



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.

— Sharing & Starters —

Baked Pimento Cheese

Ashe county mixed cheeses, pretzel bites \$12

Bread Plate

yeast rolls, sweet potato and honey butter \$9

Deviled Eggs

candied bacon, chives, paprika \$8

Fried Green Tomatoes

herbed goat cheese, chow chow, microgreens \$12

LRP Wings

6 or 12 fried chicken wings, choice of hot honey, buffalo, lemon pepper, white BBQ, Hotyaki, choice of blue cheese or ranch \$9/\$18

Southern Eggrolls

collards, shredded pork, white bbq sauce, roots mustard \$10

Firecracker Shrimp

fried shrimp, firecracker sauce, green onions, blended sesame seeds, local greens \$12

Street Taco Trio

blackened shrimp, carne asada, pulled pork, pico de gallo, pickled red onions, cabbage, avocado and chipotle crema \$12

The Pear Flatbread

fresh pears, country ham, prosciutto, mountain jack cheese, hot honey, arugula \$15

The Classic Flatbread

local sausage, mountain jack cheese, local mushrooms, roasted garlic \$14

The Brussels Flatbread

shaved brussels sprouts, bacon, goat cheese, balsamic, citrus \$15

Jalapeno Pimento Cheese Hushpuppies

Ashe county mixed cheeses, jalapeno, cornbread \$10

— Soups, Salads & Bowls —

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

*house dressings: garlic buttermilk ranch, blue cheese, caesar, honey vinaigrette, honey mustard, red wine vinaigrette

Soup & Grilled Pimento Cheese Combo

choice of a cup of tomato or daily soup paired with a grilled pimento cheese on toasted sourdough bread \$15

Roasted Tomato Soup

medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese, toasted breadcrumbs cup \$7 / bowl \$11

Daily Soup Special

Ask your server for our chef inspired soup special cup \$7 / bowl \$11

Southern Soul Bowl

cilantro rice, pickled red onions, avocado salsa, carrots, cucumbers, radishes, pickled jalapenos, chopped peanuts, firecracker sauce, micro greens \$14

Buffalo Chicken Bowl

grilled or fried chicken breast, cilantro rice, cucumbers, pickled jalapenos, shredded carrots, celery, fresh red onions, blue cheese crumbles and dressing \$20

Burrito Bowl

cilantro rice, foothills caviar, tomatoes, cheddar cheese, lettuce and cabbage mix, pico de gallo, corn tortilla chips, avocado & chipotle crema \$14

Harvest Salad

mixed greens, arugula, roasted squash, apples, dried cranberries, candied pecans, goat cheese, sorghum vinaigrette \$15

House Salad

mixed lettuces, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs \$13

Caesar Salad

your choice of grilled or chopped romaine lettuce, toasted breadcrumbs, providence cheese, house caesar dressing \$13

Mixed Green Salad

fresh pears, pepitas, bacon, pickled red onions, blue cheese crumbles, 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



Spicy

Sandwiches

*all sandwiches served with Roots fries. GF bread available \$2 up charge. Substitute side for \$3

Fried Chicken Sandwich

toasted brioche bun, Joyce Farms fried chicken breast, lettuce, house pickles, herb aioli \$17
substitute for grilled chicken, add bacon or add pimento cheese \$2

Fried Shrimp Po Boy

toasted hoagie bun, fried shrimp, shredded lettuce, fresh tomato, house pickles, remoulade \$17

The "Local" Burger

toasted brioche bun, local premium ground beef , double smash patt ies, shredded lettuce, fresh tomato, red onion, house pickles, white american cheese, roots sauce \$17
add bacon or add pimento cheese \$2

Fried Green Tomato BLT

toasted sourdough bread, fried green tomato, bacon, shredded lettuce, herb aioli \$16

Entrees

*Bone-in Pork Chop

cast iron seared bone-in pork chop, caramelized apple butter, choice of 1 side \$25

Stuffed Chicken Breast

bacon jam, country ham prosciutto, romano cheese, gnocchi, roasted tomatoes, garlic, fresh herbs,cream \$28

NC Fish 'N' Chips Set

fried catfish and shrimp, roots fries, house made slaw, remoulade \$24

Southern Shrimp & Grits

stone ground grits, tomato gravy, country ham, cream, mtn. jack cheese, local grits, microgreens \$22

Grilled BBQ Half Chicken

roasted Joyce Farms chicken, rustic roots BBQ butter choice of 1 side \$26

Osso Buco

braised pork shank, stewed tomato sauce, cheese grits, gremolata (lemon, parsley, garlic) \$34

Grilled NC White Fish

hot honey blackfish butter with sweet potato puree \$32

Chicken Pot Pie

chicken, cream, celery, onions, carrots, peas, fresh herbs pastry crust \$24

Meatloaf

premium ground beef, bacon, fresh herb blend, onions, peppers, bacon tomato jam, garlic smashed potatoes \$22

Braised Beef Short Ribs

red wine braised short ribs, garlic smashed potatoes, roasted carrots, rustic gravy \$28

*Pan Seared Salmon

charred green onion butter, lemon, microgreens, choice of 1 side \$25

Sunburst Farms Trout

pan seared rainbow trout, lemon, micro greens, seasonal succotash, choice of 1 side \$30

Bacon Wrapped Stuffed Pork Loin

braised collards, mtn. jack cheese, roasted tomatoes, herbs, garlic, sweet potato puree \$34

Steaks

*Hawkins & Proctor Filet

8oz char-grilled, Certified Angus Beef, filet mignon, red wine garlic butter \$44

*Roots Bone-in Ribeye

16oz char-grilled Certified Angus Beef, bone-in ribeye, red wine garlic butter \$45

*Church Street Prime Rib

16oz slow roasted horseradish and herb crusted prime rib, creamy horseradish, Au jus (limited availability Fridays and Saturdays) cooked rare/medium rare

Sides

Garlic Smashed Potatoes

yukon potatoes, roasted garlic, cream butter \$7

Hometown Mac & Cheese

Ashe county cheddar, mountain jack cheese, cavatappi noodles, toasted breadcrumbs \$7

Carrot Soufflé

fresh carrots, butter, candied pecans \$7

Collard Greens

bacon, onions, turnips, pot liquor \$7

Fried Brussel Sprouts

bacon, sorghum reduction, providence cheese \$7

Pork Fat Fried Potatoes & Onions

pan fried diced potatoes, onions, herbs \$7

Broccoli Gratin

onions, fresh sage, Ashe County cheddar , butter crackers \$7

Side Salad

mixed lettuce, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs \$7

Sweet Potato Fries

sweet potato fries, house seasoning \$7

Roots Fries

hand-cut fries, house seasoning \$6
add bacon \$2, add pimento cheese \$1.50

Dirty Rice

Carolina gold rice, local sausage, trinity stock, blackfish seasoning, chow chow \$7

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



Spicy