

ROOTS COASTAL KITCHEN

LUNCH MENU

 @ROOTSCOASTALKITCHEN

BREAD + BUTTER

CAST IRON SEARED CORN BREAD 12
poblano cream cheese, agave, lime + coriander

BUTTERMILK BISCUITS 12
whipped honey butter, jam, thyme + sea salt

STARTERS

DEVILED EGGS 10 GF V
local island eggs + plantain chips

LOCAL CONCH FRITTERS 19
spicy aioli, cilantro + lime

CHICKEN EMPANADAS 11
herb salsa verde

SALT N’ PEPPER CALAMARI 18
quick pickle vegetables + lemon aioli

UPTOWN PIGS IN A BLANKET 14
local longaniza, puff pastry-wrapped, sesame, island mango chutney

SMOKED FISH DIP 16
house-made pickles, smoked local catch, crispy plantain & crackers

SALADS

APPLE & GOAT CHEESE SALAD 18 V
crisp green apple, crumbled goat cheese, red onion,
local baby greens + candied walnuts

SIMPLE GREENS 15 GF V
cucumber, tomatoes, carrot ribbons, organic arugula,
red onion + citrus vinaigrette

WEDGE SALAD 18 GF VP
crisp lettuce, avocado, grilled corn, pickled onions,
thick house bacon + blue cheese crumbles

CAESAR SALAD 18 GFP V
romaine hearts, house-made caesar dressing
garlic croutons + parmesan

ADD TO ANY SALAD: GRILLED CHICKEN +8 GF | **FRIED CHICKEN +8** | **SHRIMP +12** GF | **MARINATED 5 OZ SKIRT STEAK +14** GF

RCK FAVORITES

SLOW-ROASTED SPARE RIBS
HALF RACK 19 | **WHOLE RACK 31** GF
spicy brown sugar brûléed, guava BBQ + pickled chili

CRISPY FRIED CHICKEN BUCKET
HALF 21 | **WHOLE 38**
local puerto rican chicken, citrus-dusted + hot honey

MAINS

SPICY VODKA RIGATONI 29
’nduja sausage, vodka cream sauce, parmesan + basil
add chicken +6 | add shrimp +8

SHRIMP & GRITS 32 GFP
sautéed shrimp, smoked sausage, local beer, caramelized red
onion jus + creamy grits

SESAME RARE SEARED TUNA 32 GFP
edamame, seaweed, mango, cucumber, yuzu ponzu + coconut rice

APRICOT BRICK CHICKEN 32
airline breast cooked under a clay brick, sardinian couscous,
pistachio + apricot honey mustard glaze

14 OZ PRIME NEW YORK STRIP 59 GFP
roasted fingerling potatoes, asparagus, roots steak sauce
+ horseradish crème

HANDHELDS

1/2 LB SMASH BURGER 21 GFP
double patty, double cheese, charred onions, secret sauce + french fries
add bacon +3

ORGANIC VEGGIE GRILLED CHEESE + SOUP 19
sourdough bread, grilled zucchini, tomato + summer squash

CHICKEN SANDWICH... FRIED OR GRILLED 20
cusanos bread, coleslaw, onions + ranch ++ fries 4

BROILED LOCAL CATCH SANDWICH 25
mahi mahi, avocado, tomato + key lime aioli ++ fries 4

FISH TACOS 18
battered or broiled grouper tacos, corn tortillas,
cilantro + jalapeño aioli + cabbage slaw

PIZZA

ROOTS MARGHERITA 22 V
fresh mozzarella, heirloom tomatoes + fresh picked basil

POLLO Q PIZZA 25
fried chicken, BBQ sauce, sweet corn, tomato + ranch

MAC & CHEESE PIZZA 24 V
cheesy pasta, oregano + crunchy onions

PUMPKIN & GOAT CHEESE PIZZA 24 V
mushrooms, local pumpkin, goat cheese,
pesto, caramelized onions + arugula

PROSCIUTTO PIZZA 26
mozzarella, prosciutto, goat cheese, balsamic + arugula

SHORT RIB + TRUFFLE PIZZA 28
prime short rib, caramelized onion, black truffle whipped ricotta

SIDES

SUMMER MELON, CUCUMBER, BASIL + CITRUS 14 GF V

MANGO PORCUPINE, CHILI + LIME 12 GF V

LOCAL GRILLED CALABAZA SQUASH, COCONUT + CHILIES 14 GF V

MACARONI & CHEESE WITH BISCUIT THYME CRUST 14 V

GRITS, PIMENTO CHEESE + GRILLED CORN 14 GF V

HONEY-ROASTED CARROTS, YOGURT + ALMONDS 14 GF V

POTATO SIDES

MASHED POTATOES 12 GF V

SEA SALT FRIES 12 V

TRUFFLE FRIES 14 V

BACON + CHEDDAR FRIES 14

ROOTS RESTAURANT SERVES FARM-TO-TABLE GOODNESS, INSPIRED BY CELEBRITY CHEF AND
TOP CHEF FINALIST JEFF MCINNIS AND JANINE BOOTH.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Some items we prepare may contain nuts. Please advise staff of all allergies. 20%gratuity will be added to parties of 6 or more.

{ gf: gluten-free | gfp: gluten-free possible
v: vegetarian | vp: vegetarian possible



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COCKTAILS | 16

WATERMELON CRISP

ketel one vodka, watermelon syrup, cucumber essence, lemon

OLD FASHIONED ROOTS

bacon fat-washed bulleit bourbon, demerara syrup + angostura and orange bitters

SOUTHERN BELLE SOUR

tanqueray gin, lemon, egg white + maple syrup

AMERICAN GIRL MARTINI

the botanist gin & tito's handmade vodka, dolin dry vermouth + blue cheese olives

GULF OF MEXICO

casamigos tequila, grapefruit juice, cascabel spicy syrup, chili lime rim + grapefruit soda

DAISY MAY SPRITZ

aperol, sparkling wine, passion fruit, pineapple, orange slice + soda

PENICILLIN

dewar's 12 yr, lemon, honey syrup, ginger syrup + johnnie walker black mist

SUNNY THYME

bacardi 8 yr, domaine de canton, pineapple, lemon + thyme

WINES GLASS | BOTTLE

SPARKLING

la marca prosecco 15/60

tasha rosé 22/79

WHITE

placido pinot grigio 14/55

lolo albariño 15/60

the crossings sauvignon blanc 16/65

louis latour ardèche chardonnay 16/65

la crema chardonnay 21/ 79

RED

louis jadot beaujolais 15/60

prophecy pinot noir 15/60

louis martini cabernet sauvignon 18/69

decoy merlot 19/70

unshackled by the prisoner cabernet sauvignon 24/89

BEER | 8

LOCAL BEER

magna

medalla light

ocean lab ipa

rio mar lager

DOMESTIC

bud light

coors light

michelob ultra

IMPORTED

corona extra

heineken

heineken 0.0



MOCKTAILS | 10

ROOTS MOCKTAILS

ask your server for our daily offerings

DESSERTS | 14

TROPICAL PAVLOVA SUNDAE GFV

mango sorbet, toasted coconut, fresh island fruit, bourbon vanilla bean whip

CHOCOLATE PEANUT

BANANA SPLIT GFV

chocolate, vanilla & peanut butter ice cream, chocolate sauce, whipped cream & peanuts

STRAWBERRY ANGEL CAKE V

layers of vanilla sponge, strawberry compote + buttermilk cream

TOASTED BANANA BREAD V

oatmeal ice cream, caramel & granola

COUNTRY-STYLE CARROT CAKE V

caramel sauce

CHOCOLATE 7-LAYER CAKE V

layered chocolate cake with chocolate sauce

BANANA PUDDING

layers of caramel, banana pastry cream, vanilla wafer, freshly brûléed bananas

ICE CREAMS + SORBET ONE SCOOP 4.50 | TWO SCOOPS 7.5 | TOPPING OR SAUCE 1 EACH

VANILLA BEAN

PISTACHIO

CORNBREAD

MALANGA LILA (TARO ROOT)

CHOCOLATE

OATMEAL

PEANUT BUTTER

MANGO SORBET

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