

DINNER

Monday - Saturday 5p - 9:30p

www.rootandvinerestaurant.com



09/18

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**, dijon, fresh thyme, garlic, white wine, butter 10

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

SALADS

BABY ARUGULA, WayCo ham, crimini mushrooms, shaved red onion, asiago, sherry vinaigrette 8

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

braised **BEETS & WATERCRESS**, shaved pears, toasted walnuts, apricot stilton, jellied beet reduction 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 **SCOTTISH SALMON**,* roasted red bliss potatoes, oyster mushrooms, asparagus, sherry cream 25

wood grilled **PRIME BLACK ANGUS NY STRIP**,* hand cut fries, haricots verts, porcinis, butter, Green Man porter 29

wood grilled **NAKED BIRD ORGANIC CHICKEN BREAST**,* roasted carrot puree, pearl farro, shaved fennel, orange-honey glaze 24 **sub TOFU** 16

pan seared **SCALLOPS**,* peas, smoked bacon, asparagus, carolina gold rice, cream MKT

HERITAGE PORK OSSO-BUCO, goat cheese polenta, lightly braised kale, merlot reduction 26

wood grilled **NEW ZEALAND LAMB RACK**,* parmesan-herb risotto, fennel fronds, blackberry gastrique 29

wood grilled **BEEF TENDERLOIN**,* asiago potato gratin, honey-ginger glazed carrots, demi glace 30

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

* 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.