



available Tues-Sun from 5:00-8:30pm

petite

roasted root vegetable

crème fraiche, caramelized honey,
sage brown butter
10

house salad

shaved carrot, pickled onion,
sunflower seed, crouton
8

VA oysters on the 1/2 shell

apple mignonette, lime
dine-in only 2.50 | each

roasted shishitos

house bacon, soy sauce,
benne seed
11

LR kitchen

*please inform your server of any food allergies
not all ingredients are listed for each dish*

*a gratuity of 20% will automatically be added
to parties of six or more*

modest

cheese and charcuterie

clemson blue, LR pimento,
edward's ham, chicken liver mousse, lavash,
LR pickles, lusty monk mustard
20

LR pappardelle

NC shrimp, walnut pesto
escamillo peppers, ashe county romano
21

tepsi basmati

eggplant, potato, bell pepper,
green beans, roasted onion, tomato
22

prince edward island mussels

benton's bacon, rye whiskey,
artisanal bread
16

executive chef | niall coffey

sous chef | dustin gray

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

substantial

cheshire pork

potato purée, creamed corn,
LR sauerkraut, roasted squash
26

LR chorizo

brown rice, chimichurri, peppers,
charred onion, confit potato
26

dayboat scallops

guilford mill grits, braised greens,
jester squash, peach chutney
25

whole NC trout

spicy baby greens, roasted beets,
roasted carrots, sweet pepper relish
30

desserts

bread pudding

white chocolate, caramel, pecans | 5

warm chocolate brownie

chantilly cream, coffee soil,
fudge sauce | 5

LR ice cream

ask your server for
tonight's selections | 4

lighter fare

available from 5:00-8:30pm

ancient white park burger...LR pimento, bacon,
LR aioli, hand cut fries | 16

steak frites...brasstown sirloin, hand cut fries,
side salad | 25

hand cut fries | 8

add LR pimento & benton's bacon | 4

cheese tasting... clemson blue cheese,
LR pimento, pickles, lavash | 13

pimento sandwich...pickles, chips | 10

add benton's bacon | 2

add edward's ham | 2

chicken liver mousse...lavash, pickles | 9

our mission

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

It is 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.



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

leaping waters farm

full circle farm

patchwork farm

riverstone farm

bramble hollow farm

homestead creamery

curtin's dairy

waterbear mtn. organic farm

chestnut grove farm

mr. jeff jamison

rappahannock river oysters

samnana farm | thornfield farm

sunburst trout farm

seven springs farm

rob cluxton firewood

dark hollow micro roasters

truffula farm | polyface farm

carolina bison

local seafood delivery

twin falls farm

gnomestead hollow



call for reservations or takeout

1314 grandin road | roanoke, va
www.localrootsrestaurant.com

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