

LOCAL ROOTS

& PROVISIONS

— G\Uf]b[/ G\UfhYfg —

Deviled Eggs 🌱	\$7	Bread Plate 🌱	\$7
candied bacon, chives		yeast rolls, honey butter	
Fried Green Tomatoes 🌱	\$12	Fried Okra 🌱	\$9
herbed goat cheese, chow chow, microgreens		chopped, cornmeal breaded, ranch	
Street Taco Trio	\$12	Bao Buns	\$13
blackened shrimp, carne asada, pulled pork, pico de gallo, pickled red onions, cabbage, avocado & chipotle crema		fried chicken, pickled vegetables, cilantro, hoisin mayo, asian bbq sauce	
Firecracker Shrimp	\$11	The "G.O.A.T" Flatbread	\$13
fried shrimp, spicy roots sauce, green onions, toasted sesame seeds, local greens		caramelized onions, NC goat cheese, hot honey, fresh peaches	
Baked Pimento Cheese 🌱	\$12	The "Pig" Flatbread	\$14
Ashe county mixed cheeses, pretzel bites		pulled pork, bacon, bbq sauce, smokey cheese, mountain jack cheese, fried shallots, green onions, pickled jalapenos, roots mustard	
Mussels and Clams	\$18		
garlic, tomatoes, chorizo, white wine, parsley, grilled baguette			

— Soups, G\UUXg & Bowls —

*protein add ons: egg salad \$5, grilled chicken \$7, chicken salad \$7, fried chicken \$8, grilled or blackened shrimp \$8, *seared or blackened salmon \$10, *blackened ahi tuna \$13

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

Roasted Tomato Soup 🌱 (cup \$7/ bowl \$11)	House Salad 🌱	\$12
medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese, toasted breadcrumbs	mixed lettuce, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs	
Daily Soup Special (cup \$7/ bowl \$11)	Wedge Salad 🌱	\$12
***Ask your server for our daily soup special	iceberg wedge, carrots, tomatoes, pickled red onions, cucumbers, toasted breadcrumbs, blue cheese crumbles	
Soup/Salad/Sandwich Combo \$13	Caesar Salad 🌱	\$12
choose two: cup of soup, side salad, grilled pimento cheese on sourdough	your choice of grilled or chopped romaine lettuce, toasted breadcrumbs, providence cheese, house caesar	
Southern Soul Bowl 🌱 \$13	Summer Cobb Salad	\$13
cilantro rice, pickled red onions, avocado salsa, carrots, cucumbers, radishes, pickled jalapenos, chopped peanuts, firecracker sauce, micro greens	mixed lettuce, tomatoes, roasted corn, hard boiled eggs, bacon, cheddar cheese, fried shallots	
Burrito Bowl 🌱 \$13	Classical Salad 🌱 🌱	\$12
cilantro rice, foothills caviar, tomatoes, cheddar cheese, lettuce and cabbage mix, pico de gallo, tortilla chips, avocado & chipotle crema	mixed lettuces, red onions, cucumber, tomatoes, peppers, olives, feta, creamy red wine vinaigrette	

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

— Entrees —

Bone-in Pork Chop 🌱	\$24	NC Fish N Chips	\$15
cast iron seared bone-in pork chop, caramelized apple sage butter, choice of 1 side		fried catfish, roots fries, slaw, remoulade	
Braised Beef Short Ribs 🌱	\$24	Southern Shrimp and Grits 🌱	\$21
red wine braised short ribs, garlic smashed potatoes, roasted vegetables, rustic gravy		shrimp, stone ground grits, tomato gravy, country ham, cream, microgreens	
Stuffed Chicken Breast	\$25	*Pan Seared Salmon 🌱	\$22
red pepper, bacon jam, spinach, country ham prosciutto, mozzarella, gnocchi, roasted tomatoes, garlic, fresh herbs, cream		charred green onion butter, choice of 1 side	
*New York Strip 🌱	\$36	*Blackened Ahi Tuna 🌱	\$23
12oz char-grilled CAB NY strip, red wine roasted garlic butter, choice of one side		house rub, hot honey, seasonal succotash	
*Tenderloin Medallions	\$40	*Seared Scallops	\$30
two, 4oz char grilled CAB filet steak medallions, mushroom sauce, cauliflower puree, roasted asparagus		roasted beet puree, roasted vegetable medley	
		*Surf and Turf	\$45
		choice of 12oz NY Strip or two 4oz char-grilled CAB filet steaks, choice of topping, and choice of seared scallops or garlic shrimp, choice of one side	

— Sandwiches —

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

Fried Chicken Sandwich	\$15	Grilled Pimento Cheese 🌱	\$12
toasted brioche bun, fried chicken breast, lettuce, house pickles, herbed aioli <i>substitute for grilled chicken, add bacon \$2.00, add pimento cheese \$1.50</i>		toasted sourdough, melted Ashe county mixed cheese <i>add bacon \$2.00</i>	
The "Local" Burger	\$15	Fresh or Fried Green Tomato BLT	\$12
toasted brioche bun, local premium ground beef double smash pattys, shredded lettuce, tomato, red onion, house pickles, white american cheese, roots sauce <i>substitute for veggie burger, add bacon \$2.00, add pimento cheese \$1.50</i>		toasted sourdough bread, choice of fresh red tomato or fried green tomato, bacon, shredded lettuce, herbed aioli	
		Fried Shrimp or Fish Po Boy	\$15
		toasted hoagie bun, fried catfish or fried shrimp, shredded lettuce, tomato, house pickles, remoulade	

— Sides —

Garlic Smashed Potatoes 🌱 🌱	\$6	Fried Brussel Sprouts 🌱	\$6
yukon potatoes, roasted garlic, cream, butter		spicy roots sauce, sesame seeds	
HomeTown Mac and Cheese 🌱	\$6	Side Salad 🌱	\$6
mixed Ashe county cheese, egg custard		mixed lettuce, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs	
Squash Casserole 🌱	\$6	Broccoli Salad 🌱	\$6
fresh squash, onions, cheddar cheese, sour cream, butter crackers		broccoli, red onions, dried cranberries, tomatoes, bacon, Ashe county cheese	
Southern Street Corn 🌱	\$6	Sweet Potato Fries 🌱 🌱	\$6
roasted corn, bacon, jalapeno, Dukes mayo, mountain jack cheese		sweet potato fries, house seasoning	
Roasted Carrots 🌱 🌱	\$6	Roots Fries 🌱 🌱	\$4
roasted carrots, cumin, coriander, honey, parsley		hand-cut fries, house seasoning <i>add bacon \$2.00, add pimento cheese \$1.50</i>	
Roasted Asparagus 🌱 🌱	\$6		
lemon, parmesan			

— Housemade Desserts —

-Ask your server for selection of house made desserts-

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