

Dinner Menu

Root and Barrel Kitchen

Starters

Southern Fried Pimento Cheese Balls 12
served with red pepper jelly

GF Pomegranate Brussel Sprouts 8
fried brussel sprouts tossed in a pomegranate molasses and cajun spices with fresh pomegranate seeds

Crispy Pork Belly 14
Smoky BBQ sauce with chipotle crema

Charcuterie Board 22
Chef's choice of meats, cheeses, and accents

Mediterranean Pizza 12
homemade pesto, feta and parmesan cheese, and olive, artichoke, tomato bruschetta. With a balsamic reduction

GF Wings 12
6 wings with house made smoky mountain BBQ sauce + Ranch or Blue Cheese dressing +

GF R&B Shrimp Cocktail 14
Jumbo gulf shrimp poached with lemon and bay leaves, with a sweet chili cocktail sauce

Midnight Mushies 12
deep fried local mushrooms from Midnight Mushroom Farm, and onions with house made sriracha ranch + substitute rice flour upon request +

Spinach Artichoke Dip 13
served with fried pita

Soups and Salads

Soup Du Jour 6 Cup 10 Bowl

Lemon Fennel Caesar 7 Half 12 Full
House Made Caesar, Romain, Shaved Fennel, Croutons, Lemon Zest

GF Mixed Greens & Beets 8 Half 13 Full
Truffle- Honey Vinaigrette, Crumbled Blue Cheese, Roasted Beets, Tomato

Tomato Basil 6 Cup 10 Bowl

GF Waldorf 8 Half 13 Full
Apples, Celery, Walnut, Raisin, Grapes, tossed with a Poppy Seed Dressing, over a bed of mixed green

GF Spinach & Apples 7 Half 12 Full
Apple Cider and Grain Mustard Vinaigrette, Candied Pumpkin Seeds, Onion, Diced Bacon and Apples

Add Protein- grilled chicken...7/shrimp...8/salmon...9

Burgers

[gluten free bun available upon request]

***The Aristocrat** 17
Blue Cheese and bacon, dried cherry tomato, lemon and garlic dressed arugula

***The Pimp** 16
House made pimento cheese, bacon jam with sweet and spicy pickles

Entrées

GF V Soul Bowl 15
layered flavors and textures to nourish the mind, body, and soul. Black beans, jasmine rice, sweet potato, pecans, pickled onions, seasonal fruits and veggies, with a tahini maple dressing + chicken...19/Shrimp...23/Salmon...24 +

Mushrooms and Pesto 20
local mushrooms, house pesto, fresh vegetables, over pasta

GF Local Rainbow Trout 25
Seasoned trout served with wild rice and grilled zucchini

GF Ribeye 44
14 oz, served with roasted garlic mashed potatoes and grilled zucchini

GF Filet 45
8 oz. with a bourbon onion sauce and bleu cheese crumble. Served with roasted garlic mashed potatoes and grilled zucchini

Blackened Salmon Gnocchi 27
gnocchi, red pepper, and sweet onion tossed in house pesto cream, dry cherry tomatoes

GF Grilled Pork Chop 25
10 oz bone-in, served with southern collard greens and mashed potatoes with a red eye pork reduction

GF Red Pepper Shrimp & Risotto 28
Gulf Shrimp sautéed with red pepper jam, bacon, cherry tomatoes, risotto, fresh arugula and fried capers

GF Italian Braised Lamb Shank 30
served with rosemary gremolata and caramelized fennel rissoto

Split Entrées 4

entrées that are split are served separately with full sides

Executive Chef Walter Shephard Sous Chef Ryan Wilson

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions