

Southern Roots offers a chef-driven, fresh, Alabama Farm-to-Table experience. Southern hospitality combined with incredible views and ambiance highlight the creative plate presentations. It is our goal that we exceed your expectations and provide you with an amazing and indulgent experience; that our food is soulful yet sophisticated and that our service is indelible as well as gracious.

Executive Sous Chef Markus Häusler

Pastry Chef Kimberly Lyons

Starters

Crab Cake \$17 hot sauce butter, corn & sweet pepper salad

Tomato Pie \$12 sweet onion, San Andreas cheese, yellow tomato butter, frisée salad

Roasted Pork Belly \$12 smoked ketchup bbq, popcorn, crispy peanut salad

Crab & Avocado Toast \$16 red chili vinaigrette, peanuts, herbs & flowers

Charcuterie, Pickles & Mustard \$18 condiments, bread

> Grand Gumbo \$13 crab, shrimp, by-catch

Arugula \$11 Belle Chèvre, blueberries, candied pecans, shaved fennel, black pepper honey vinaigrette

Local Appetite Farms Salanova Salad \$8 herb vinaigrette, whipped farmer's cheese, cucumbers, sweet peppers, garden radish

** Alert your server if you have any concerns regarding food allergies

<u>Main</u>

Ø 8 oz Beef Tenderloin & Raines Farm Wagyu Pot Roast Debris \$42 whipped potatoes, braised beans, carrot salad

> Basil Crusted Grouper \$33 lemon and herb risotto, wild mushrooms, veal jus, tomato conserve

Flavors of a Summer Garden \$22 garden vegetables, San Marzano tomatoes, kale peanut pesto

Joyce Farms Chicken Breast \$26 with sweet & spicy corn pudding, creamed cabbage

Comfrey Farms Duroc Pork Chop \$28 local sweet potatoes, crisp Brussel sprouts, pecan butter

Diver Scallops \$34
sorghum fideos, baby peppers, sweet peas,
port wine syrup

GF Items marked with this symbol are gluten friendly

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

<u>Sweets</u>

Grand Hotel Bread Pudding \$10 whiskey sauce

Southern Banana Pudding \$7 Nilla wafers Alabama Chocolate Layer Cake \$10 layered chocolate cake, chocolate buttercream, dark chocolate ganache

Pastry Chef's Seasonal Inspiration \$10 artfully created and seasonally inspired