



URBAN ROOTS

Breakfast Menu: 9:00 am - 12:00 pm

Eggs & More:

Snooze Bowl: spinach/ scrambled eggs/ roasted sweet potato/ agave sriracha ham 12

Early Riser Bowl: sunny eggs/tri colored potatoes/ tomato/ mushroom/ onion/ seared beef 12

Benedict Bowl: buttermilk biscuit/ soft fried egg/ smoked glazed pork belly/ citrus hollandaise 15

Burrito Roll: eggs/ chorizo/ potato/ black beans/ cheddar/ pork green chili/ pico de gallo 12

Lox & Bagel: everything bagel/ vegetable schmear/ house smoked salmon/ tomato/ onion/ capers 14

Steel Cut Oats: raisins/ sunflower seeds/ honey crisp apple/ sprouted grains/ lavender honey 9

Stuffed French Toast: cinnamon spice/ peaches/ zabaglione/ candied walnuts/ maple syrup 12

Deviled Eggs: smoked paprika/ micro potato latke/ applewood smoked espresso bacon jam 10

Grilled Toasts:

Veggie Naan: dal/ feta/ arugula/ sweet drop peppers/ cucumber/ micro radish 12

Ezekiel Avocado: sunny egg/ avocado/ baby heirloom tomatoes/ burrata/ balsamic/ lemon basil 12

Smoked Salmon: sunny egg/ smoked salmon/ avocado schmear/ pickled onion/ capers/ micro dill 17

Morning Sweets:

Scone 4 / Muffin 4 / Chocolate Croissant 5 / Cinnamon Apple Crumble 4 / Fresh Fruit Cup 6

Little Root Menu: (12 and under)

Scrambled eggs with ham and potato 9

biscuit sandwich with ham egg and cheese 10

French Toast with maple syrup 9

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



URBAN ROOTS

Lunch & Dinner Menu 11:00 am - Close

Nibbles:

Cruciferous Popcorn: cauliflower/ brussel sprouts/ coconut curry caramel/ radish/ raisin/ almond 8

Chartreuse Micro Dip: lentil dahl/ pickled micro root vegetables/ red shiso/ papadum crackers 9

Sweet Peas: agave lime tajin agrodolce/ edamame/ chickpeas/ sweet corn/ belgium endive 11

Cauliflower Points: hummus/ micro tangerine lace/ chevre/ niçoise olives 9

Shareables:

Urban Roots: carrots/ jicama/ bulgogi beef/ scallions/ cashew/ horseradish 14

Mama T's Ceviche: sweet gulf shrimp/ fish/ cilantro/ lime juice/ pico/ corn chips 17

Wild Mushroom Flatbread: tarragon aioli/ spinach/ feta/ chevre/ cotija/ balsamic figs 20

Spicy Tuna & Shiso Mini Wraps: * #1 Ahi/ dynamite sauce/ peanuts/ spring onion/ shiso leaves 17

Deviled Eggs: paprika/potato latke/ applewood smoked espresso bacon jam 10

Baked Feta: chevre feta/ olive tapenade/ pico/ cauliflower crisps/ marinara 15

Street Corn Queso: black bean/ chorizo/ lime/ avocado/ cotija/ cilantro/ corn chips 15

Smoked Agave Sriracha Wings: apple wood smoked/ bleu cheese ranch/ radish crudite 17

Soups:

Coconut Dal: green lentils/ ginger/ curry/ coconut milk 6 / 9

Bleu Cauli: roasted cauliflower/ triple cream bleu/ pinot noir infused onion/ smoked bacon 6 / 9

Sweet Potato Puree': sweet potato/ pomegranate reduction 6 / 9

Soup Flight: Yes, try all three 15

Root Salads:

Strawberry & Avocado: bibb/ blueberries/ avocado/ chevre / candied pecans/ champagne vinaigrette 15

Tat Soi & Beets: spoon cabbage/ roasted sweet beets/ sunflower seeds/ point reyes bleu/ spicy harissa 14

Kale & Cumino: butternut squash/ cucumber pico/ jicama/ jalapeno/ dried cranberry/ cumino vin 14

Peaches & Cream: pink ice watercress/ southern peaches/ local burrata/ heirloom tomato/ beets 15

All salads come dressed with chef's choice. change upon request:

Salad Dressings: Champagne Vinaigrette / Spicy Harissa / Yogurt Ranch / Cucumber Wasabi / Avocado Cilantro

Add protein:

*Seared Salmon 10 / Agave Pork Belly 8 / Garlic Chicken 7 / Bulgogi Beef 9 / *Tuna Sashimi 12 / Marinated Shrimp 10*

Build your own bowl:

Pick your base: Couscous, Quinoa, Brown Rice, Freekeh

Ratatouille: tomato/ zucchini/ fresh thyme/eggplant/onion/ crookneck squash/ micro chives 12

Korma: coconut curry yogurt/ sweet potato/ carrot/ peas/ onion/ thai basil 11

Cuban Soul fresh lemon juice/ cilantro/ cuban black beans/ caramelized plantain/ pico de gallo 12

Urban Garden: golden raisins/ kale/ broccoli/ chick peas/ walnut/ honey crisp apple 11

Desert Oasis: sweet corn/ cilantro/ anasazi/ red onion/ bell pepper/ cotija/ cumino lime vin 12

Oriental Essence: cashew/ coconut/ watermelon radish/ tat soi/ ginger/ tamari/ honey 13

Demeter: cucumber/ olives/ tomato/ onion/ fava beans/ feta/ tzatziki (chilled) 13

Add your protein:

Seared Salmon 10 / Agave Pork Belly 8 / Garlic Chicken 7 / Bulgogi Beef 9/ *Tuna Sashimi 12 / Marinated Shrimp 10

Handhelds: *served with signature Root side*

Turkey Burger: brioche bun/ turkey patty/ avocado chevre/ pineapple bacon jam/ lettuce/ tomato 17

Spring Rolls: *sesame tuna/ daikon radish/ carrot/ rice noodle/ mint/ cilantro/ nuoc cham 19

Bao Buns: char siu pork belly/ pickled veg./ cilantro/ cucumber/ steamed buns 18

Mushroom Panini: rosemary focaccia/ ricotta/ grilled zucchini/ lemon garlic aioli 14

Cashew Shrimp Wrap: gochujang aioli/ coriander sesame slaw/ spring onion/ shiso/ broccoli 17

Desserts:

Tropical Tres Leches: coconut almond milks/ mystic rum/ vanilla bean genoise 8

Zabaglione Spring Roll: zabaglione custard/ wild berry mascarpone/ mint/ marsala 9

Valrhona Dark Chocolate Pate': caramel/ walnut/ espresso mousse 11

Little Root Menu: (12 and under)

Grilled Cheese 8 Cheese Pizza 10 Rice & Beans 8 Chicken Quesadilla 10

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