



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



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morganton, nc 28655  
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[www.rootandvinerestaurant.com](http://www.rootandvinerestaurant.com)

10/22

## small plates

steamed **pei mussels**, pickled ginger, mandarin oranges, sambal, garlic, ginger beer **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**

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

## salads

**arugula**, figs, red onions, ricotta salata, roasted walnuts, pumpkin vinaigrette **10**

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

**arcadian mix greens**, granny smith apples, toasted hazelnuts, goat cheese, grilled apple vinaigrette **10**

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

## wood grilled entrees\*

**verlasso salmon**, haricots verts, moroccan couscous, sour cherries, caramelized onions, pumpkin seeds, date chutney **30**

**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**

**naked airline chicken breast**, asparagus, lemon-saffron risotto, manchego, pumpkin salsa **29**

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

## pan seared entrées\*

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

**duck breast**, smashed sweet potatoes, brussels sprouts, fig compote **29**

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

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

## wood fired pizza

**vongola** baby clams, neuske's slab bacon, mozzarella, white sauce, microgreens, chili flakes **18**

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

**puttanesca** wayco ham, hot house capicola, kalamata olives, mozzarella, house pomodoro, pesto, chili flakes **18**

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

**terra** smoked wild mushrooms, artichokes, baby kale, provolone, white sauce, parmigiano reggiano **17**

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

**melanzana** eggplant, squash, whole milk ricotta, smoked provolone, house pomodoro, parmigiano reggiano, oregano **17**

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.