



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

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 sauces: hot honey, buffalo, lemon pepper, white BBQ, Hotyaki, choice of blue cheese or ranch \$9/\$18

Firecracker Shrimp \mathscr{D}



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

Southern Eggrolls

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

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 (N)



housemade pimento, jalapenos, onions, honey butter \$10

Soups, GUUXg & 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 jalpenos, 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













Sandwiches, Wraps & More

-All sandwiches and wraps are served with choice of chips, Roots fries, or seasonal fruit. -Sweet potato fries +\$1, side salad +\$2, tomato or daily soup +\$3, GF sliced bread \$2, mac & cheese +\$3

Fried Chicken Sandwich

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

Fried Shrimp Boy

toasted hoagie roll, fried shrimp, shredded lettuce, fresh tomato, house pickles, remoulade

Chicken Salad Sandwich

toasted sourdough bread, housemade chicken salad, bacon, lettuce, fresh tomato \$15

Egg Salad Sandwich (



toasted sourdough bread, housemade egg salad, lettuce, tomato \$14

NC Fish 'N' Chips

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

Braised Pork Hoagie

shredded local pork, braised collards, mountain jack cheese, pepper relish, pickled jalapeno, herbed aioli \$15

Shredded Short Rib Cheese Steak

toasted hoagie bun, shredded beef short ribs, grilled peppers, onions & mushrooms, mountain jack cheese, herbaioli \$16

The "Local" Burger

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

Patty Melt

toasted sourdough, caramelized onions, mixed Ashe County cheeses, local premium beef double smash patties, Roots sauce \$16

Fried Green Tomato BLT

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

Chicken, Bacon, Ranch Wrap

grilled chicken, bacon, lettuce, fresh tomato, shredded cheese, house made ranch, tortilla \$16

Garden Wrap ()



black-eyed pea hummus, lettuce, micro greens, roasted tomatoes, avocado salsa, cucumber, feta, pickled red onions, tortilla wrap \$14

Chicken Caesar Wrap

grilled or fried Joyce Farms chicken breast, Caesar dressing, romaine, breadcrumbs, tortilla wrap \$15

Sides

Side Salad 🔊 🐼



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

Seasonal Fruit (2) 🕟 🕟





Ask your server for available mixed fruit \$5

Home Town Mac & Cheese



Ashe county cheddar, mountain jack cheese cavatappi noodles, toasted breadcrumbs \$7 Sweet Potato Fries ()



sweet potato fries, house seasoning \$7

Roots Fries ()



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

Voodoo Chips \mathcal{J}



Ask your server for available chip options \$3

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