



216 east union street
morganton, nc 28655
p: 828.433.1540

www.rootandvinerestaurant.com

DINNER

WED • THURS • FRI • SAT 5pm until 9pm

We work with both local and national vendors to provide you with the freshest quality ingredients, scratch prepared options, best enjoyed in house. Menu items may change due to product availability.

:: small plates ::

steamed pei mussels

spanish chorizo, roasted red peppers,
chickpeas, saffron, white wine, butter,
house baked focaccia

14

falafel

tabbouleh, tahini, carrot puree

14 **vegan**

cornmeal dusted oysters

hardwood smoked bacon,
stone ground pimento cheese grits,
barbeque vinaigrette

14

maryland style lump crab cake napoleon

fried green tomatoes,
sauce remoulade

20

:: salads ::

wg romaine

shaved parmigiano, caesar dressing,*
house baked focaccia

10

arugula

pears, dried fruit, walnuts, red onion,
aged manchego, honey sherry vinaigrette

14

wedge

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

8

mix greens

watermelon radish, carrots, grape tomatoes,
red onion, shaved parmigiano reggiano,
creamy parmesan dressing

8

:: entrées*::

wg verlasso salmon

roasted root vegetables, sautéed kale,
butternut cream, parsley oil

30

wg naked airline chicken breast

sautéed haricots verts, creamy farro,
local chestnut mushroom butter, date nectar

29

sautéed mahi

broccolini, carolina gold rice,
lemon-saffron beurre blanc

35

wg local lions mane vegan

roasted root vegetables,
sautéed kale, chimichurri

30

wg prime certified angus ribeye

sautéed haricots verts, hand cut fries,
herbed compound butter

55

wg heritage pork chop

brandied sweet potato mash, collard
greens, cheerwine bbq sauce, onion straws

38

wg nc mountain trout

roasted fingerling potatoes,
collard greens, country ham gravy

27

sautéed duck breast

roasted butternut squash, zucchini,
sautéed farro, dried cherries,
pear gastrique

36

sub tempeh 23 vegan

:: wood fired pizzas ::

capricciosa

shaved serrano ham, kalamata olives,
smoked artichokes, chestnut mushrooms,
house pomodoro, grande mozzarella

18

margherita

fresh basil, fior di latte,
napoletana sauce, maldon sea salt,
extra virgin olive oil

14

rossa

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

19

bianca

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

15

ortolana

grilled egg plant, zucchini, peppadews,
napoletana sauce, fior di latte

17

bistecca

wg apple brandy farm skirt steak,
caramelized onion, local chestnut
mushrooms, grande mozzarella,
white sauce, gorgonzola

19

Outside food prohibited. Bread service is .50 per roll.
20% gratuity will be placed on parties of six or more.

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