

# ROOTS COASTAL KITCHEN

## DINNER MENU

@ROOTSCOASTALKITCHEN

### BREAD + BUTTER

#### CHEDDAR CORN BREAD 12

poblano cream cheese, agave, lime + coriander

#### BUTTERMILK BISCUITS 12

whipped honey butter, jam, thyme + sea salt

### STARTERS

#### DEVILED EGGS 10 <sup>GFV</sup>

local island eggs + plantain chips

#### LOCAL CONCH FRITTERS 19

spicy aioli, cilantro + lime

#### CHICKEN EMPANADAS 11

herb salsa verde

### SALADS

#### APPLE & GOAT CHEESE SALAD 18 <sup>V</sup>

crisp green apple, crumbled goat cheese, red onion, local baby greens + candied walnuts

#### SIMPLE GREENS 15 <sup>GFV</sup>

cucumber, tomatoes, carrot ribbons, organic arugula, red onion + citrus vinaigrette

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

### RCK FAVORITES

#### SLOW-ROASTED SPARE RIBS

HALF RACK 19 | WHOLE RACK 31 <sup>GF</sup>

spicy brown sugar brûléed, guava bbq + pickled chili

#### CRISPY FRIED CHICKEN BUCKET

HALF 21 | WHOLE 38

local puerto rican chicken, citrus-dusted + hot honey

### FROM THE SEA

#### CEDAR PLANK SALMON 32 <sup>GF</sup>

moroccan barbecue glaze, forbidden black rice risotto, roasted island pumpkin & mushrooms

#### CHARRED OCTOPUS 32 <sup>GF</sup>

smoked plantain bbq, caramelized maduros + cilantro gremolata

#### JUMBO SEA SCALLOPS + PORK BELLY 52 <sup>GF</sup>

tomato jam, southern succotash, sweet corn purée + local herbs

#### GRILLED SWORDFISH 39 <sup>GFP</sup>

coconut sticky rice, yellow coconut curry + kataifi shrimp

#### SHRIMP + GRITS 32 <sup>GFP</sup>

sautéed shrimp, smoked sausage, local beer, caramelized red onion jus + creamy grits

#### SESAME RARE-SEARED TUNA 32 <sup>GFP</sup>

edamame, seaweed, mango, cucumber, yuzu ponzu + coconut rice

### FROM THE LAND

#### 14 OZ PRIME NEW YORK STRIP 64 <sup>GFP</sup>

roasted fingerling potatoes, asparagus, roots steak sauce + horseradish crème

#### APRICOT BRICK CHICKEN 32

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

#### SPICY VODKA RIGATONI 29

'nduja sausage, vodka cream sauce, parmesan + basil

#### ADD CHICKEN 6 | ADD SHRIMP 8

#### 1/2 LB SMASH BURGER 21 <sup>GFP</sup>

double patty, double cheese, charred onions, secret sauce + french fries

#### ADD BACON 3

### PIZZA

#### ROOTS MARGHERITA 22 <sup>V</sup>

fresh mozzarella, heirloom tomatoes + fresh-picked basil

#### POLLO Q PIZZA 25

fried chicken, bbq sauce, sweet corn, tomato + ranch

#### MAC & CHEESE PIZZA 24 <sup>V</sup>

cheesy pasta, oregano + crunchy onions

#### PUMPKIN & GOAT CHEESE PIZZA 24 <sup>V</sup>

mushrooms, local pumpkin, goat cheese, pesto, caramelized onions + arugula

#### PROSCIUTTO PIZZA 26

mozzarella, prosciutto, goat cheese, balsamic + arugula

#### AVOCADO PIZZA 25

havarti cheese, sweet onion, cilantro, truffle oil, lime, fresh avocado

### SIDES

#### SUMMER MELON, CUCUMBER, BASIL + CITRUS 14 <sup>GFV</sup>

#### MANGO PORCUPINE, CHILI + LIME 12 <sup>GFV</sup>

#### LOCAL GRILLED CALABAZA SQUASH, COCONUT + CHILIES 14 <sup>GFV</sup>

#### MACARONI & CHEESE WITH BISCUIT THYME CRUST 14 <sup>V</sup>

#### GRITS, PIMENTO CHEESE + GRILLED CORN 14 <sup>GFV</sup>

#### HONEY-ROASTED CARROTS, YOGURT + ALMONDS 14 <sup>GFV</sup>

### POTATO SIDES

#### MASHED POTATOES 12 <sup>GFV</sup>

#### SEA SALT FRIES 12 <sup>V</sup>

#### TRUFFLE FRIES 14 <sup>V</sup>

#### BACON + CHEDDAR FRIES 14



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 }

# ROOTS COASTAL KITCHEN

## DINNER MENU

@ ROOTSCOASTALKITCHEN

### COCKTAILS | 16

#### WATERMELON CRISP

tito's handmade vodka, watermelon syrup, cucumber essence, lemon

#### OLD FASHION ROOTS

bacon fat-washed jack daniel's tennessee whiskey, demerara sugar + angostura and orange bitters

#### SOUTHERN BELLE SOUR

hendrick's gin, lemon, egg white + maple syrup

#### AMERICAN GIRL MARTINI

the botanist gin & titos handmade vodka, dolin dry vermouth + blue cheese olives

#### GULF OF MEXICO

el jimador silver 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 + lagavulin mist

#### SUNNY THYME

don q reserva 7 yr, domaine de canton, pineapple, lemon + thyme

### WINES GLASS | BOTTLE

#### SPARKLING

canella prosecco doc 14/55  
miraval rosé côtes de provence 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

izadi rioja reserva 16/67  
murphy-goode pinot noir 15/60  
justin cabernet sauvignon 18/69  
decoy merlot 19/70

### BEER | 7

medalla light  
magna  
corona extra  
heineken  
coors light  
bud light  
heineken 0.0

### MOCKTAILS | 9

#### COVERT AFFAIR

green tea, lemon juice, green apple juice, mint

#### OASIS

coconut water, lime juice, watermelon basil syrup, club soda spritz

#### ISLAND TIME

soursop, lemon juice, pineapple, chrysanthemum syrup

### DESSERTS | 14

#### PINEAPPLE UPSIDE-DOWN

caramelized pineapple atop a tender buttery cake, bursting with tropical sweetness

#### LAVA CAKE

warm chocolate cake with a soft, flowing chocolate center, mango-pineapple, paired with creamy vanilla ice cream

#### PAVLOVA

crisp meringue, topped with fresh berries and refreshing champagne granita

#### TOASTED BANANA BREAD

house-baked banana bread, toasted and served with oatmeal, ice cream and drizzled caramel sauce

#### 7-LAYER CHOCOLATE CAKE

decadent layers of chocolate cake with rich ganache, served with velvety chocolate sauce

### ICE CREAMS + SORBET ONE SCOOP 4.5 | TWO SCOOPS 7.5 | TOPPING OR SAUCE 1 EACH

#### VANILLA BEAN

#### PISTACHIO

#### CORN BREAD

#### MALANGA LILA (TARO ROOT)

#### CHOCOLATE

#### OATMEAL

#### PEANUT BUTTER

#### MANGO SORBET

