



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

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

butternut squash, wilted arugula, farro,
sun-dried tomato pesto

30

sub **wg lions mane** 30 **vegan**

wg naked airline chicken breast

mayan citrus marinade, black turtle beans,
carolina gold rice, pickled red onions

29

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

wg prime certified angus ribeye

haricots verts, 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

local mushroom & roasted
chestnut risotto, brussels sprouts,
rosemary & currant gastrique

36

sautéed mahi

roasted sweet peppers, baby carrots,
snap peas, green curry, carolina gold rice

35

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

:: wood fired pizzas ::

creole

wg blackened shrimp, chop shop andouille,
jalapenos, red onion, smoked provolone,
pomodoro, tabasco

19

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

greek

marinated roma tomatoes, banana peppers,
kalamata olives, grande mozzarella,
napoletana sauce, feta

17

bistecca

wg apple brandy farm skirtsteak,
caramelized onion, local chestnut
mushrooms, grande mozzarella,
white sauce, blue cheese

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.