

# 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 GFV**  
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 V**  
crisp green apple, crumbled goat cheese, red onion,  
local baby greens + candied walnuts

**SIMPLE GREENS 15 GFV**  
cucumber, tomatoes, carrot ribbons, organic arugula,  
red onion + citrus vinaigrette

**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 bruleed, 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 64 GFP**  
roasted fingerling potatoes, asparagus, roots steak sauce  
+ horseradish creme

## 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

**AVOCADO PIZZA 25**  
havarti cheese, sweet onion, cilantro, truffle oil, lime, fresh avocado

## 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

## SIDES

**SUMMER MELON, CUCUMBER, BASIL + CITRUS 14 GFV**

**MANGO PORCUPINE, CHILI + LIME 12 GFV**

**LOCAL GRILLED CALABAZA SQUASH,  
COCONUT + CHILIES 14 GFV**

**MACARONI & CHEESE WITH BISCUIT THYME CRUST 14 V**

**GRITS, PIMENTO CHEESE + GRILLED CORN 14 GFV**

**HONEY ROASTED CARROTS, YOGURT + ALMONDS 14 GFV**

## POTATO SIDES

**MASHED POTATOES 12 GFV**

**SEA SALT FRIES 12 V**

**TRUFFLE FRIES 14 V**

**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

## LUNCH MENU

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## 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

botanist gin & titos 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

### PENICILIN

dewars 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, rose cotes de provence	22/79

### WHITE

placido pinot grigio	14/55
lolo albarino	15/60
the crossings sauvignon blanc	16/65
louis latour ardeche 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

### LOCAL BEER

medalla light	coors light
magna	bud light
corona	heineken 0.0
heineken	

## 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 | 12

### 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

### CORNBREAD

### MALANGA LILA (TARO ROOT)

### CHOCOLATE

### OATMEAL

### PEANUT BUTTER

### MANGO SORBET