root&bone SUPPER

Light Bites & Snacks

PIMENTO CHEESE IN A JAR 6
fire roasted pimento peppers, voodoo chips & crisp vegetables

DRUNKEN DEVILED EGGS 6
pickled onion, dill & spicy potato chips

CRISPY OKRA 6
buttermilk ranch, fresh herbs

CORN 3 WAY 6
on the cob, corn bread butter puree, hominy & popped corn

TOTS 6
little barrel potatoes with sea salt & come back sauce
smother in melted cheddar +$2 add bacon +$3

HAVANA ROASTED PINK SHRIMP 14
dark plantain & bacon smash, cilantro chimichurri

Quick Grabs!

GRANDMA DAISY'S ANGEL BISCUITS 2 for 6
honey roasted chicken jus, benne seeds, sea salt & thyme

FRIED CHICKEN BISCUITS 2 for 10
Tabasco pepper jelly, house made pickles & potato chips

CRAB CAKE SLIDERS 2 for 15
lump blue crab, remoulade, pickled onions & coleslaw

PULLED PORK SLIDERS 2 for 10
barbequed & shredded pork shoulder, ginger slaw

WAGYU BEEF SLIDERS 2 for 12
house-made ketchup, crispy shallots, pickles,
choice of cheddar or swiss
add bacon +$1

Sides

BUCKWHEAT CHEDDAR WAFFLES 7
served with bourbon maple syrup

MACARONI N' CHEESE 8
crunchy cheese & biscuit crust

STONE GROUND GRITS 7
pimento cheese & grilled corn

CHARRED GREEN BEANS 7
bean puree & cashews

SUMMER PATTY PAN SQUASH 7
heirloom tomato, whipped goat chevre
& marcona almonds

Salads & More Vegetarian Bites

CARROT ROOT CRUNCH 11
ginger, yogurt, crunchy carrots & lentils, arugula,
fresh lemon & salsa verde

MANGO & WATERMELON 10
watercress, cucumber, lime, cayenne, mint & olive oil

HEIRLOOM TOMATOES 12
sourdough toast, basil green goddess, sherry vinegar, virgin oil

ROMAINE WEDGE SALAD 10
buttermilk ranch, avocado, corn, heirloom tomato

extras for any salad: roasted shrimp +$8 fried chicken +$6 house bacon +$5

Big Plates

BLUE CRAB CAKES 26
wilted spinach, summer patty pan, shallots, Tabasco dressing

PAN SEARED SALMON 27
ginger root glaze, roasted carrot roots, toasted almonds
& red lentil succotash

SHRIMP & GRITS 26
royal red shrimp, melted tomatoes, charred corn & bacon beer jus

CAROLINA SPARE RIBS 27
north carolina bbq mustard, cole slaw with a mac & cheese waffle

BLACKENED CHURRASCO STEAK 25
smokey plaintain barbeque, sautéed green beans, chimichurri

ROOT & BONE SIGNATURE FRIED CHICKEN half 18/whole 30
Springer Mountain free range chicken, sweet tea brined,
lemon dusted with Tabasco honey

Tasting Menu

40 per person

FIRST COURSE
Deviled Eggs
Angel Biscuits
Mango & Watermelon Salad

SECOND COURSE
R&B Signature fried chicken
choice of 2 sides

DESSERT COURSE
choose one of our daily offerings

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that some food items we prepare may contains nuts or trace amounts of nuts.

20% Gratuity added to all checks.

root&bone DRINKS

Cocktails 13

SWEET NECTAR
ketel one vodka, licor 43, orange juice, cinnamon syrup, orange garnish, served over ice

THE HEMINGWAY
daquiri style cocktail, ron zacapa rum, fresh lime juice, simple syrup

ANACAPRI
Avion silver tequila, campari, agave, grapefruit and lime juice, lime garnish, served chilled

VIOLET HOUR
martini style cocktail, fords gin, crème de violette, maraschino liqueur, fresh lemon juice, cherry garnish

PROHIBITION TEA
woodford reserve bourbon, green tea, honey and peach syrup, fresh lemon juice, orange bitters, lemon & mint garnish, served over ice

Beers

DUE SOUTH Category 3 IPA 16oz	7
HEINEKEN	7
CORONA EXTRA	7
CORONA LIGHT	7
STELLA ARTOIS	7
PERONI	7
BUD LIGHT	6
BUDWEISER	6

Wine

SPARKLING	
Maschio PROSECCO	13 | 55
Taittinger BRUT	20 | 150
Taittinger NOCTURNE	165
Taittinger NOCTURNE ROSE	195
Veuve Clicquot BRUT	225
Veuve Clicquot ROSE	375
ROSÉ	
Minuty ROSE	12 | 48
Whispering Angel ROSE	14 | 56
Bertaud Domaine Belieu ROSE	15 | 60
WHITE	
Yealands SAUVIGNON BLANC	12 | 48
Justin SAUVIGNON BLANC	15 | 60
Santa Margherita PINOT GRIGIO	15 | 52
Beckon CHARDONNAY	13 | 52
Laguna Vineyard CHARDONNAY	15 | 63
RED	
Graffina MALBEC	12 | 48
Chloe PINOT NOIR	13 | 52
Lyric by Etude PINOT NOIR	14 | 55
Kenwood MERLOT	13 | 52
Sebastian CABERNET SAUVIGNON	14 | 55

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