

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 DEVILED 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, crunchy 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

ISLAND COBB SALAD 22
chopped crisp lettuce, tomatoes, local egg, bacon, avocado, blue cheese crumble, green goddess dressing + choice of chicken breast or grilled shrimp

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

SALMON BOWL 29
honey mustard and apricot-glazed grilled salmon, mediterranean couscous + toasted pistachio

SHRIMP PO BOY 22 GFP
fried buttermilk shrimp, old bay-spiced, coleslaw, pickles, remoulade + toasted french roll

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

STEAK FRITES 28
5 oz. skirt steak, parmesan truffled french fries, micro herbs + trio of sauces: house secret sauce, chimichurri, lime aioli

SPICY KICKIN CHICKEN SANDO 19
crispy fried chicken breast, house-made sriracha, melted cheddar, lettuce, tomato + pickles

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 CLUB - STEAK HOUSE-STYLE 19
herb and citrus-marinated organic breast, maple bacon, lemon aioli, sliced avocado, tomato and lettuce + big brioche bun

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

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

SIDES

SUMMER MELON, CUCUMBER, BASIL + CITRUS 14 GFV

GRILLED LOCAL CALABAZA SQUASH, COCONUT + CHILIES 14 GFV

MACARONI + CHEESE WITH THYME BISCUIT 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

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COCKTAILS | 17

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

VIEUX CARRE

michters us1 rye, remy v.s.o.p cognac, dolin sweet vermouth, benedictine, angostura & orleans bitters

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

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

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

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

MINT JULEP

michters us1 bourbon, mint infused syrup, powdered sugar

BEER | 7

LOCAL BEER

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

MOCKTAILS | 10

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

