



www.rootandvinerestaurant.com



starters

steamed **pei mussels**, house chorizo, jalapeños, red onion, tomatoes, fresh garlic, birdsong jalapeño pale ale, housemade focaccia 10

house kimchi, crispy **vegetable dumplings**, roasted carrot puree 7

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

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

maryland style lump **crab cake** napoleon, fried green tomatoes, sauce remoulade 10

butcher's board, daily selection of cheeses, meats, nuts, and crackers *mkt*

SCRATCH PREPARED

WOOD FIRED

FORTY-TWO TAPS

salads

kale & quinoa, pork belly lardons, medjool dates, breakfast radishes, pecorino stagionato, basil shrub vinaigrette 8

grilled **romaine**, caesar dressing,* 18mo parmigiano reggiano, house focaccia 6

wood grilled **beets & roasted fennel**, arugula, toasted cashews, imperial buck white cheddar, lemon-poppy seed vinaigrette 8

baby **spinach**, red onion, boiled egg, rogue creamery smoked blue cheese, warm bacon vinaigrette 7

03.19

entrees*

wood grilled **scottish salmon**, roasted red bliss potatoes, asparagus, oyster mushrooms, marsala cream 25

wood grilled ras el hanout rubbed naked bird **organic airline chicken breast**, curried-cinnamon couscous, parsley, toasted pumpkin seeds, dried apricots, red onion marmalade 24
sub **tofu** 16

pan seared **scallops**, spring peas, smoked bacon, asparagus, carolina gold rice, cream *mkt*

wood grilled **prime black angus ny strip**, hand cut fries, haricots verts, porcinis, butter, green man porter 29

pan seared organic **duck breast**, maple-soy glaze, house pork belly, brussels leaves, crispy leeks, sweet potato hash 24

pan seared **nc monkfish tail**, red quinoa, shaved fennel, rainbow chard, pickled shallots, fresh horseradish crema 26

wood grilled **beef tenderloin**, buttermilk & chive mashed potatoes, charred broccolini, roasted shallot demi-glaze 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 by request.