

# Refined Roots

## For the Table

**Deviled Eggs** 11  
bacon jam, paprika, parsley, tabasco

**Mediterranean Dips** 14  
whipped feta, bruschetta, tzatziki  
served with warm naan  
*add raw garden vegetables* 4

**Urban Sprouts** 13  
crispy brussel sprouts, whipped feta, bacon jam  
pickled red onion

**Tri-Color Carrots** 13  
orange, purple, yellow carrots, goat cheese,  
cranberries, walnuts, pomegranate balsamic

**Bruschetta Burrata** 15  
fresh burrata on top of daily bruschetta  
served with warm french baguette

**Florida Shrimp Skewer** 15  
coconut curry, cucumber dill yogurt  
served with warm pita

**Tuna Tataki** \* 16  
seared rare with asian pickled slaw  
and spicy aioli

**Turkey Meatballs** 13  
homemade meatballs with house marinara,  
ricotta cheese with side of toasted baguette

**Refined Beef Wellington** 19  
served with gorgonzola fondu

**Blue Crab & Corn Dip** 17  
jumbo & colossal lump crab, fire roasted corn  
and poblano succotash, herb infused cream,  
parmesan, served with toasted crostini

**Gochujang chicken wings** 16  
sweet chili glaze served with bleu cheese ranch

**Truffle Parm Fries** 10  
black and white truffle oil, chives, parmesan,  
served with mushroom garlic aioli

**Triple Cheese & Shroom Flatbread** 20  
gluten free cauliflower crust, tarragon aioli,  
roasted mushrooms, goat cheese, feta,  
mozzarella, spinach, figs, balsamic glaze.

*-Gluten Free pita available for all items above-*

## Soup and Salads

**Homemade Soup** mkt  
tomato soup or soup of the day

**Seasonal Harvest Salad** 14  
spinach, asian pears, candied walnuts,  
gorgonzola, shredded carrots, pomegranate  
dressing

**Beets & Burrata Salad** 14  
arugula, red and yellow roasted beets, burrata,  
pumpkin seeds, hot honey dressing

**Spring Bayou Salad** 14  
mixed greens, tomatoes, cucumber, black olives,  
bell peppers, red onion, feta, greek vinaigrette

**Add protein to any salad:**  
Ahi Tuna\* 10 / grilled chicken 6 / salmon 10  
bulgogi beef 9 / shrimp 8

## Primaries

**Pistachio Basil Salmon** 29  
served with tri-color carrots and  
herb butter broccoli

**7 oz Filet Mignon** 40  
hand cut tenderloin, with rosemary potatoes,  
roasted broccoli and bleu cheese velouté  
*add garlic mushrooms* 5

**Roots alla Fettuccini** 21  
imported Italian noodles, creamy vodka tomato  
sauce, eggplant, peas, spinach, and mushrooms  
*add chicken 6 / shrimp 8 / turkey meatballs 9*  
*\*vegan option available*

**Truffle & Rosemary Mushroom Risotto** 26  
wild mushroom blend with garlic parmesan  
*add chicken 6 / shrimp 8 / salmon 10 / filet tips 9*

**Shrimp Orzo** 27  
tomatoes, kalmata olives, lemon, parsley, feta

**Bourbon Fig Chicken** 22  
panko chicken breast, goat cheese, figs, orange,  
cranberries, and arugula

**Catch of the Day** mkt  
ask server for details

## Handhelds

**Turkey Burger Caprese** 17  
turkey burger, house-made pesto, tomato,  
mozzarella, spinach, on a brioche bun *-gf bun \$1*

**The Brad** 18  
two beef smash patties, aged cheddar cheese,  
daddy sauce, lettuce, tomato, onion, pickle,  
on a brioche bun *-gf bun \$1*

**Bird on Fire** 17  
hand battered crispy chicken, honey lemon  
sriracha aioli, lettuce, tomato, onion, pickle,  
on a brioche bun

**Grown Up Grilled Cheese** 17  
cheddar, mozzarella, roasted tomato, bacon jam,  
balsamic onions, accompanied by our homemade  
tomato soup

*all handhelds (except grilled cheese) are served with  
fries or petite salad.  
upgrade to an elevated side for \$3*

## Elevated Sides

*sweet potato fries 6  
truffle parm fries 6*

*rosemary potatoes 5*

*raw garden veggies 5*

*petite side salad 5*

*broccoli 6*

*tri color carrots 6*

**ask your server for specials we might have**

*~please inform your server of any big allergies as not all ingredients are listed*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
parties of 8 or more are subject to 20% gratuity*