



DINNER MENU
May 2024

Rooted is a Midwest American Restaurant built around locally sourced ingredients, wine and bourbon. We are working hard to create a dining experience in a warm and inviting atmosphere, that connects people to the land and the food they eat.

Brenda Keener – Owner & General Manager | Eddie Duracka – Owner & Head Chef

SNACKS

Charcuterie 14

pork pâté, whole grain mustard,
mixed pickles, focaccia

Cheese Plate 13

3 selections, orange marmalade, focaccia

Cedar Smoked Salmon Dip 15

crostini, pickled shallot

Pimento Cheese 7

crostini

Beef Fat Fries 10

roasted garlic aioli

Skirt Steak 22

citrus, almonds, sesame seeds, cilantro

Roasted Beet Salad 14

sweet and sour radicchio, bourbon candied
pecans, buttermilk dressing, herbs

Mixed Green Salad 12

fennel, radish, green goddess dressing

Roasted Pork Belly 15

cheesy grits, burnt honey

Scallops 27

beet puree, pecan aioli, orange

Shrimp 20

candied pepita butter,
quick-pickled ramp relish

SHARES

Gnudi 23

ricotta and goat cheese dumpling, braised
shallot, preserved citrus, parmesan,
black truffle

Pork Schnitzel 26

rapini, fried capers, mustard crème fraiche

Grilled Trout 24

wheat berries, root vegetables, kale,
ginger-cilantro sauce

Roasted Chicken Breast 33

fried cabbage, dirty rice, chicken leg gravy

NY Strip Steak 48

romesco, oyster mushrooms, crispy
scaloped potato, charred scallion salsa
verde

Burger 23

brioche bun, blue-veined cheddar,
caramelized onions, beef fat fries,
pickles

LARGE

Burnt Cheesecake 8

orange marmalade

Sticky Bun Bread Pudding 10

raisins, crème anglaise

Chocolate Tart 10

whipped crème fraiche

DESSERTS