



TAVERN



HEARTH



ROTISSERIE

roanoke

HOLIDAY A LA CARTE MENU

Lumber Exchange, 1915
Roanoke Building & Tower, 1926
National Historic Landmark, 2008
Roanoke Restaurant, Established 2016

STARTERS

NEW ENGLAND CLAM CHOWDER cup 8, bowl 10
Bacon, House Cheddar Biscuit, Chives

THAI BBQ SHRIMP 18
Sushi Rice, Thai Chili Sauce, Sesame, Chive, Crispy Onion

FRIED CHICKEN 17
Chipotle Honey, Hot Sauce, House Cheddar Biscuit,
House Pickles

LAMB HUMMUS 20
Braised Lamb Ragu, Za'atar Pita, Mint Infused Olive Oil

BURRATA 18 **V**
Delicata Squash, Arugula, Radicchio, Olive Oil, Tomato
Jam, Pumpkin Seed, Crostini, Balsamic Reduction

***TUNA TARTARE** 19
Fresh Tuna, Avocado, Wonton Chips, Japanese Dressing

POWER SALAD 19

Baby Kale, Cauliflower Couscous, Cucumbers, Quinoa,
Chickpeas, Dried Apricot, Feta Cheese, Sesame Seed,
Cilantro, Lemon-Tahini Dressing

ROANOKE SALAD 21

Rotisserie Chicken, Grape Tomatoes, Jicama, Bacon,
Dates, Avocado, Chopped Egg, Blue Cheese,
Honey-Lime Dijon Vinaigrette

***CAESAR SALAD** 15
Garlic Croutons, Parmesan, House Dressing

PROTEIN ADD ONS

Chicken 6 • *Faroe Island Salmon 9 • *Strip Steak 11 • Shrimp 3pc 12

ENTREES

GREEN CIRCLE ROTISSERIE CHICKEN 29
Truffle Mashed Potatoes, Seasonal Vegetables, Garlic Lemon Sauce

***ROANOKE CHEESEBURGER** 19
Two 4 oz. Patties, Tomato, Iceberg, American Cheese, Pickles, Dijonnaise, Fries

***ROASTED SALMON** 28
Confit Tomato, Pesto Mashed Potato, Leek Fondue

***14OZ NY STRIP** 45
Truffle Mashed Potatoes, Caramelized Shallots, Au Poivre

***PRIME RIB** 65
Truffle Mashed Potatoes, Au Jus, Horseradish

***STEAK FRITES** 39
10 oz. Ribeye Steak, Garlic Aioli, Sea Salt, Au Poivre

LOBSTER RAVIOLI 32
Lobster Vodka Cream Sauce, Sautéed Shrimp, Garlic Breadcrumbs

BAKED FOUR CHEESE RAVIOLI 24 **V**
Spinach, Marinara, Taleggio Sauce, Mozzarella, Garlic Breadcrumbs, Crostini

CHICKEN PARMESAN 27
Mozzarella, Herb Linguine, Pomodoro Sauce

SIDES

HEARTH OVEN MUSHROOMS 12
Chef's Mushroom Blend, Fresh
Herbs, Shallots, Sherry Cream

FRENCH FRIES 7
Mushroom Garlic Aioli, Parmesan

ROASTED BRUSSEL SPROUTS 12
Garlic Chili Ginger Sauce

MAC N' CHEESE 12
Taleggio, Breadcrumbs
add Shrimp 3 ea. • add Bacon 4

DESSERTS

SEASONAL FRUIT COBBLER 12
Vanilla Gelato, Caramel

BLACK FOREST CAKE 12

PISTACHIO CHEESECAKE 12

As a way to offset rising costs, we have added a 3.5% surcharge to all checks. You may request to have this taken off your check, should you choose. Thank you for dining with us.

*This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VEG (vegan) **V** (vegetarian), Gluten Free Bread available upon request

SIGNATURE

RED WOLF Wolf Point Rye, Maraschino Liqueur, Averna Amaro	18	VIOLET SKY MARGARITA Gran Centenario Plata, Triple Sec, Lime Juice, Butterfly Pea Cordial	16
CHICAGO SIESTA Gran Centenario Plata, Jepson's Malort, Grapefruit, Lime, Dehydrated Grapefruit	16	WORKING LUNCH Monkey Shoulder Blended Whiskey, Lemon, Agave, Framboise	16
OAXACA OLD FASHIONED Milagro Reposado, 400 Conejos Mezcal, Agave, Peychaud Bitters, Flamed Orange Peel	18	ESPRESSO MARTINI Grey Goose Vodka, Sparrow Espresso, Disaronno Amaretto	18
NEGRONI SOUR Ford's Gin, Campari, Amaro Montenegro, Egg White, Lemon Juice	16	OASIUM DAYBREAK Hendricks, Oasium, Orange Liqueur, Giffard Pineapple, Lime Juice, Fig Preserve Cordial	16
CASABLANCA Bacardi Mango Chili, Grapefruit Oleo, Pineapple, Lime, Pomegranate	16	IN GOOD HEALTH Cucumber & Kiwi Infused Bacardi Rum, Lime, Cane Sugar	14

ROANOKE CLASSICS

THE LANDMARK OLD FASHIONED Cherry Wood Citrus Infused Old Forester Bourbon, Demerara, Bitters, HAVE IT SMOKED FOR \$2	16
NOT SO OLD FASHIONED Angel's Envy, Rosemary & Thyme Cordial, Aromatic & Orange Bitters	18
THE BLACK MANHATTAN Woodford Reserve, Trinchero Vermouth, Amaro Averna, Bitters	18
FRENCH ALEXANDER Hendrick's Gin, Stoli Vodka, St. Germain, Lavender, Prosecco	14
BOSS LADY Jalepeño & Cedar Infused Gran Centenario Tequila, Pineapple, Oleo, Lime, Agave, Mole Bitters	14

MOCKTAILS & CRAFT SODAS

Add Your Favorite Spirits for \$10

Stoli, Centenario Tequila, Ford's Gin, Bacardi, Aperol

FARMER'S DAUGHTER Muddled Cucumbers, Basil, Fresh Lemon	6	THE HERE NOW Grapefruit Oleo, Pineapple, Lime, Grenadine	8	RED BULL, RED BULL FLAVORS	5
LEMON GINGER KOMBUCHA Forage, Fitchburg, Wisconsin	7	EVIAN STILL & SPARKLING WATER Cachat Spring, France	9	CRAFT SODA Q Sparkling Grapefruit, Q Ginger Ale	5

WINE

WHITE & ROSÉ

	G	B
PINOT GRIGIO Aqua di Venus, Friuli, Italy	14	52
ALBARIÑO Terras Guada O'Rosal, Rias Baixas, Spain	13	48
SANCERRE Maison de Madeleine Sancerre, Loire Valley, France		80
SAUVIGNON BLANC Echo Bay, Marlborough, New Zealand	14	52
Mason Cellars, Napa Valley, CA	16	64
Ziata Vineyards, Karen Cakebread, Napa Valley, CA		72
CHARDONNAY Rodney Strong "Chalk Hill", Sonoma Coast, CA	14	56
Quattro Theory, Napa Valley, CA	18	72
Flowers, Sonoma Coast, CA		75
Cakebread Cellars, Napa Valley		80
BLANC DE NOIR Blindfold, Napa Valley, CA		60
RIESLING Seaglass, Amador County, CA	13	48
MOSCATO Terra d'Oro, Amador County, CA	11	44
ROSÉ Bieler Pere & Fils "Sabine", Coteaux d'aix en Provence, France	12	44

BUBBLES

PROSECCO Avisi, Veneto, Italy	12	44
ROSÉ Mumm Sparkling Rosé, CA	14	56
CHAMPAGNE Perrier-jouët, Grand Brut, 375ml		45
Moët Chandon Imperial Brut, 187ml, Epernay, France		25
G.H. Mumm Champagne, Reims, France		75
Tattinger Brut La Francaise, France		90
Veuve Clicquot Yellow Label, Reims, France		140

RED

PINOT NOIR Outlier, Lake County, CA	15	60
Four Graces, Willamette, OR	16	64

RED

	G	B
PINOT NOIR Benton Lane, Pinot Noir, Willamette, OR	18	72
Bravium, Anderson Valley, CA		72
Brassfield, High Valley Appellation, CA		56
Etude, Carneros, CA		75
Flowers, Sonoma Coast, CA		80
TEMPRANILLO Campo Viejo Rioja Tempranillo Rioja, Spain	14	52
17 by PINEA Tempranillo, Northern Spain		105
MALBEC Acheval Ferrerer, Mendoza, Argentina	14	52
RED BLEND Unshackled by Prisoner, North Coast, CA	16	60
Taken Cabernet, Zinfandel Merlot Blend, Napa Valley, CA	20	80
Symmetry, Alexander Valley, Sonoma		75
The Prisoner Wine Company, Napa Valley, CA		110
CABERNET SAUVIGNON Bezel by Cakebread, Paso Robles, CA	16	64
Napa Cellars, Napa Valley, CA	18	72
Iron & Sand, Paso Robles, CA		64
Frank Family, Napa Valley, CA		80
Quattro Theory, Napa Valley, CA		115
Hall, Napa Valley, CA		125
Jordan, Alexander Valley, CA		145
Caymus Vineyards 50th Anniversary, Napa		225
Rodney Strong, Sonoma CA 1.5 L		175
Chappallet, Napa Valley, CA 1.5 L		275
BV Georges de Latour Private Reserve, Napa Valley, CA		350
RED ZINFANDEL The Prisoner Wine Company, Saldo, CA		60
SANGIOVESE San Polo Brunello di Montalcino, D.O.C.G Italy		140

DESSERT

TAWNY PORT Taylor Fladgate 10 year, Gaia, Portugal	12
RUBY PORT Fonseca Porto, Gaia, Portugal	14
RESERVE PORT Fonseca Bin 27 Porto, Gaia, Portugal	16
PEDRO XIMENEZ SHERRY Lustau Vina 25, Jerez de la Frontera, Spain	14

BEER

DRAFT		JUICY PALE ALE Dogfish Head Greatful Dead, Milton, DE	10	BOTTLES & CANS	
GOLDEN ALE Rotating Local Brew	9	STOUT Guinness, Dublin, Ireland	10	RADLER Stiegl, Salzburg, Austria	8
LAGER Yuengling, Pottsville, PA	9	ROANOKE LOUNGE DRAFT		WHEAT ALE Goose Island "312," Chicago, IL	8
PILSNER Pilsner Urquell, Plzen, Czech Republic	9	GOLDEN ALE Rotating Local Brew	9	BELGIAN STYLE Goose Island "Matilda," Chicago, IL	10
PILSNER LAGER Stella Artois, Leuven, Belgium	9	FARMHOUSE SAISON Off Color "Apex Predator," Chicago, IL	9	PALE ALE Lagunitas "Lil Sumpin Sumpin," Chicago, IL	8
VIENNA LAGER Dovetail, Chicago, IL	8	PILSNER LAGER Stella Artois, Leuven, Belgium	9	DOUBLE IPA Pipeworks "Ninja vs unicorn," Chicago, IL	11
FARMHOUSE SAISON Off Color "Apex Predator", Chicago, IL	9	IPA Spiteful, Chicago, IL	10	SEASONAL CIDER Uncle Johns Ciderhouse, St John's, MI	11
PALE ALE 3 Floyds "Zombie Dust," Munster, IN	10	JUICY PALE ALE Dogfish Head Greatful Dead, Milton, DE	10	PORTER Rotating	8
IPA Spiteful, Chicago, IL	8	STOUT Guinness, Dublin, Ireland	9	KROMBACHER Weizen, Non-alcoholic	8
KOLSCH Begyle "Boat Shoes," Chicago, IL	9				

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Easter Featured Menu

Beet Salad

Roasted Red and Gold Beets, Plum, Arugula, Goat Cheese, Sunflower Seeds, Poppy Seed Dressing 20

Blackened Scallops

Mushrooms, Green Peas, Parmesan Risotto 45

Beef Short Ribs

8oz Short Ribs, Mashed Potatoes, Green Beans, Braised Red Wine Sauce 45

Lamb Chops

Baby Lamb Chop, Spinach Color Baby Carrots finish with Mint Garlic Sauce 48

Carrot Cake 12

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