



216 east union street  
morganton, nc 28655  
p: 828.433.1540

[www.rootandvinerestaurant.com](http://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**

leeks, white wine, heavy cream,  
herbs, lusty monk mustard,  
house baked focaccia

14

### **pupusas**

sweet corn, vegan cheddar,  
curtido, hot salsa verde

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**

blueberries, roasted salted almonds,  
goat cheese, lemon-poppy vinaigrette

14

### **wedge**

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

8

### **mix greens**

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

8

:: entrées\*::

**wg verlasso salmon**

snap peas, zucchini & radish  
pearl coucous salad, apple cider & fennel  
seed purple cabbage slaw

30

**sub marinated tempeh** 23 **vegan**

**wg prime certified angus ribeye**

charred baby carrots,  
hand cut fries, chimichurri

59

**wg heritage pork chop**

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

39

**wg nc mountain trout**

roasted fingerling potatoes,  
collard greens, country ham gravy

27

**sautéed duck breast**

sautéed haricots verts, brandied sweet  
potato mash, rosemary & shallot  
blueberry - balsamic compote

36

**sautéed mahi**

lemon-herbed tomato, zucchini & sweet  
corn risotto, spring pea coulis

35

**sub wg local lions mane** **vegan**

30

**wg naked airline chicken breast**

hot honey glaze, charred baby carrots,  
roasted fingerling potatoes,  
whipped feta, pistachios

29

:: 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 eggplant, 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.