

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\Uf]f g —

Baked Pimento Cheese 🌱

Ashe county mixed cheeses, pretzel bites \$13

Bread Plate 🌱

yeast rolls, caramelized peach and honey butter \$9

Deviled Eggs 🌱

candied bacon, chives, paprika \$8

Fried Okra Fritters 🌱

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

LRP Wings

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

Firecracker Shrimp

fried shrimp, firecracker, 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, G\Uf]f g & 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 \$15

Burrito Bowl 🌱

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

Buffalo Chicken Bowl

grilled or fried chicken breast, tossed in buffalo, 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 —

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

Fried Chicken Sandwich

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

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 patties, shredded lettuce, fresh tomato, red onion, house pickles, white american cheese, roots sauce \$17
add bacon or pimento cheese \$2.50

Fresh or Fried Green Tomato BLT

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

— Entrees —

*Bone-in Pork Chop

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

Stuffed Chicken Breast

bacon jam, providence cheese, gnocchi, roasted tomatoes, garlic, fresh herbs, cream, asparagus \$29

NC Fish N Chips Set

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

Southern Shrimp and Grits

stone ground grits, mtn. jack cheese, tomato gravy, country ham, cream, micro greens \$25

White BBQ Half Chicken

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

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

Blackfish seasoning, sea island red peas, roasted corn, bacon, trinity (onions, celery, red peppers) corn cream, herb salad \$30

NC Whitefish

Miso butter, Carolina gold risotto, onions, mushrooms, stock, cream, fried shallots, chili crisp \$32

— Steaks —

- All steaks come with a choice of two sides, choice of house butter (rustic roots, red wine roasted garlic, charred green onion)

*Roots Ribeye

16oz char-grilled, NC pature raised black Angus beef, ribeye \$49

*L-Town Strip

14oz char-grilled, NC pature raised black Angus beef, NY strip \$45

*Hawkins and Proctor Filet

8oz char-grilled filet mignon \$mkt
(limited availability Fridays and Saturdays)

*Church Street Prime Rib

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

— Sides —

Garlic Smashed Potatoes

yukon potatoes, roasted garlic, cream, butter \$7

HomeTown Mac and Cheese

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

Squash Casserole

fresh squash, onions, cheddar cheese, sour cream, butter crackers \$7

Southern Street Corn

roasted corn, smokey bacon, jalapeno, Dukes mayo, mountain jack cheese \$7

Fried Brussel Sprouts

bacon, hot honey \$7

Side Salad

mixed lettuces, 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 or pimento cheese \$2.50

Pork Fat Fried Potatoes & Onions

pan fried diced potatoes, onions, lemon, herbs, Providence cheese \$7

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