



## *Relaxed American Cuisine With a World View*

### *Platters*

**Served with Jasmine Rice & Sautéed Vegetables.  
Add a side Garden Salad \$ 2.50**

#### *Cedar Plank Salmon*

Salmon grilled on a Cedar Plank Glazed with Brown Sugar Mustard and a Lima Bean Corn Succotash. \$ 12

#### *Curry Chicken*

A South Indian Delicacy. Served with Jasmine Rice, Raita and a Pompadour \$ 11

#### *BBQ Pulled Pork Sliders*

Topped with Coleslaw, served with BBQ Baked Bean Medley, and Pickled Watermelon Rind. (Does not include Rice or Sautéed Vegetables) \$ 10

#### *Coriander Rubbed Skirt Steak*

Grilled, Certified Angus Beef topped with Pico de Gallo. \$ 11

## *Sandwiches*

Your Choice of our Famous Sweet Potato Chips, Mac & Cheese, Fries, Sautéed Veggies, Pasta Salad.  
Add \$ 1 for Fried Zucchini Strips. Substitute small garden salad \$ 1.50

#### *\* Black Angus Burger*

A Half Pound Burger with Cheddar, Lettuce, Tomato and Onion. \$ 10  
Mushroom and Swiss. \$ 11  
Blue Cheese Burger. \$ 11  
Steak House Burger – Topped with Horseradish Barbeque, Pepper Jack Cheese and Black and Tan Onion Rings \$ 12

#### *Turkey Reuben*

Hot Turkey, Sauerkraut, Swiss Cheese & Thousand Island. Grilled on Marbled Rye. \$ 10

#### *Grilled Boursin Chicken Breast*

Topped with Boursin Cheese and Bacon. Served on a Kaiser Roll with Lettuce, Tomato, & Onion \$ 9

#### *Fish Tacos*

Fried Swai in a Blue Corn Tortilla with shredded cabbage, jasmine rice, Black Beans, Cheddar Cheese, topped with Salsa and Sour Cream. \$ 11

#### *Turkey Breast*

Roasted and sliced thin, served with Pepper jack, Fried Jalapenos, Bacon and Avocado Mayo on Rye with Lettuce, Tomato and Onion. \$ 9

#### *Salad Sandwich*

Your choice of Homemade Tuna Salad, Chicken Salad or Egg Salad on White, Wheatberry, Kaiser Roll or Marbled Rye. Served with Lettuce, Tomato & Onion. \$ 8

#### *Eggplant Club*

Portobello mushrooms, Pesto, Roasted Red Peppers, Feta Cheese and Mixed Greens Sandwiched between Breaded Eggplant cutlets. \$ 10

#### *Black Bean Burger (Vegan)*

Home-made and delicious! Served on Wheatberry Bread topped with Lettuce, Tomato and Onion. \$ 8

#### *Beer Battered Swai*

Served on a Corn Dusted Kaiser Roll, with Lemon Dill Remoulade, Lettuce, Tomato and Onion. \$ 9

***Fried Green Tomatoes*** - Southern style on Wheatberry Bread, topped with a Red Pepper Aioli and Mixed Greens. \$8

***London Broil***  
A Root Favorite. Thinly Sliced with Mushrooms and Grilled Onions, topped with Mozzarella on a Hoagie. Au jus on the side. \$9

## ***Roots, Shoots & Soups***

Each day we offer a selection of delicious, fresh House-Made Soups. Cup \$3.50, Bowl \$5.

**Dressings** – Bleu Cheese, Ranch, Chipotle Ranch, Honey Mustard, Sun Dried Tomato Basil Vinaigrette, Mandarin Orange Vinaigrette, or Oil and Vinegar..

### ***Square Root Salad***

Our Signature Salad. Mixed Greens, Topped with Walnuts, Cranberries, Carrots, Onions, Tomatoes and delicious Chevre Cheese. \$9

### ***Garden Salad***

Mixed Greens, Tomatoes, Onions, Carrots and Cucumbers. Small \$3. Large \$7

### ***Cobb Salad***

Grilled Chicken Breast on Mixed Greens with Bacon, Scallions, Hard Boiled Egg, Bleu Cheese, Avocados and Tomatoes. \$10

### ***Asian shrimp salad***

Mixed greens, Cabbage, Bell peppers, Red Onion, Carrot, Scallions, and Mandarin Orange, topped with Sesame Grilled shrimp Kabob, served with Ginger Soy Vinaigrette. \$12

### ***Grilled Caesar Salad***

Grilled Romaine Lettuce, Chicken Breast, shaved Parmesan, Garlic Croutons and drizzled with Caesar Dressing. \$10

### ***Fried Green Tomatoes***

Southern Style Drizzled with a Creamy Dijon Sauce. \$7

***Spinach Artichoke Bread Bowl*** – Creamy Spinach Artichoke Dip, Imported Parmesan and Mozzarella Cheese with Blue Corn Tortilla Chips. \$10

Add Chicken or Portobello \$3. Skewer of Grilled Shrimp \$4 Grilled Salmon \$5.

## ***Combination Plates***

Cup of Soup & Half Salad Sandwich (Egg, Tuna, or Chicken). \$6.50  
Bowl of Soup & Side Salad. \$6.50

There will be a \$3 Charge for all split plates. A 20% Gratuity will be included for all parties of 6 or more.

To help us keep our prices reasonable we request that no more than two credit cards be used per table.  
Thank you for your help!