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.

Sharing & Starters

Baked Pimento Cheese
Ashe county mixed cheeses, pretzel bites *$14*

Bread Service
yeast rolls, honey butter *$9*

Deviled Eggs
candied bacon, chives, paprika *$8*

LRP Wings
6 or 12 fried chicken wings, choice of hot honey, buffalo, lemon pepper, white BBQ, Hotyaki, choice of blue cheese or ranch *$10/$19*

Southern Eggrolls
collards, shredded pork, white bbq sauce, roots mustard *$11*

Sticky Fried Pork Ribs
Cheerwine BBQ, Roots sauce, green onions, blended sesame seeds *$19*

Firecracker Shrimp
fried shrimp, firecracker sauce, green onions, blended sesame seeds, local greens *$13*

The Pig Flatbread
toasted flatbread, slow roasted pork, bacon, house bbq sauce, mountain jack cheese, fried shallots, pickled jalapenos, roots mustard *$17*

The Brussels Flatbread
toasted flatbread,shaved brussels sprouts, bacon, goat cheese, balsamic, citrus *$16*

Peel & Eat BBQ Shrimp
garlic, onion, blackfish seasoning, cowboy butter, fresh herbs, cocktail, house made tartar sauce *$17*
add grilled bread $2

Soups, Salads & Bowls

**protein add ons: grilled chicken 7, fried chicken 8, sautéed, fried or blackened shrimp 8,*seared or blackened salmon 12*
**house dressings: garlic buttermilk ranch, blue cheese, Caesar, honey mustard honey vinaigrette, red wine vinaigrette, sorghum vinaigrette*

Soup & Grilled Pimento Cheese Combo
choice of a cup of daily soup paired with a grilled pimento cheese on toasted sourdough bread *$18*

Southern Soul Bowl
cilantro rice, pickled red onions, avocado salsa, carrots, cucumbers, radishes, pickled jalapenos, chopped peanuts, firecracker sauce, micro greens
$17

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*

Burrito Bowl
cilantro rice, foothills caviar, tomatoes, cheddar cheese, lettuce and cabbage mix, pico de gallo, corn tortilla chips, avocado & chipotle crema *$18*

Harvest Salad
mixed greens, arugula, roasted squash, apples, dried cranberries, candied pecans, goat cheese, sorghum vinaigrette *$17*

House Salad
mixed lettuces, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs *$16*

Caesar Salad
your choice of grilled or chopped romaine lettuce, toasted breadcrumbs, parmesan cheese, house caesar dressing *$16*

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 & Wraps

All sandwiches and wraps are served with Roots fries.
Sweet potato fries +$1 side salad + $3 - daily soup + $4 - GF sliced bread + $2 - any side +$2

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 *$19*
add bacon or add pimento cheese $2.50
add fried egg $2

Chicken Caesar Wrap
grilled or fried Joyce Farms chicken breast, Caesar, dressing, parmesan, romaine, breadcrumbs, tortilla wrap *$17*

Fish Sandwich
fried or grilled daily catch, toasted brioche bun, yellow American cheese, slaw, house made tartar sauce *$18*

Fried Chicken Sandwich
toasted brioche bun, Joyce Farms fried chicken breast, lettuce, house pickles, herb aioli *$18*
substitute for grilled chicken,
add bacon or add pimento cheese $2.50
add fried egg $2

Chicken, Bacon, Ranch Wrap
grilled Joyce Farms chicken breast, bacon, lettuce, fresh tomato, shredded cheese, house made ranch, flour tortilla *$18*

Entrees

***Bone-in Pork Chop**
cast iron seared bone-in pork chop, caramelized apple butter, choice of 1 side *$30*

Stuffed Chicken Breast
bacon jam, country ham prosciutto, parmesan cheese, gnocchi, roasted tomatoes, garlic, fresh herbs, cream *$32*

NC Fried Platter
fried daily catch and shrimp, roots fries, slaw, house made tartar sauce *$26*

Southern Shrimp & Grits
stone ground grits, tomato gravy, country ham, cream, mtn. jack cheese, microgreens *$27*

Pan Seared Salmon
charred green onion butter, lemon, micro greens, choice of 1 side *$26*

Braised Beef Short Ribs
red wine braised short ribs, garlic mashed potatoes, roasted carrots, rustic gravy *$29*

Roasted Joyce Farms Half Chicken
chicken dripping potatoes, garlic, shallots, herbs, cream, parmesan *$29*

Chicken Pot Pie
chicken, cream, celery, onions, carrots, peas, fresh herbs pastry crust *$26*

Grilled NC Daily Catch
miso butter, Carolina gold risotto, onions, mushrooms, stock, cream, fried shallots, chili crisp. *$mkt*

Steaks

All steaks served with a choice of two sides, choice of house butter (cowboy, red wine roasted garlic, charred green onion)

***L-Town Strip**
12oz char-grilled, D6 Provisions, Certified Angus Beef, NY strip*$49*

***Roots Ribeye**
16oz char-grilled D6 Provisions, Certified Angus Beef, ribeye, *$54*

***Hawkins & Proctor Filet**
8oz char-grilled, D6 Provisions, Certified Angus Beef, 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 cooked rare/medium rare
$mkt (limited availability - Fridays and Saturdays)

Sides

Garlic Mashed Potatoes
gold potatoes, roasted garlic, cream, butter, parsley *$8*

Hometown Mac & Cheese
Ashe county cheddar, mountain jack cheese, cavatappi noodles, toasted breadcrumbs *$8*

Roasted Carrots
whipped goat cheese, hot honey, candied pecans *$8*

Collard Greens
bacon, onions, turnips, pot liquor *$8*

Fried Brussel Sprouts
bacon, hot honey *$8*

Daily Soup Special
Ask your server for our chef inspired soup special *cup $8 / bowl $14*

Broccoli Gratin
onions, fresh sage, Ashe County cheddar, butter crackers*$8*

Side Salad
mixed lettuce, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs *$8*

Corn Pudding
roasted corn, eggs, cream, butter *$8*

Sweet Potato Fries
sweet potato fries, house seasoning *$8*

Roots Fries
hand-cut fries, house seasoning *$7*
add bacon or pimento cheese $2.50

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