



DINNER MENU
JULY 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

Burrata 17

grilled peaches, yuzu peach vinaigrette,
watercress, focaccia

Beef Fat Fries 11

roasted garlic aioli

Skirt Steak 22

citrus, almonds, sesame seeds, cilantro

Shrimp Aguachile 25

cucumber, Thai chili, mint, radish,
cornmeal cracker

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 16

cheesy grits, burnt honey

Scallops 27

beet puree, pecan aioli, orange

Gnocchi 21

sugar snap peas, garlic scape pesto,
parmesan

Pork Schnitzel 27

rapini, fried capers, mustard crème fraiche

Salmon 30

crispy whole wheat crepe, bok-choy,
marinated mushroom-crème fraiche sauce,
herbs

Grilled Chicken 28

BBQ spiced breast, creamed greens,
cornbread, bacon red-eye gravy

NY Strip Steak 48

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

Burger 21

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

LARGE

SHARES

DESSERTS

Burnt Cheesecake 9

orange marmalade

Chocolate Tart 11

whipped crème fraiche