

# LOCAL ROOTS

## PROVISIONS

### — Sharing & Starters —

<b>Deviled Eggs</b> 🌱	<b>\$7</b>	<b>Bread Plate</b> 🌱	<b>\$7</b>
candied bacon, chives		6 yeast rolls, sweet potato butter & honey butter	
<b>Baked Pimento Cheese</b> 🌱	<b>\$9</b>	<b>Fried Okra</b> 🌱	<b>\$8</b>
Ashe county mixed cheeses, pretzel bites		chopped, fried okra, ranch	
<b>Southern Eggrolls</b>	<b>\$9</b>	<b>The "G.O.A.T" Flatbread</b> 🌱	<b>\$13</b>
collards, shredded pork, white bbq sauce, roots mustard		caramelized onions, NC goat cheese, hot honey, fresh peaches	
<b>Street Taco Trio</b>	<b>\$9</b>	<b>The "Pig" Flatbread</b>	<b>\$14</b>
blackened shrimp, carne asada, pulled pork, slaw, pickled red onions, avocado & chipotle crema		slow roasted pulled pork, bacon, house bbq sauce, smokey cheese, mountain jack cheese, fried shallots, green onions, pickled jalapenos, roots mustard	
<b>Firecracker Shrimp</b>	<b>\$10</b>	<b>The "Rustico" Flatbread</b>	<b>\$13</b>
fried shrimp, spicy roots sauce, green onions, toasted benne seeds, local greens		country ham prosciutto, roasted tomatoes, fresh mozzarella, grilled red onions, basil, red pepper flakes	
<b>Mussels</b>	<b>\$16</b>		
garlic, tomatoes, chorizo, white wine, parsley, grilled baguette			

### — Salads —

<b>House Salad</b> 🌱	<b>\$m\$6/Lg\$11</b>	<b>Summer Cobb Salad</b>	<b>\$12</b>
*add egg salad \$4, grilled chicken \$5, chicken salad \$5, fried chicken \$6, blackened shrimp \$7, salmon \$9, 6oz strip \$9 *house dressings - garlic buttermilk ranch, blue cheese, caesar, honey vinaigrette, honey mustard, sorghum vinaigrette, red wine vinaigrette		mixed lettuce, tomatoes, roasted corn, hard boiled eggs, bacon, cheddar cheese, fried shallots	
<b>Wedge Salad</b> 🌱	<b>\$11</b>	<b>Chopped Salad</b> 🌱🌱	<b>\$12</b>
iceberg wedge, carrots, tomatoes, pickled red onions, cucumbers, toasted breadcrumbs, blue cheese crumbles		chopped mixed greens, olives, roasted tomatoes, red onions, artichokes, red peppers, mountain jack cheese, country ham crumbles, red wine vinaigrette	
<b>Caesar Salad</b> 🌱	<b>\$10</b>	<b>Caprese Salad</b> 🌱🌱	<b>\$10</b>
your choice of grilled or chopped romaine lettuce, toasted breadcrumbs, providence cheese, house caesar		heirloom tomatoes, burrata cheese, basil, olive oil, balsamic reduction	

### — Soups/Bowls —

<b>Roasted Tomato Soup</b> 🌱	<b>(cup \$6/ bowl \$10)</b>	<b>Soup/Salad/Sandwich Combo</b>	<b>\$12</b>
medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese		choose two: cup of soup, side salad, grilled pimento cheese on sourdough	
<b>Daily Soup Special</b>	<b>(cup \$6/ bowl \$10)</b>	<b>Southern Soul Bowl</b> 🌱	<b>\$12</b>
***Ask your server for our daily soup special		carolina gold cilantro rice, pickled red onions, avocado salsa, carrots, cucumbers, radishes, pickled jalapenos, chopped peanuts, firecracker sauce, micro greens	

### — Sandwiches —

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

\*all sandwiches served with roots fries. GF sliced bread available \$2 upcharge. Substitute side for \$3

## — Steaks —

\*All steaks come with a side salad, choice of chimichurri or house butters (red wine roasted garlic, blue-cheese, or charred green onion) and choice of 1 side.

- Seared Tenderloin Tips** 🍴 \$25  
10oz tenderloin tips, garlic, butter, fresh parsley  
*\*cooked medium well/well done*
- "L-Town" Strip** 🍴 \$33  
12oz char-grilled, NY strip
- "Hawkins and Proctor" Filet** 🍴 \$38  
8oz char-grilled, filet mignon
- "1800" Bone-in Ribeye** 🍴 \$42  
16oz char-grilled, CAB prime ribeye
- "Church Street" Prime Rib** 🍴 \$45  
16oz slow roasted horseradish herb crusted prime rib, creamy horseradish, Au jus  
*(limited availability Fridays and Saturdays)*  
*\*cooked rare/medium rare*

## — Entrees —

- Bone-in Pork Chop** 🍴 \$21  
pan seared bone-in pork chop, caramelized apple sage butter, choice of 1 side
- Slow Roasted Braised Beef Short Ribs** 🍴 \$21  
red wine braised short ribs, garlic smashed potatoes, roasted vegetables, rustic gravy
- Roots Roasted Chicken** 🍴 \$22  
roasted half chicken, southern chimichurri, sweet pea risotto
- House-made Meatloaf** 🍴 \$20  
premium ground beef, bacon, fresh herb blend, onions, peppers, tomato jam, garlic smashed potatoes
- Pan Seared Salmon** 🍴 \$21  
charred green onion butter, choice of 1 side
- Daily Fish Special** 🍴 \$mkt  
pan seared fish, succotash, roasted corn, tomatoes, red peppers, peas, jalapenos, fresh herb, lemon sauce \*\*\*Ask your server for our daily fish special

## — Sides —

- Garlic Smashed Potatoes** 🍴 \$6  
yukon potatoes, roasted garlic, cream, butter
- HomeTown Mac and Cheese** 🍴 \$6  
Ashe county cheddar, mountain jack, carolina romano, mountain gouda
- Squash Casserole** 🍴 \$6  
fresh squash, onions, cheddar cheese, sour cream, butter crackers
- Southern Street Corn** 🍴 \$6  
roasted corn, bacon, jalapeno, mayo, mountain jack cheese
- Carrot Soufflé** \$5  
fresh carrots, butter, candied pecans
- Collard Greens** 🍴 \$6  
bacon, onions, turnips, pot liquor
- Green Bean Casserole** 🍴 \$6  
fresh green beans, mushrooms, herbs, garlic, providence cheese, fried shallots
- Roasted Mushrooms** 🍴 \$6  
local mushrooms, herbs, garlic, olive oil
- Broccoli Salad** 🍴 \$6  
broccoli, red onions, dried cranberries, tomatoes, bacon, Ashe county cheese
- Roots Fries** \$5  
hand-cut fries, house seasoning  
*add bacon \$1.50, add pimento cheese \$1.50*

## — Kids Menu —

\*\*\*12 years and younger\*\*\*

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

choose one

Fries | Mac N Cheese | Seasonal Fruit

## — Housemade Desserts —

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



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.