

Spring Menu Selections

Artisanal Cheese Plate & Accompaniments... 5 cheese \$14, 7 cheese \$19

Ancient White Park Sirloin Steak.....\$27
Anson Mills cape beans, goosefoots, strawberry, coffee, green garlic.

Spring Risotto.....\$18
Curtin's chevre, slow poached farm egg, pea, crimini mushrooms.

NC Tilefish.....\$25
"Dirty-rice," charred tomato, braised pecan, kale, shiitake.

Border Springs Farm Lamb Leg.....\$26
Wrapped in LR lardo, smoked oats, asparagus, chestnut grove artichoke, mint jus.

Summer Menu Selections

LR Heirloom Tomato Soup.....\$8
NC shrimp, basil.

Sunburst Farm Trout.....\$25
Smoked potato, seared peach, toasted peanut, summer melange.

Handmade Summer Pasta.....\$20
LR tomato fettuccine, summer squash, eggplant, LR ricotta. Add NC shrimp \$7.

Bramble Hollow Heritage Chicken...\$25
Heirloom rice, LR okra, leek, LR tomato gravy.

Ancient White Park Sirloin.....\$27
Corn succotash, benton's bacon, soubise, cherry demi-glace.

Fall Menu Selections

Textures of Beets.....\$8
Curtin's chevre, walnuts, lemon-thyme dressing.

Squash Risotto.....\$17
Carrot, melange of greens, celery.

Hollow Hill Bison Flank Steak.....\$27
Stone-charred bison, potato, squash, preserved cherry-bourbon reduction.

NC Black Grouper.....\$27
LR herb spaghetti, roasted pepper pesto, grenoblaise, kale.

Waterbear Mtn. Farm Pork Chops.....\$25
Napa cabbage, pecan, glazed carrot, parsnip.

Winter Menu Selections

Roasted Squash Soup.....\$7
Whipped yogurt, harissa.

Anson Mills Farro.....\$18
Kohlrabi, butternut squash, kale, parsnip, brown butter.

VA Wild Striped Bass.....\$26
VA littleneck clams, peanut-potato puree, kale, grenoblaise, benton's bacon.

Crescent Farms Duck Duo.....\$27
Sunchoke, couscous, asian pear, carrot, szechuan pepper jus.

Sinking Creek Skirt Steak.....\$26
Confit potato, turnip, ancho chili rub, sorghum infused beef jus.

From The Bar

Constructed out of local Ambrosia Maple, our full-service bar was built by our good friends at Phoenix Hardwoods in Floyd and is the perfect place to stop by to enjoy a variety of artisanal wines, cocktails and local microbrews rotating on draft.



A True Farm-to-Table Dining Experience

Located in Roanoke's Historic Grandin Village, Local Roots Restaurant celebrates the absolute best of the Blue Ridge. From sustainable, locally farmed vegetables and meats to dining room tables handcrafted by an area artisan, there is nowhere better to enjoy a taste of the region than Local Roots. Make a reservation today and prepare yourself for delicious food, warm hospitality and one of the finest local dining experiences Roanoke has to offer!

prices and selections subject to change



2012's Most Awarded Restaurant

Local Roots Restaurant was voted to an amazing 25 total awards in *The Roanoke* magazine's 2012 Readers' Choice Dining Award, including platinum awards for "Best Overall Staff," "Most Creative Menu," "Best in the Neighborhood" and "Locavore's Dream Come True!"

Cooking With S.O.L.E.

When deciding which vegetables to serve, Local Roots relies on a philosophy it calls S.O.L.E. – sustainable, organic, local, and ethical. This includes sourcing goods from more than 40 local purveyors and growers as well as running two nearby gardens of its own.



Local Roots: A Farm-to-Table Restaurant

1314 Grandin Rd, SW
Roanoke, VA 24015
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LocalRootsRestaurant.com

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Tues - Fri
Lunch: 11:30 a.m.-2 p.m.,
Dinner: 5-10 p.m.

Sat: Dinner: 5-10 p.m.

Sun Brunch: 11 a.m.-2:30 p.m.
Family-style Sun Supper: 5-9 p.m.