

# LOCAL ROOTS

## & PROVISIONS

### — Sharing & Starters —

<b>Baked Pimento Cheese</b> 🍷	\$9	<b>The "Classic"</b>	\$13
Ashe county mixed cheeses, pretzel bites		toasted flatbread, sausage, white cheese sauce, mushrooms, herbed farmers cheese and roasted garlic	
<b>Deviled Eggs</b> 🍷	\$6	<b>The "Pig"</b>	\$14
local eggs, candied bacon, chives		toasted flatbread, slow roasted pulled pork, bacon, house BBQ sauce, smokey cheese, mountain jack cheese, fried shallots, green onions, pickled jalapenos, roots mustard	
<b>Southern Eggrolls</b>	\$9	<b>Southern Greek</b> 🍷	\$12
collards, shredded pork, white bbq sauce, roots mustard		toasted flatbread, black-eyed pea hummus, herbed olive oil, roasted tomatoes, feta, olives, arugula, balsamic drizzle	
<b>Firecracker Shrimp</b>	\$10		
fried shrimp, spicy roots sauce, green onions, toasted benne seeds, local greens			
<b>The "G.O.A.T"</b> 🍷	\$13		
toasted flatbread, caramelized onions, NC goat cheese, hot honey, fresh apples			

### — Salads —

\*add grilled chicken \$4, chicken salad \$4, salmon \$6, blackened shrimp \$4, or egg salad \$4\*  
 \*house dressings - garlic buttermilk ranch, blue cheese, caesar, honey vinaigrette, honey mustard\*


<b>House Salad</b> 🍷	Sm \$5/Lg \$10	<b>Green Salad</b> 🍷🌱	\$12
mixed lettuces, carrots, tomatoes, red onions, cucumbers, toasted breadcrumbs		kale & arugula mix, roasted asparagus, snap peas, cucumbers, green onions, dill, celery, grilled artichokes, goat cheese	
<b>Wedge Salad</b> 🍷	\$11	<b>Spring Cobb Salad</b> 🍷	\$12
iceberg wedge, carrots, tomatoes, pickled red onions, cucumbers, toasted breadcrumbs, blue cheese crumbles		mixed greens, radish, bacon, broccoli, hard boiled egg, cherry tomatoes, cucumbers, shredded carrots, blue cheese crumbles	
<b>Grilled Romaine Caesar</b> 🍷	\$10		
romaine, toasted breadcrumbs, providence cheese, house caesar			

### — Soups/Bowls —


<b>Roasted Tomato Soup</b> 🍷	(cup \$4/ bowl \$8)	<b>Soup/Sandwich Combo</b>	\$11
medley of tomatoes, onions, garlic, fresh herbs, cream, NC goat cheese		your choice of cup of soup and grilled pimento cheese on sourdough	
<b>Daily Soup Special</b>	(cup \$4/ bowl \$8)	<b>Southern Soul Bowl</b> 🍷	\$12
***Ask your server for our daily soup special		carolina gold cilantro rice, pickled onions, avocado salsa, carrots, cucumbers, radishes, pickled jalapenos, chopped peanuts, firecracker sauce and micro greens	

# — Sandwiches/Wraps —

\*All sandwiches served with choice of chips, roots fries or seasonal fruit.\*

<b>Fried Chicken Sandwich</b> toasted brioche bun, fried chicken breast, lettuce, house pickles, herbed aioli <i>add bacon \$1.50, add pimento cheese \$1.50</i> *substitute for grilled chicken	\$12	<b>Grilled Pimento Cheese</b>  toasted sourdough, melted Ashe county mixed cheeses <i>add bacon \$1.50</i>	\$9
<b>The Local</b> toasted brioche bun, double smash patty, local premium ground beef blend, shredded lettuce, tomato, shaved onion, house pickles, white american cheese, roots sauce <i>add bacon \$1.50, add pimento cheese \$1.50</i>	\$13	<b>Fried Green Tomato BLT</b> toasted white bread, thick cut bacon, shredded lettuce, green tomatoes, herbed aioli	\$11
<b>Shrimp Po Boy</b> toasted baguette, shredded lettuce, tomato, house pickles, remoulade	\$12	<b>Chicken, Bacon, Ranch Wrap</b> choice of spinach, sundried tomato, or herbed garlic wrap, grilled chicken, bacon, lettuce, tomato, shredded cheese, ranch	\$12
		<b>Garden Wrap</b> choice of spinach, sundried tomato, or herbed garlic wrap, black eyed pea hummus, lettuce, micro greens, roasted tomatoes, avocado, salsa, cucumber, feta, pickled onions	\$12

# — Kids Menu —

<b>Hand Breaded Chicken Tenders</b> three chicken tenders, herbed breading	\$8	<b>Grilled Cheese</b>  toasted sourdough, Ashe county cheddar, mountain jack	\$6
<b>Kids Burger</b> single patty, premium ground beef blend, toasted brioche, white American cheese, house pickles	\$8	<b>Fried Shrimp</b> breaded shrimp, remoulade	\$8

## Kids Sides

choose one

Fries | Chips | Seasonal Fruit

# — Desserts —

\*\*\*Ask your server for selection of house-made desserts,  
available while supplies last\*\*\*



Vegetarian



Vegan



Gluten Free

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 8 or more.