

LOCAL ROOTS

& PROVISIONS

— Sharing & Starters —

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

— Salads —

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

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

— Soups/Bowls —

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

— Sandwiches —

*All sandwiches served with roots fries.

Fried Chicken Sandwich toasted brioche bun, fried chicken breast, lettuce, house pickles, herbed aioli add bacon \$1.50, add pimento cheese \$1.50 *substitute for grilled chicken	\$12	Shrimp Po Boy toasted baguette, shredded lettuce, tomato, house pickles, remoulade	\$12
The Local toasted brioche bun, double smash patty, local premium ground beef blend, shredded lettuce, tomato, shaved onion, house pickles, white american cheese, roots sauce add bacon \$1.50, add pimento cheese \$1.50	\$13	Grilled Pimento Cheese 🌱 toasted sourdough, melted Ashe county mixed cheese add bacon \$1.50	\$9
		Fried Green Tomato BLT toasted white bread, thick cut bacon, shredded lettuce, green tomatoes, herbed aioli	\$11

— Steaks —

*All steaks come with a side salad, choice of butter (roasted garlic, horseradish herb, or charred green onion) and choice of 1 side.

"1800" Bone-in Ribeye 🌱	\$42	"Hawkins and Proctor" Fillet 8🌱	\$37
16 oz char-grilled, french cut bone-in ribeye		oz char-grilled, filet mignon	
"L-Town" Strip 🌱	\$33	"Downtown" Sirloin 🌱	\$29
12 oz char-grilled NY strip		8 oz char-grilled, center cut sirloin	

— Entrees —

"Floyd's" Slow Braised Beef Short Ribs 🌱	\$21	NC Fish N Chips	\$15
braised short ribs, garlic smashed potatoes, gravy		fried NC catfish, roots fries, slaw, remoulade	
Roots Roasted Chicken 🌱	\$22	Southern Shrimp and Grits 🌱	\$19
slow roasted half chicken, southern chimichurri, and choice of 1 side		shrimp, Crooked Creek grits, tomato gravy	
Heritage Bone-in Chicken Breast 🌱	\$20	Pan Seared Salmon 🌱	\$21
8oz pan seared bone-in chicken breast, sweet pea risotto		charred green onion butter, and choice of 1 side	
"The Lincoln Cast Iron" Bone-in Pork Chop 🌱	\$20	Sunburst Farms Trout 🌱	\$25
10 oz pan seared bone-in pork chop with caramelized apple sage butter, and choice of 1 side		6oz pan seared trout, pea puree, fingerling potatoes, roasted mushrooms, micro greens	

— Sides —

Garlic Smashed Potatoes 🌱🌱	\$5	Roasted Asparagus 🌱🌱	\$5
yukon potatoes, roasted garlic, cream, butter	(sub \$3)	soy glaze, chopped peanuts	(sub \$3)
Collard Greens	\$5	Broccoli Gratin 🌱	\$5
bacon, onions, turnips, pot liquor		onion, Dukes mayo, fresh sage, Ashe county cheddar, mountain gouda	(sub \$3)
HomeTown Mac and Cheese	\$5	Roasted Carrots 🌱🌱	\$5
Ashe county cheddar, mountain jack, Carolina romano, mountain gouda	(sub \$3)	oven roasted carrots, Argentinian relish	(sub \$3)
Charred Green Beans 🌱🌱	\$5	Roots Fries 🌱🌱	\$5
roasted mushrooms, chili oil	(sub \$3)	hand-cut fries, house seasoning add bacon \$1.50, add pimento cheese \$1.50	(sub \$3)

— Kids Menu —

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

Kids Sides

choose one

Fries | Mac N Cheese | Seasonal Fruit

— Housemade Desserts —

Ask your server for selection of house made desserts



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.