

DINNER

Monday - Saturday 5p - 9:30p

www.rootandvinerestaurant.com



07/18

STARTERS

cornmeal dusted **OYSTERS**, bacon, barbeque vinaigrette, stone ground pimento cheese grits 8

red lentil **FALAFEL**, sweet potato hummus, tabbouleh 7

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

steamed **PEI MUSSELS**, pickled fennel, sambal, mandarin oranges, blenheim's hot ginger ale 10

fried pickled **OKRA**, shishito peppers, chipotle crema, sesame seeds 5

SALADS

BABY ARUGULA, strawberries, goat cheese, candied pecans, lemon-poppy vinaigrette 8

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

WATERMELON, feta, fleur de sel, shaved almonds, local honey, microgreen salad 7

grilled **ROMAINE**, parmesan, house caesar dressing,* house focaccia 6

BABY SPINACH, red onion, boiled egg, rogue creamery smoked blue cheese, warm bacon vinaigrette 7

ENTREES

wood grilled **CANADIAN SALMON**,* french cous-cous, farmbean salad, lemon beurre blanc 25

pan seared **SCALLOPS**,* Wayco ham, pea shoots, carolina gold rice, tomatillo-cucumber salsa MKT

wood grilled **PRIME BLACK ANGUS NY STRIP**,* hand cut french fries, sautéed broccolini, carrot top gremolata 29

wood grilled Naked Bird **ORGANIC CHICKEN BREAST**,* house tomato pie, petite arugula salad, balsamic reduction 24

brown sugar rubbed grilled **PORKCHOP**,* sweet potato hash, sautéed hominy & swiss chard, grilled peach chutney 26 **sub TOFU** 16

wood grilled **NC MTN. TROUT**,* collard greens, fingerling potatoes, country ham gravy 19

wood grilled **LAMB RACK**,* spring pea risotto, fennel fronds, blackberry gastrique 29

wood grilled **BEEF TENDERLOIN**, blue cheese mashed potatoes, seared baby carrots, pearl onions, smoked jus 30

* 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. Bread service upon request.