

LOCAL ROOTS

& PROVISIONS

Local Roots & Provisions is a chef-driven, southern-inspired restaurant with a focus on local ingredients. Our menu features robust flavors from the best local vendors and producers.

— G\Uf]b[/ 'G\UfhYfg —

Deviled Eggs 🌱 candied bacon, chives, paprika	\$7	Bread Plate 6 yeast rolls, sweet potato butter or honey butter	\$7
Southern Eggrolls collards, shredded pork, white bbq sauce, roots mustard	\$9	The "G.O.A.T" 🌱 toasted flatbread, caramelized onions, NC goat cheese, hot honey, fresh apples	\$13
Street Taco Trio blackened shrimp, carne asada, pulled pork, pico de gallo, pickled red onions, cabbage avocado & chipotle creme	\$12	The "Pig" toasted flatbread, slow roasted pulled pork, bacon, house bbq sauce, smoked pecan cheese, mountain jack cheese, fried shallots, green onions, pickled jalapenos, roots mustard	\$16
Firecracker Shrimp fried shrimp, spicy roots sauce, green onions, toasted sesame seeds, local greens	\$11	Fried Oysters fried NC/VA oysters, providence cheese, apple fennel salad, remoulade	\$21
Baked Pimento Cheese 🌱 Ashe county mixed cheeses, pretzel bites	\$12		

— Soups, G\UUXg & Bowls —

protein add ons: egg salad \$5, grilled chicken \$7, chicken salad \$7, fried chicken \$8, grilled or blackened shrimp \$8, *seared or blackened salmon \$12, *blackened ahi tuna \$14

house dressings: garlic buttermilk ranch, blue cheese, caesar, honey vinaigrette, honey mustard, redwine & sorghum vinaigrette

Roasted Tomato Soup 🌱 (cup \$7/ bowl \$11) medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese, toasted breadcrumbs		House Salad 🌱 mixed lettuce, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs	\$12
Daily Soup Special (cup \$7/ bowl \$11) Ask your server for our daily soup special		Wedge Salad 🌱 iceberg wedge, carrots, tomatoes, pickled red onions, cucumbers, toasted breadcrumbs, blue cheese crumbles	\$12
Soup and Grilled Pimento Cheese Combo \$15 choice of a cup of tomato or daily soup and grilled pimento cheese on sourdough	\$15	Caesar Salad 🌱 your choice of grilled or chopped romaine lettuce, toasted breadcrumbs, providence cheese, house caesar	\$12
Southern Soul Bowl 🌱 \$14 cilantro rice, pickled red onions, avocado salsa, carrots, cucumbers, radishes, pickled jalapenos, chopped peanuts, firecracker sauce, micro greens	\$14	Classical Salad 🌱 🌱 mixed lettuces, red onions, cucumber, tomatoes, peppers, olives, feta, creamy red wine vinaigrette	\$12
Burrito Bowl 🌱 \$14 cilantro rice, foothills caviar, tomatoes, cheddar cheese, lettuce and cabbage mix, pico de gallo, tortilla chips, avocado & chipotle crema	\$14	Harvest Salad 🌱 🌱 \$14 mixed greens, arugula, roasted squash, apples, dried cranberries, pepitas, goat cheese, sorghum vinaigrette	\$14

CONSUMER ADVISORY

*These items served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially, if you have certain medical conditions.

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. We do not surcharge debit cards.

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



Vegetarian



Vegan



Gluten Free

Sandwiches

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

Fried Chicken Sandwich toasted brioche bun, fried chicken breast, lettuce, house pickles, herbed aioli <i>substitute for grilled chicken, add bacon \$2.00, add pimento cheese \$1.50</i>	\$15	Grilled Pimento Cheese 🌱 toasted sourdough, melted Ashe county mixed cheese <i>add bacon \$2.00</i>	\$12
The "Local" Burger toasted brioche bun, local premium ground beef double smash pattys, shredded lettuce, tomato, red onion, house pickles, white american cheese, roots sauce <i>add bacon \$2.00, add pimento cheese \$1.50</i>	\$16	Fried Green Tomato BLT toasted sourdough bread, fried green tomato, bacon, shredded lettuce, herbed aioli	\$13
		Fried Shrimp or Fish Po Boy toasted hoagie bun, fried catfish or fried shrimp, shredded lettuce, tomato, house pickles, remoulade	\$16

Entrees

Chicken Pot Pie chicken, celery, onions, carrots, peas, fresh herbs	\$21	NC Fish N Chips fried catfish, roots fries, slaw, remoulade	\$16
*Bone-in Pork Chop 🌱 cast iron seared bone-in pork chop, caramelized apple sage butter, choice of 1 side	\$24	Southern Shrimp and Grits 🌱 shrimp, stone ground grits, tomato gravy, country ham, cream, microgreens	\$22
Braised Beef Short Ribs 🌱 red wine braised short ribs, garlic smashed potatoes, roasted vegetables, rustic gravy	\$24	*Pan Seared Salmon 🌱 charred green onion butter, choice of one side	\$23
Stuffed Chicken Breast red pepper, bacon jam, spinach, country ham prosciutto, mozzarella, gnocchi, roasted tomatoes, garlic, fresh herbs, cream	\$26	*Blackened Ahi Tuna 🌱 house rub, hot honey, seasonal vegetable medley	\$24
		Pan Seared Crab Cakes 🌱 house-made crab cakes, smokey tomato remoulade, fresh greens, choice of one side	\$29

Steaks

-All steaks come with a choice of two sides, choice of house butter (*red wine roasted garlic, charred green onion*)
- Add ons: *garlic shrimp \$8, crab cake \$12*

*L-Town Strip 🌱 12oz char-grilled, NY strip	\$36	*1800 Bone-in Ribeye 🌱 16oz char-grilled, ribeye	\$43
*Hawkins and Proctor Filet 🌱 8oz char-grilled, filet mignon	\$42	*Church Street Prime Rib 🌱 16oz slow roasted horseradish and herb crusted prime rib, creamy horseradish, Au jus <i>(limited availability Fridays and Saturdays)</i> <i>*cooked rare/medium rare</i>	\$mkt

Sides

Garlic Smashed Potatoes 🌱 🌱 yukon potatoes, roasted garlic, cream, butter	\$6	Broccoli Gratin 🌱 onions, fresh sage, Ashe County cheddar	\$6
HomeTown Mac and Cheese 🌱 Ashe county cheddar, mountain jack cheese,	\$6	Side Salad 🌱 mixed lettuce, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs	\$6
Carrot Soufflé 🌱 fresh carrots, butter, candied pecans	\$6	Sweet Potato Fries 🌱 🌱 sweet potato fries, house seasoning	\$6
Collard Greens 🌱 bacon, onions, turnips, pot liquor	\$6	Roots Fries 🌱 🌱 hand-cut fries, house seasoning <i>add bacon \$2.00, add pimento cheese \$1.50</i>	\$5
Fried Brussel Sprouts 🌱 bacon, balsamic reduction, providence cheese	\$6		

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