



## SANDWICHES

Full sandwiches include a seasonal side

### **South Side Roots Meatloaf Sandwich**

Topped with smoked cheddar cheese, caramelized onions, Carolina BBQ sauce on toasted ciabatta - \$7

### **Original BLT**

Thick-cut smoked bacon, lettuce, tomato, mayo on toasted multi-grain bread - \$7

### **The Club**

Turkey, ham, bacon, lettuce, tomato, Swiss cheese and honey mustard on grilled Italian bread - \$8

### **Pulled Pork Sandwich**

Pulled pork topped with Roots BBQ sauce and a shredded broccoli slaw on a brioche bun - \$7

### **Pastrami and Swiss Panini**

Braised cabbage slaw, pickle, horseradish-mustard on marble rye - \$7

### **Grilled Chicken Caprese Panini**

Grilled chicken, fresh spinach, tomato, pesto & provolone cheese on toasted Italian bread - \$8

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## FLATBREADS

Flatbreads include a small field green salad

### **Margherita**

Roma tomatoes, basil, parmesan, mozzarella, provolone cheese blend with basil pesto sauce & balsamic glaze on naan flatbread - \$6

### **Chicken Bacon Ranch**

Ranch-seasoned white sauce, tomatoes, onion, bacon, grilled chicken breast with mozzarella & provolone cheese on naan flatbread - \$6

## ENTREES

Ingredients are subject to change upon availability

### **Apple Chutney Pork Chops**

Bone-in pork chops with whipped sweet potatoes, sautéed kale and topped with apple chutney - \$8

### **Fork & Knife BBQ Chicken**

Bone-in chicken topped with house-made BBQ sauce served on mashed potatoes & broccoli - \$6

### **Turkey Harvest Pot Pie**

Roasted turkey, seasonal farm veggies in a flaky pie crust - \$5

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## GREEN SALADS

Add choice of grilled chicken or marinated tofu + \$2

### **Roots House Salad**

Mixed salad greens, diced tomato, red onion, cucumber, croutons & house dressing - \$6

### **Shaved Brussels Sprout & Kale Salad**

Baby kale, shaved Brussels sprouts, red onion, bacon, dried cranberries, apples, toasted chickpeas & maple-Dijon vinaigrette - \$7

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## BOWLS

Add choice of grilled chicken or marinated tofu + \$2

### **Fiesta Bowl**

Brown rice and quinoa mix topped with a roasted corn and black bean salad, cheese, sour cream and Pico de Gallo - \$7

### **Asian Noodle Broth Bowl**

Red pepper, carrots, cabbage, noodles, mushrooms in vegetarian ginger miso broth with green onions and sesame seeds - \$6