



LUNCH
 MONDAY - SATURDAY
 11:30a - 2:30p

STARTERS

crispy **PORK RINDS**, pimento cheese, valentina hot sauce 5

maryland style lump **CRAB CAKE NAPOLEON**, fried green tomatoes, sauce remoulade 10

steamed **PEI MUSSELS**, garlic, herbs, tomatoes, white wine, baguette 10

ROASTED RED PEPPER HUMMUS, cucumbers, kalamata olives, feta, tomatoes, chickpea flatbread 6

SALADS

SPRING MIX, mushrooms, cucumbers, grape tomatoes, red onion, shaved parmesan, balsamic vinaigrette 5

GRILLED ROMAINE, shaved parmesan, caesar dressing*, herbed focaccia 6

BUTTERCRUNCH LETTUCES, strawberries, candied almonds, goat cheese, poppy seeds, lemon-yogurt dressing 7

ICEBERG WEDGE, apple wood smoked bacon, red onion, tomatoes, creamy blue cheese dressing 6

ADD grilled **salmon***, fried **oysters**, grilled **shrimp**, fried or grilled **Naked Bird organic chicken or chicken salad** 6

two maryland style **crab cakes** 8

ENTREES

beer battered **FISH & CHIPS**, southern coleslaw, house tartar sauce, malt vinegar 10

house smoked **PORK SHOULDER**, carolina barbeque sauce, collards, mac & cheese 9

SHRIMP N' GRITS, sauteed shrimp, country ham gravy, stone ground pimento cheese grits, collards 10

CHICKEN PASTA, baby spinach, wild mushrooms, capers, red onion, lemon-dill cream, penne, baguette 10

COLD DRINKS

fountain **Pepsi** products ~ iced **tea** 2.25
 bottled soda 2.5

Uncle Scott's Root Beer **Cheerwine**
Jones Soda: Orange Cream ~ **FuFu Berry**
Boylan's Creamy Red Birch Beer

bottled **Natural Cabana Lemonade** 20oz 3.5

bottled **Sprecher Cream Soda** 16oz 3.5

bottled **Blenheim Ginger Ale** 3.5

Barritt's Ginger Beer 2.5

orange, cranberry, white grapefruit,
 or pineapple **juice** 2.75

POMM juice 3.5

San Benedetto sparkling water 3.5

Fiji artisan water 1L 3.5

WOOD FIRED PIZZAS

HOUSE WILD BOAR SAUSAGE

peppadew peppers, wild mushrooms, mozzarella, marinara 14

HOUSE SMOKED PORK SHOULDER

banana peppers, prosciutto, provolone, valentina hot sauce, onion straws, lusty monk aioli 14

VEGGIE

kalamata olives, roma tomatoes, porcini mushrooms, mozzarella, spinach, roasted garlic cream 13

MOZZARELLA

marinara 9
+ pepperoni 1.5
+ wild boar sausage 3

wood grilled organic **CHICKEN**, hardwood smoked bacon, red onion, pickled jalapeños, cheddar curd, barbecue sauce 14

all sandwiches include choice of side

chili-garlic house smoked **PORK SHOULDER**, pickled carrot & daikon, cucumber, cilantro, mayo, bolillo hoagie 9
sub **SHRIMP** 10 sub **TEMPEH** 7.5

CHICK PEA BURGER, pistachio, almonds, pickled daikon & carrots, tomato, cucumbers, arugula, chipotle-tahini dressing, lettuce leaf 10

shaved Deitz & Watson **TURKEY BREAST**, prosciutto, provolone, tomato, baby spinach, pesto aioli, garlic-herb focaccia 8

house **ROAST BEEF**, banana peppers, grand cru swiss, lusty monk aioli, toasted onion roll, jus 10

apple-pistachio **CHICKEN SALAD**, spring mix, tomato, croissant 8

SALMON BLT*, smoked bacon, spring mix, sundried tomato aioli, grilled sourdough 9.5

crispy **FRIED CHICKEN TACOS**, iceberg lettuce, pickled onions, pico de gallo, queso fresco, mayo, valentina hot sauce, flour tortilla 9
sub **SHRIMP** 10 sub **TEMPEH** 7.5

SANDWICHES

CURRENT MENUS LISTED ON OUR WEBSITE

www.rootandvinerestaurant.com

HOUSE GROUND BEEF or ORGANIC CHICKEN BREAST

CHEERWINE BARBEQUE BURGER* or CHICKEN, applewood smoked bacon, pickled jalapenos, pepper jack cheese, onion straws, brioche 10

WILD MUSHROOM BURGER* or CHICKEN, red onion, grand cru swiss, horseradish mayo, brioche 10

CHEESE BURGER* or CHICKEN, lettuce, tomato, onion, white cheddar, mayo, brioche 9

PIMENTO CHEESE BURGER* or CHICKEN, fried green tomatoes, applewood smoked bacon, sriracha, brioche 10

SIDES 2.50

israeli couscous salad
sweet potato chips
small house salad
tortilla chips & pico
hand cut fries
thai cucumber salad
loaded potato salad

* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

18% gratuity will be placed on parties of six or more.