



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 \$13

Deviled Eggs 🌱

candied bacon, chives, paprika \$8

Fried Okra Fritters

cornmeal, flour, house-made pimento cheese, okra \$12

LRP Wings

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

Firecracker Shrimp

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

Summer Flatbread

Mtn. Jack cheese, fresh fruit, country ham prosciutto, hot honey, arugula \$16

Rustic Flatbread

roasted garlic, Mtn. Jack cheese, roasted tomatoes and asparagus, grilled onions, herbs, red pepper flakes \$16

White BBQ Chicken Eggrolls

roasted chicken, Ashe County mixed cheeses, cream cheese, cabbage, pickles, Alabama white BBQ sauce \$12

— Soups, Salads & Bowls —

**protein add ons: egg salad \$5, grilled chicken \$7, chicken salad \$7, fried chicken \$8, sautéed, 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 \$15

Burrito Bowl 🌱

cilantro rice, foothills caviar, tomatoes, cheddar cheese, lettuce and cabbage mix, pico de gallo, tortilla chips, avocado & chipotle crema \$15

Buffalo Chicken Bowl

grilled or fried chicken breast tossed in buffalo sauce, cilantro rice, cucumbers, pickled jalapenos, shredded carrots, celery, fresh red onions, blue cheese crumbles and dressing \$21

Summer Cobb Salad

mixed lettuces, tomatoes, roasted corn, hard boiled eggs, bacon, cheddar cheese, fried shallots \$15

House Salad 🌱

mixed lettuces, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs \$14

Caesar Salad 🌱

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

-All sandwiches and wraps are served with choice of chips, roots fries, or seasonal fruit.
-Sub side \$2 upcharge, tomato or daily soup
\$3.00 up charge, GF sliced bread \$2 upcharge.

Fried Chicken Sandwich

toasted brioche bun, Joyce Farms fried chicken breast, lettuce, house pickles, herb aioli \$17
add bacon or pimento cheese \$2.50

Fried Shrimp Boy

toasted hoagie roll, fried shrimp, shredded lettuce, fresh tomato, house pickles, remoulade \$16

Chicken Salad Sandwich

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

Short Rib Cheese Steak

toasted hoagie bun, short rib, grilled peppers, onions and mushrooms, Mtn. Jack cheese \$16

Egg Salad Sandwich

toasted sourdough bread, house made egg salad, lettuce, tomato \$14

NC Fish N Chips

fried catfish and shrimp, roots fries, house made slaw, remoulade \$22

Braised Pork Hoagie

shredded local pork, shredded lettuce, Mtn. Jack cheese, pepper relish, pickled jalapeno, herb aioli \$15

The "Local" Burger

toasted brioche bun, local premium ground beef double smash patties, shredded lettuce, fresh tomato, red onion, house pickles, white American cheese, roots sauce \$17
add bacon or pimento cheese \$2.50

Patty Melt

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

Fresh or Fried Green Tomato BLT

toasted sourdough bread, choice of fresh red tomato or fried green tomato, bacon, shredded lettuce, herb aioli \$16

Chicken, Bacon, Ranch Wrap

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

Garden Wrap

black eyed pea hummus, lettuce, micro greens, roasted tomatoes, avocado salsa, cucumber, cheddar cheese, pickled onions, flour tortilla \$15

*Steak and Frites

12oz NY Strip, red wine roasted garlic butter, roots fries \$38

Sides

Fried Brussel Sprouts

bacon, hot honey \$7

Side Salad

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

Seasonal Fruit

Ask your server for available mixed fruit \$5

Sweet Potato Fries

sweet potato fries, house seasoning \$7

Roots Fries

hand-cut fries, house seasoning \$6
add bacon or pimento cheese \$2.50

Voodoo Chips

Ask your server for available chip options \$3

Hometown Mac & Cheese

Ashe County cheddar, mountain jack cheese, cream, cavatappi noodles, breadcrumbs \$7

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