecracker sauce, micro greens	\$12

— Sandwiches —

\*all sandwiches served with roots fries. Substitute side for \$3


<b>Fried Chicken Sandwich</b> toasted brioche bun, fried chicken breast, lettuce, house pickles, herbed aioli add bacon \$1.50, add pimento cheese \$1.50 *substitute for grilled chicken	\$14	<b>Shrimp Po Boy</b> toasted baguette, shredded lettuce, tomato, house pickles, remoulade	\$12
<b>The Local</b> toasted brioche bun, local premium ground beef double smash pattys, shredded lettuce, tomato, shaved onion, house pickles, white american cheese, roots sauce add bacon \$1.50, add pimento cheese \$1.50	\$15	<b>Grilled Pimento Cheese</b> 🥞 toasted sourdough, melted Ashe county mixed cheese add bacon \$1.50	\$9
		<b>Fried Green Tomato BLT</b> toasted white bread, fried green tomato, thick cut bacon, shredded lettuce, herbed aioli	\$11

# — Steaks —

\*All steaks come with a side salad, choice of chimichurri or house butter *(red wine roasted garlic,horseradish herb, or charred green onion)* and choice of 1 side.

"Downtown" Sirloin 	\$29	"1800" Bone-in Ribeye 	\$42
8oz char-grilled, center cut sirloin		16oz char-grilled, CAB prime ribeye	
"L-Town" Strip 	\$33	"Church Street" Prime Rib 	\$45
12oz char-grilled, NY strip		16oz slow roasted horseradish herb crusted prime rib, creamy horseradish, Au jus	
"Hawkins and Proctor" Filet 	\$38	<i>(limited availablility Fridays and Saturdays)</i>	
8oz char-grilled, filet mignon		*cooked rare/medium rare	

# — Entrees —

"The Lincoln Cast Iron" Bone-in Pork Chop 	\$21	NC Fish N Chips	\$15
pan seared bone-in pork chop, caramelized apple sage butter, choice of 1 side		fried daily fish, roots fries, slaw, remoulade	
Slow Roasted Braised Beef Short Ribs 	\$21	Southern Shrimp and Grits 	\$20
red wine braised short ribs, garlic smashed potatoes, roasted vegetables, rustic gravy		shrimp, stone ground grits, tomato gravy, microgreens	
Roots Roasted Chicken 	\$22	Pan Seared Salmon 	\$21
slow roasted half chicken, southern chimichurri, mushroom risotto		charred green onion butter, choice of 1 side	
Chicken Pot Pie	\$22	Daily Fish Special	\$25
chicken, celery, onions, carrots, mushrooms, peas, fresh herbs, and choice of 1 side		pan seared fish, sweet potato puree, kilt greens, bacon	

# — Sides —

Garlic Smashed Potatoes  	\$6	Collard Greens	\$6
yukon potatoes, roasted garlic, cream, butter		bacon, onions, turnips, pot liquor	
Roasted Sweet Potatoes  	\$6	Roasted Carrots  	\$6
honey, rosemary, garlic, cayenne		oven roasted carrots, seasonal spices	
HomeTown Mac and Cheese 	\$6	Roasted Brussel Sprouts 	\$6
Ashe county cheddar, mountain jack, carolina romano, mountain gouda		bacon, balsamic reduction, providence cheese	
Hoppin John 	\$6	Creamed Spinach 	\$6
carolina gold rice, sausage, black-eyed peas, trinity stock		baby spinach, shallots, spices, butter, cream	
Roots Fries  	\$5	Broccoli Gratin 	\$6
hand-cut fries, house seasoning		onions, fresh sage, Ashe County cheddar and mountain gouda	
<i>add bacon \$1.50, add pimento cheese \$1.50</i>		Side Plate Trio	\$15
		choice of any 3 sides	

# — Kids Menu —

Hand Breaded Chicken Tenders	\$8	Grilled Cheese	\$7
three chicken tenders, herbed breading		toasted sourdough, Ashe county cheddar, mountain jack	
Kids Burger	\$8	Fried Shrimp	\$8
single patty, premium ground beef blend, toasted brioche bun, white American cheese, house pickles		breaded shrimp, remoulade	

## Kids Sides

choose one

Fries | Mac N Cheese | Seasonal Fruit

# — Housemade Desserts —

\*\*\*Ask your server for selection of house made desserts\*\*\*



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.