



THE SQUARE ROOT
RELAXED AMERICAN CUISINE WITH A WORLD VIEW

Appetizers

Fried Green Tomatoes

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

Zucchini Strips

Fried Zucchini Strips served with Chipotle Ranch. \$6

Southern Fondue

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

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

Platters and Combination Plates

Add a side Garden Salad to your Platter for \$3

**Cedar Plank Salmon*

Brown Sugar Mustard Marinated Salmon grilled on a Cedar Plank served with Jasmine Rice and a Lima Bean Corn Succotash. \$12

Chicken Curry

Authentic South Indian Curry, served with Jasmine Rice, Sautéed Vegetables, Raita and a Papadum. \$12

Half Salad Sandwich and Soup

Half of an Egg, Tuna, or Chicken Salad Sandwich served on your choice of bread with a cup of soup. \$6.50

Soup and Salad

A Bowl of our Homemade Soup served alongside a Small Garden Salad with your choice of dressing. \$6.50

*Ask your server about Meals that can be made gluten free
And/or Vegan

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

There will be a 20% Gratuity added to groups of 6 or more.

There will be a \$3 charge for Split Plates



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Sandwiches

Served with your choice of our Famous Sweet Potato Chips, French Fries, Sautéed Vegetables, Pasta Salad, or Mac & Cheese

Substitute Zucchini Strips \$1.50

Substitute a small Garden Salad \$2

**Certified Angus Beef Burgers*

- ◇ A Half Pound with Cheddar Cheese, Lettuce, Tomato, and Onion. \$10
- ◇ Mushroom Swiss Burger. \$11
- ◇ Bleu 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

Cuban

Cuban Style Pork and Ham with Pickles, Swiss Cheese, and Spicy Brown Mustard on Ciabatta Bread. \$10

Day-After Thanksgiving Panini

Hot Roasted Turkey served on a Hoagie with a Sage Aioli, a Home Made Cranberry Spread, Bacon and Swiss Cheese. \$12

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 and Boursin Cheese, with Lettuce, Tomato, and Onion served on a Kaiser Roll. \$10

Reuben

- ◇ Hot Pastrami on Grilled Marbled Rye with Sauerkraut, Swiss Cheese, and Thousand Island Dressing \$12
- ◇ Hot Turkey on Grilled Marbled Rye with Sauerkraut, Swiss Cheese, and Thousand Island Dressing. \$12

Eggplant Club

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

Fried Green Tomato BLT

Fried Green Tomatoes topped with Bacon and Goat Cheese on Wheatberry Bread, and served with Roasted Red Pepper Aioli and Mixed Greens. \$9

Hot Ham and Fig

Grilled Ham and Melted Swiss with a House Made Fig Preserve, Spicy Mustard, Baby Arugula, and Red Onion Marmalade, served on Grilled Ciabatta Bread. \$11

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Salads

Square Root Salad

Our signature Salad. Mixed Greens topped with Pecans, Cranberries, Carrots, Onions, Tomatoes, and delicious 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

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

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

Add Protein to your Salad

Grilled Chicken \$3

Sautéed Portobello \$3

Grilled Shrimp \$4

Grilled Salmon \$5

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

Chicken Caesar Salad

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

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

Dressing Choices

Ranch

Chipotle Ranch

Honey Mustard

Bleu Cheese

Sundried Tomato Basil Vinaigrette

Mandarin Orange Vinaigrette

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