

ROOT AND BARREL KITCHEN

Lunch Menu APPETIZERS

Crispy Pork Belly
smoky bbq sauce with chipotle
crema ... \$14

**GF Pomegranate Brussel
Sprouts**

fried brussel sprouts tossed in a
pomegranate molasses and
cajun spices with fresh
pomegranate seeds ... \$10

GF Crispy Panang

coconut curry shrimp served
with mango chili sauce ... \$15

Southern Fried Pimento

Cheese Balls

served with red pepper jelly ...
\$12

Midnight Mushies
deep fried local mushrooms
from Midnight Mushroom Farm,
and onions with house made
sriracha ranch ... \$10
substitute rice flour upon request

Spinach Artichoke Dip
served with fried pita ... \$13

GF R&B Shrimp Cocktail
jumbo gulf shrimp poached with
lemon and bay leaves, with a
sweet chili cocktail sauce ... \$14

Mediterranean Pizza
homemade pesto, feta and
parmesan cheese, and olive,
artichoke, tomato bruschetta.
With a balsamic reduction ... \$10

GF Wings

6 smoked wings with house
made BBQ sauce ... \$12
ranch or blue cheese dressing

Beef Tenderloin

Carpaccio

fried capers, minced onion,
maldon sea salt, parmigiano
reggiano, heirloom cherry
tomatoes, thyme oil, balsamic
glaze ... \$15

SOUPS AND SALADS

Soup Du Jour
6 Cup 10 Bowl

Lemon Fennel Caesar

house made caesar, romain, shaved fennel, croutons,
lemon zest ... 7 Half 12 Full

Bacon and Blue

applewood smoked bacon, heirloom tomatoes,
shaved red onion, romain, and homemade blue
cheese dressing ... 8 Half 13 Full

Tomato Basil
6 Cup 10 Bowl

GF Waldorf

apples, celery, walnut, raisin, grapes, tossed with a
poppy seed dressing, over a bed of mixed green ... 8
Half 13 Full

Pickled Beets

pickled golden beets, green garbanzo beans, shaved
onions, heirloom tomatoes, arugula, romaine, and
truffle maple vinaigrette ... 7 Half 15 full

..... Add Protein-grilled chicken...7/Shrimp...8/Salmon...9

BURGERS

Cattleman's select fire-grilled burger 8 oz
| gluten free bun available upon request |

***The Classic**

Bacon and cheddar with lettuce, tomato, onion, and
pickle ... \$15

***The Aristocrat**

blue cheese and bacon, dried cherry tomato, lemon
and garlic dressed arugula ... \$17

***The Pimento**

house made pimento cheese, bacon jam with sweet
and spicy pickles ... \$16

***The Frenchy**

Mushroom duxelles, caramelized onions, smoked
gouda, and tomato jam ... \$17

LUNCH ENTRÉES

Sandwiches served with your choice of french fries or house chips/ Substitute fruit cup, or cup of soup...2

Chicken Tenders

Fried chicken tenders served with honey mustard ...
\$13

Main Street Chicken Sandwich

fried or grilled, sriracha honey sauce with lime
coleslaw ... \$15

"It's not a cuban"

house smoked pulled pork, good night brothers
country ham, roasted garlic mustard sauce, swiss
cheese on a pressed baguette ... \$15

R&B Pulled Pork Sandwich

Smoke and vinegar, lime slaw, and sweet pickles on a
brioche bun ... \$15

Half and Half Lunch Combo

½ chicken salad croissant or ½ turkey and brie ... \$12
choice of any ½ salad or cup of soup

GF V Soul Bowl

layered flavors and textures to nourish the mind,
body, and soul. Black beans, jasmine rice, sweet
potato, pecans, pickled onions, seasonal fruits and
veggies, with a tahini maple dressing ... \$15

Chicken Salad Croissant

served with house chips ... \$12

Turkey and Brie Croissant

Turkey, dried cranberries, cranberry mustard, spring
mix, and tomato ... \$15

Split Lunch

Lunches that are split are served separately with full
sides ... \$2

Executive Chef Walter Shephard / Sous Chef Ryan Wilson

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions*