



THE SQUARE ROOT
RELAXED AMERICAN CUISINE WITH A WORLD VIEW

Appetizers

Pecan Encrusted Brie

Delicious Fried Brie served with Granny Smith Apples and Crackers with a Frangelico Praline Sauce. \$13

Southern Fondue

House Made Warm Pimento Cheese served with Hushpuppies, Pickled Okra, Bacon Braised Collard Greens and Crispy Fried Black Eyed Peas. \$10

Fried Green Tomatoes

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

Mussels Provencal

Mussels Sautéed with White Wine, Herbs, Tomato, Garlic, and Onion. Served with Olive Oil Crostini. \$11

Calamari

Marinated in Buttermilk and Fried, choose Traditional Fra Diavolo Sauce or Tangy Asian Sauce. Can't decide....? Try both Sauces! \$8

Cajun Shrimp and Grit Cake

Cajun Shrimp and Smoked Gouda Grit Cake with Chorizo Sausage. Smothered in a Cajun Cream Sauce. \$11

Grilled Chicken Lettuce Wraps

Grilled Chicken Breast in an Asian Peanut Sauce. Alongside Crunchy Sprouts, Carrots, Cabbage, Bean Thread Noodles, and Crunchy Leaf Lettuce. Served with a Tamarind Pecan Sauce and Ginger Soy Sauce. \$12

Pork Belly

Slow Roasted and served with a Jalapeno-Cheddar Cornbread Puree, Port Wine Cola Reduction and Spiced Cracklings! It's Nature's Candy! \$12

**Tuna Trio*

Three unique variations of mouthwatering Tuna: 5 Spice, Blackened Sesame, and Wasabi Pea Encrusted. Served with Sriracha Aioli, Sweet Ginger Chili, and Wasabi Aioli. \$12

California Avocado Spring Rolls

Avocado, Shitake Mushrooms, Carrots, Cabbage, Scallions, Bean Thread Noodles, and Cilantro wrapped together and served with a Tamarind Pecan Dipping Sauce. \$10

Osso Buco Pops

Petite Grilled Blueberry Chipotle BBQ Pork Osso Buco Pops served with Smoked Gouda and Parmesan Grits, Apple & Cabbage Slaw with Crispy Fried Black Eyed Peas. \$14

Ask your server about which meals can be made Gluten Free, Vegetarian and/or Vegan

*** Eating Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborne Illness**

A 20% Gratuity may be added to groups of 6 or more.

\$3 charge for Split Plates



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Entrees

** Sea Scallops*

Pan Seared Scallops over Spiced Butternut Squash and Bacon Risotto with a Sage Brown Butter, and topped with Crispy Fried Corn and Leeks. \$24

NC Mountain Trout

Local Trout with a Crawfish Stuffing, topped with a Lobster Mornay Sauce, and served with Pimento Cheese Grits and Bacon Braised Collard Greens. \$21

**Cedar Plank Salmon*

Brown Sugar Mustard Marinated Salmon cooked on a Cedar Plank with a Lima Bean and Corn Succotash. \$19

Pork Stroganoff

Local Beer Braised Pork with Egg Noodles, Sautéed Mushrooms, Onions and Garden Peas, tossed in a Hearty Stroganoff Sauce and topped with Sour Cream. \$18

NC Catfish

Buttermilk Marinated and Fried, served with House-Made Jalapeno-Cheddar Cornbread and Bacon Braised Collard Greens and topped with a Cajun Cream Sauce. \$19

Cheer Wine Braised Short Rib

Served with a Parsnip Puree and Bacon Braised Collard Greens. \$19

Chicken Curry

An Authentic Indian Dish! Served with Raita, a Crispy Papadum, and Fragrant Jasmine Rice. \$18

**Sweet Tea Brined Grilled Pork Ribeye*

Grilled 8oz Pork Ribeye topped with a Hard Cider Apple Compote, and served with Sweet Potato Gnocci. \$21

Braised Pork Shank

Pork Shank served with a rich Bell Pepper Au Poivre Sauce with Rosemary Garlic Mashed Potatoes and Rustic Braised Vegetables. \$19

**Surf n' Turf*

Grilled 6oz Local Coffee and Rainbow Peppercorn Encrusted Center Cut Sirloin and Grilled Shrimp Kabob, served with Tarragon Pommes Dauphine and topped with a Lobster Mornay Sauce. \$23

**Bistro Steak*

8oz Coriander encrusted Bistro Steak served with a Confit Baby Potato Medley and topped with a Roasted Red Pepper Butter. \$20

Chicken Marsala

Sautéed Tender Chicken Breast in a Rich Marsala Mushroom Sauce and served with Parmesan Truffle Risotto and topped with Spiced Pecans. \$19

**Five Spice Tuna*

Five Spice Seared Ahi Tuna with a Salad of Wok Fried Kale, Crispy Potato Sticks, Cilantro, Tomatoes, and Creamy Coconut Rice. \$19

Eggplant Parmesan

Tender Breaded Eggplant Cutlets topped with Tomato Bruschetta, Imported Parmesan, and Mozzarella over a bed of Marinara Sauce. \$15.

DRESSINGS:

Ranch, Chipotle Ranch, Bleu Cheese, Honey Mustard, Tomato Basil, Mandarin Orange

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Salads and Sandwiches

Sandwiches are served with your choice of our Famous Sweet Potato Chips, French Fries, Sautéed Vegetables, or Pasta Salad
Substitute Zucchini Strips \$1.50

Square Root Salad

Our signature Salad. Mixed Greens topped with Pecans, Cranberries, Carrots, Onions, Tomatoes, and Chevre Cheese. \$9

**Tuna Tataki Salad*

Blackened Ahi Tuna served with Tomato and Avocado, with Mixed Greens tossed with Carrots, Cabbage, and Scallions. Topped with Bean Thread Noodles, Drizzled with Mustard Soy Vinaigrette. \$13

Fig and Grilled Chicken Salad

Mixed Greens topped with Grilled Chicken, Figs, Grape Tomatoes, Bleu Cheese Crumbles, Spiced Pecans, Bacon, Red Onion, and Pumpkin Seeds, served in a Crispy Garlic Herb Tortilla Bowl with a Side of Pumpkin Vinaigrette. \$13

Chicken Caesar Salad

Grilled Chicken Breast atop Chopped Romaine Lettuce tossed with Garlic Croutons, Shaved Aged Parmesan, and an Authentic Caesar Dressing. Drizzled with a Balsamic Reduction. \$10

Grilled shrimp Caprese

Fresh Tomatoes, Buffalo Mozzarella, Basil and Baby Arugula, drizzled with Garlic Herb Oil and Balsamic Reduction and topped with a Grilled Shrimp Skewer. \$12

Chinese Shrimp or Chicken Salad

Mixed Greens with Mandarin Oranges, Bell Peppers, Cabbage, Carrots, Scallions and your choice of Sesame Grilled Shrimp Skewer or Chicken and topped with Crispy Bean Thread Noodles. \$12

Southwest Cobb

Blackened Chicken over Mixed Greens, with Roasted Corn Salsa, Black Beans, Scallions, Pepper Jack, Avocado, Grape Tomatoes, and topped with Crispy Tobacco Onions. \$12

**Certified Angus Beef Burgers*

- ◇ A Half Pound with Cheddar Cheese, Lettuce, Tomato, and Onion. \$10
- ◇ Mushroom Swiss Burger. \$11
- ◇ Blue Cheese Burger. \$11
- ◇ Carolina Burger- Topped with Swiss Cheese, Coleslaw, and Bacon. \$11
- ◇ Steakhouse Burger- Topped with Horseradish Barbeque, Pepper Jack Cheese, and Black and Tan Onion Rings. \$12
- ◇ Pimento Cheese Burger. \$11

Tacos

- ◇ Fish Tacos – Fried Swai with Shredded Cabbage, Jasmine Rice, Black Beans, Cheddar Cheese, topped with Salsa and Sour Cream & served in a Blue Corn Tortilla. \$11
- ◇ Mexican Street Shrimp Tacos - Chipotle Lime Shrimp Sautéed with Bacon & Onion with Shredded Cabbage and Roasted Corn Salsa served in a Blue Corn Tortilla. \$11
- ◇ Korean Pork Belly Tacos – Garlic Roasted Pork Belly with an Asian Cabbage Slaw and Spicy Pickled Cucumbers served in a Blue Corn Tortilla. \$11

**London Broil*

A Root favorite! Thinly sliced London Broil with Mushrooms and Grilled Onions, topped with Mozzarella. Served on a Hoagie Bun with a side of Au Jus. \$10

Black Bean Burger

Homemade and Delicious! Served on Wheatberry Bread topped with Crunchy Sprouts and Avocado. \$9

Boursin Chicken Sandwich

Marinated Grilled Chicken Breast topped with Bacon, Boursin Cheese, and Lettuce, Tomato, and Onion served on a Kaiser Roll. \$10

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