

LUNCH

SCRATCH PREPARED

WOOD FIRED

FORTY-TWO TAPS

LUNCH MON.TUE.THUR.FRI.SAT. • 11:30A - 2:30P



beverages

cold drinks

fountain pepsi products **2.25**

sweet/unsweet iced tea **2.25**

illy caffe latte 8.5oz **3.5**

illy mochaccino 8.5oz **3.5**

san benedetto

sparkling water **3.5**

san pellegrino blood orange

sparkling water **3.5**

fiji artisan water 1L **3.5**

boxed water is better 1L **2.5**

bottled drinks 2.5

boylan's cream soda

boylan's sparkling lemonade

barritt's ginger beer

cheerwine

jones sodas

nehi sodas

blenheim hot ginger ale **3**

flying cauldron **3**

butterscotch beer

brownie caramel root beer **3.25**

uncle scott's root beer **3.25**

macfuddy pepper elixir **3.25**

juice 2.75

orange

cranberry

white grapefruit

pineapple

pomm **3.5**

small plates

house ground **meatballs**, pomodoro, grande mozzarella, parmigiano reggiano, toast **6**

steamed **pei mussels**, neuske's smoked bacon, fennel, granny smith apples, cream, bold rock dry hard cider **6**

roasted cauliflower hummus, house za'atar bread, fresh veggies, feta **6**

pork rinds, house pimento cheese, valentina hot sauce **6**

salads

house salad, cucumbers, grape tomatoes, sliced red onion, parmigiano reggiano, balsamic vinaigrette **6**

wedge, hardwood smoked bacon, grape tomatoes, red onion, blue cheese dressing **6**

grilled romaine, shaved parmigiano, caesar dressing,* house focaccia **6**

ADD maryland style **crab cake 6ea**
fried **oysters 6** grilled **shrimp 8**
grilled **salmon* 7** **chicken salad 7**
fried or grilled organic **chicken 7**

entrees

house smoked pulled **pork shoulder**, carolina bbq sauce, collard greens, five cheese radiatore **10**

sauteed **shrimp n' grits**, stone ground pimento cheese grits, country ham gravy, collard greens **12**

house ground **beef short rib & heritage pork bolognese**, papardelle parmigiano reggiano, fresh parsley, grilled house focaccia **12**

grilled salmon, tomatoes, zucchini, wild mushrooms, roasted garlic cream, capers, fresh dill, papardelle, grilled house focaccia **12**

11.20

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

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

house ground burgers* includes a side

american cheese, pickles, lettuce, tomato, onion, mayo, brioche 12

pimento cheese, smoked bacon, onion straws, cheerwine bbq, brioche 14

sandwiches includes a side

salmon blt,* smoked bacon, artisan lettuce, tomato, sundried tomato aioli, whole grain wheat 11

neuske's **smoked ham**, house pulled pork, boar's head swiss, dill pickles, mayberry's cuban mustard, ciabatta 10

herb roasted pulled **chicken salad**, granny smith apples, toasted walnuts, fresh dill, lettuce, tomato, croissant 12

smoked **neuske's turkey breast**, slab bacon, tomatoes, provolone, cheddar mornay, sliced pullman 12

house **corned beef brisket**, sauerkraut, boar's head swiss, 1000 island, house rye 12

hot fried chicken, smoked bacon, ashe co. pepper-jack, dill pickle chips, romaine, brioche 11

maryland style **lump crab melt**, sliced tomatoes, smoked provolone, english muffin, remoulade 13

crispy **fried chicken tacos**, romaine, pickled onions, pico de gallo, queso cotija, mayo, valentina hot sauce, flour tortilla 10

sub tempeh 8

sub grilled shrimp 12

beyond burger,™ lettuce, tomato, onion, pickles, chao vegan american cheese, veganise, toasted oat wheat roll 14 **VEGAN**

OUR BURGERS ARE GROUND IN-HOUSE, USING A PROPRIETARY BLEND OF CHUCK, BRISKET, AND SHORT RIB

ROOT & VINE SOURCES PRODUCE, MEATS, AND CHEESES LOCALLY AND GLOBALLY TO ENSURE ONLY THE HIGHEST QUALITY INGREDIENTS

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housemade sides 3ea

house side salad

hand cut fries

chefs daily selection

sweet potato chips

route 11 kettle chips

- Lightly Salted
- Chesapeake Crab
- Salt & Vinegar
- Mama Zuma
- Salt & Pepper
- Sour Cream & Chive
- Dill Pickle
- Barbeque



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rootandvinerestaurant.com

WE DO OUR BEST TO PROVIDE YOU WITH THE FRESHEST INGREDIENTS AND SCRATCH PREPARED OPTIONS. PLEASE NOTE WE DO NOT ADD ANY PRESERVATIVES OR MSG AND SOME MENU ITEMS DO NOT TRAVEL WELL.