



SCRATCH PREPARED

WOOD FIRED

FORTY-TWO TAPS

We do our best to provide you with the freshest ingredients and scratch prepared options. Please understand menu items may change and might not be available due to product shortages. Thank you.

DINNER
WED. THUR. FRI. SAT.
5P - 9P



139 west union street
morganton, nc 28655
p: 828.433.1540

www.rootandvinerestaurant.com

small plates

steamed **pei mussels**, grape tomatoes, garlic, herbs, white wine, toast 9

braised local **mushrooms**, green tomato-cabbage slaw, cilantro lime aioli, tostada 8 **vegan**

cornmeal dusted **oysters**, hardwood smoked bacon, stone ground pimento cheese grits, barbeque vinaigrette 9

roasted cauliflower hummus, house za'atar flatbread, feta 7

maryland style lump **crab cake** napoleon, fried green tomatoes, sauce remoulade 14

salads

warm **brussels sprouts**, neuske's slab bacon, parmigiano reggiano, lusty monk vinaigrette 8

arcadian mix, smoked artichokes, kalamata olives, peppadews, banana peppers, balsamic vinaigrette 7

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

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

wood fired pizza

vongola baby clams, hardwood smoked bacon, mozzarella, chili flakes, white sauce, parmigiano reggiano, fresh herbs 16

verdura wood grilled artichokes, kalamata olives, banana peppers, fresh garlic, grande mozzarella, napolitana sauce 15

rossa house hot italian sausage, pepperoni, red onion, peppadews, grande mozzarella, house pomodoro, parmigiano reggiano 17

margherita, fresh basil, fior di latte, napolitana sauce, maldon sea salt, extra virgin olive oil 12

bistecca wood grilled flank steak, smoked wild mushrooms, red onions, spinach, mozzarella, white sauce 17

bianca grande mozzarella, smoked provolone, whole milk ricotta, parmigiano reggiano, white sauce 14

fungo shiitake, oyster, crimini, fior di latte, napolitana sauce, parmigiano reggiano 13

porco pulled pork, red onion, pickled jalapenos, cheddar curd, cheerwine bbq sauce 17

ALL WOOD FIRED PIZZAS ARE 10"
NEAPOLITAN STYLE, MADE WITH
ANTIMO CAPUTO FLOUR

wood grilled entrees*

chilean salmon, charleston gold rice, asparagus, lemon-dill beurre blanc 27

heritage **pork chop**, pimento cheese grits, haricots verts, bourbon buttered apples 30

black angus ribeye, buttermilk-chive mashed potatoes, haricots verts, green peppercorn demi glace 36

cauliflower steak, herbed barley, wilted mustard greens, date molasses 18

naked airline chicken breast, mushroom-goat cheese risotto, asparagus, sun-dried tomato hazelnut pesto 24

nc mountain trout, roasted fingerling potatoes, collards, country ham gravy 25

pan seared entrees*

nc flounder, hand cut fries, asparagus, apple-jalapeno slaw 31

duck breast, smashed sweet potatoes, brussels sprouts, fig jam 26

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

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