



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 **11**

braised local **mushrooms**, green tomato-cabbage slaw, cilantro lime aioli, tostada **10 vegan**

cornmeal dusted **oysters**, hardwood smoked bacon, stone ground pimento cheese grits, barbeque vinaigrette **11**

roasted garlic hummus, house za'atar flatbread, olive tapenade, feta **9**

maryland style lump **crab cake** napoleon, fried green tomatoes, sauce remoulade **17**

salads

warm **brussels sprouts**, neuske's slab bacon, parmigiano reggiano, lusty monk vinaigrette **10**

arcadian mix, dried figs, fried marcona almonds, manchego, sherry vinaigrette **10**

wedge, hardwood smoked bacon, grape tomatoes, red onions, blue cheese dressing **8**

grilled romaine, shaved parmigiano, caesar dressing,* house focaccia **8**

wood fired pizza

pollo heritage chicken, spinach
porcinis, smoked artichokes
mozzarella, white sauce 19

rossa house hot italian sausage
pepperoni, red onion, peppadews
grande mozzarella, house pomodoro
parmigiano reggiano 19

puttanesca heritage bacon
house capicola, wayco ham, capers
kalamata olives, mozzarella
pomodoro, basil 18

bianca grande mozzarella
smoked provolone, whole milk ricotta
parmigiano reggiano, white sauce 15

porcini shiitake, oyster, crimini, porcini
fior di latte, mushroom cream
parmigiano reggiano 17

margherita, fresh basil, fior di latte
napolitana sauce, maldon sea salt
extra virgin olive oil 14

creole gulf shrimp, peppadews
heritage andouille, onion petals
pickled jalapeños, mozzarella
pomodoro, tabasco 19

primavera smoked artichokes
banana peppers, onion petals
marinated roma tomatoes,
fior di latte, napolitana sauce
basil oil 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 29

heritage **pork chop**, pimento cheese grits,
haricots verts, bourbon buttered apples 32

black angus ribeye, buttermilk-chive
mashed potatoes, haricots verts, green
peppercorn demi glace 39

cauliflower steak, herbed barley,
wilted mustard greens, date molasses 20

naked airline chicken breast, mushroom-
goat cheese risotto, asparagus, sun-dried tomato
hazelnut pesto 26

nc mountain trout, roasted fingerling
potatoes, collards, country ham gravy 27

pan seared entrees*

nc flounder, hand cut fries,
asparagus, apple-jalapeno slaw 33

duck breast, smashed sweet
potatoes, brussels sprouts, fig jam 29

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.