

ROOTS COASTAL KITCHEN

LUNCH MENU

@ ROOTSCOASTALKITCHEN

BREAD + BUTTER

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

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

STARTERS

TRIO OF DEVEILED EGGS 11 GF
three different bites: caviar, bacon + plantain

LOCAL CONCH FRITTERS 19
spicy aioli, cilantro + lime

CHICKEN EMPANADAS 11
herb salsa verde

AVOCADO + TRUFFLE CLOUD BREAD 21
havarti cheese, sweet onions, cilantro, truffle oil, lime + fresh avocado

SALT N' PEPPER CALAMARI 18
quick pickled vegetables + lemon aioli

PRIME BEEF CARPACCIO 21
pickled fennel, fermented black garlic aioli, crunch capers + fine herb salad

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

COUNTRY CHICKEN SOUP 12
aromatic vegetables, potato, tender chicken



SALADS

GRILLED MANGO + SESAME SALAD 18 V
butter lettuce, sesame vinaigrette, spiced pecans + little baby tomatoes

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

WEDGE SALAD 18 GFVP
crisp lettuce, avocado, grilled corn, pickled onions, thick house bacon, blue cheese crumbles + ranch dressing

CAESAR SALAD 18 GFPV
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

TABLESIDE-SMOKED SPARE RIBS
HALF RACK 21 | WHOLE RACK 39 GF
spicy brown sugar brûléed, guava bbq, pickled chili + rosemary

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 cream

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

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

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

PIZZA

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

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

TRUFFLED MUSHROOM PIZZA 24 V
fontal cheese, sliced baby bella mushrooms + caramelized onion

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

HOT HONEY PEPPERONI 26
cupping pepperoni, garlic oil, mozzarella + spiced tabasco honey

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.

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COCKTAILS | 16

WATERMELON CRISP

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

OLD FASHIONED 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 + tito's 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

chivas regal 12yr, 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

LOCAL BEER

medalla light coors light
magna bud light
corona extra 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

toasted banana bread, served with oatmeal ice cream, granola, banana slices and drizzled with caramel

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)

COCONUT

CHOCOLATE

OATMEAL

PEANUT BUTTER

MANGO SORBET