



## Dinner Menu

### petite

**oyster on the half shell**  
watermelon ginger foam, lime  
2.75 | each (*dine-in only*)

**LR butterboard**  
3 house made compound butters,  
artisanal bread  
10

**LR chicken gumbo**  
caroline gold rice  
12

**LR house salad**  
shaved carrot, pickled onion, cucumber,  
cured egg yolk, sunflower seed, crouton  
12

**LR pear salad**  
poached pear, walnuts, shakerag blue  
15

**shishito peppers**  
local peppers, ponzu sauce, lardon  
18

### modest

**LR artisanal cheese plate**  
3 hand crafted cheeses, VA peanut,  
LR pickle, lavash  
17

**prince edward island mussels**  
rye whiskey, benton's bacon,  
artisanal bread  
20

**cheese and charcuterie**  
fennel sausage, benton's ham, tuna tatarte,  
3 hand crafted cheeses, VA peanuts,  
beer mustard, pickles, lavash  
27

**LR fried chicken sandwich**  
Lettuce, tomato, LR aioli, house made chips  
19

### substantial

**speckled trout**  
sweet potato latke, sautéed swiss chard,  
herbed crème fraiche  
35

**seafood pappardelle**  
NC shrimp, dayboat scallops, mixed squash,  
roasted red peppers, roma tomato sauce  
38

**brasstown picanha steak**  
trumpet mushroom, fingerling potatoes,  
sauteed kale, roasted red pepper coulis  
39

**GOS pork chop**  
potato gratin, stout infused cabbage,  
brown butter apples  
33

*the consumption of raw or undercooked meats, seafood,  
poultry, or eggs may increase the risk of food borne illness.*

*marc burnley | executive chef  
kenneth boone | sous chef*

*a gratuity of 22% will automatically be added  
to parties of 6 or more*



this meal is made possible by our growers,  
farmers, and trusted purveyors:

leaping waters farm

full circle farm

thompson pepper farm

bear mountain farm

bramble hollow farm

garden variety harvest

curtin's dairy

waterbear mtn. organic farm

trufood growery

rappahannock river oysters

patchwork farm

thornfield farm

sunburst farm

dark hollow micro roasters

truffula farm

carolina bison

the harvest collective

twin oaks

breadcraft

anson mills

## our mission

Our roots are fed by a philosophy we call  
S.O.L.E.: Sustainable, Organic, Local, Ethical.

It's a principle that guides us as we decide  
from whom to source our meats and vegetables.

It also informs our beverage program.  
We prefer working with small wineries, for  
example, who care not only about  
flavor, but about their impact  
on the earth.



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