



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

6/22

small plates

steamed **pei mussels**, garlic, herbs, grape tomatoes, 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**

watermelon, ricotta salata, poppy & sunflower seeds, arcadia mixed greens, agave-sriracha vinaigrette **9**

maryland style lump **crab cake** napoleon, fried green tomatoes, sauce remoulade **20**

salads

blistered **okra**, manchego, marcona almonds, nuóc mam chàm vinaigrette **12**

arcadian mix greens, goat cheese, strawberries, toasted hazelnuts, raspberry vinaigrette **10**

wedge, grape tomatoes, red onions, hardwood smoked bacon, creamy 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, basmati rice, asparagus,
lemon-dill beurre blanc 29

heritage **pork chop**, stone ground pimento cheese
grits, collard greens, mango-gin bbq sauce 32

black angus ribeye, hand cut fries,
haricots verts, chimichurri 39

sriracha-honey glazed **naked airline chicken
breast**, oyster mushrooms, summer squash,
tomato-cucumber couscous, grilled scallions 29

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

pan seared entrees*

mahi, eggplant, baby bok choy, bamboo shoots,
basil, basmati rice, red coconut curry 29

duck breast, smashed sweet potatoes,
brussels sprouts, raspberry-ginger coulis 29

jerk roasted **oyster mushrooms**,
curried vegetable sauté, quinoa,
grilled green tomato 23 **vegan**

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.