

TAPROOT

— TAVERN —

STARTERS

CRISPY BRUSSELS 13

Tossed with sweet pepper honey glaze & corn nuts

CHESAPEAKE JUMBO LUMP CRAB CAKES 18

Lemon dill remoulade

CAST IRON SHRIMP SCAMPI 17

Lemon herb butter & grilled bread

FLATBREAD PIZZAS

FIG & PIG 19

Smoked pulled pork, caramelized onions, mission figs, Chevre, mozzarella, and balsamic reduction

OLE' RITA (THE CLASSIC) 16

Burrata, pesto, sliced tomato, basil, and Parmesan

GARDEN 18

Artichoke heart, roasted garlic, onions, spinach, tomato, mushrooms, mozzarella, and Parmesan

CHEF'S BUTCHER BOARD

7 OZ. PETITE FILET 38

Garlic whipped mashed potatoes, broccolini, Bearnaise

17 OZ. PRIME RIB-EYE 48

Garlic whipped mashed potatoes, broccolini, pineapple jerk glaze

16 OZ. BONE-IN PORK PORTERHOUSE 29

Garlic whipped mashed potatoes, broccolini, maple mustard glaze

ADD SHRIMP 9 | ADD SALMON 12

SOUPS & SALADS

BUTTERNUT SQUASH BISQUE

CUP: 7 | BOWL: 9

ASK YOUR SERVER FOR THE CHEFS DAILY SOUP CREATION

WEYANOKE GRILLED CAESAR

HALF: 10 | WHOLE: 14

Grilled and chilled baby romaine wedge, tomato, red onion, bacon, Parmesan, and house made Caesar Vinaigrette

FALL GREEN SALAD 12

Fall greens, beets, cucumber, red onion, dried berries, walnuts, feta, tossed in a Cranberry Vinaigrette

SIDE SALAD 9

Mixed greens, cucumber, red onion, and tomato
Choice of Ranch, Blue Cheese, Cranberry Vinaigrette, or Caesar Vinaigrette

ADD CHICKEN 8 | ADD SHRIMP 9 | ADD SALMON 12

HANDHELDS

All sandwiches served with fries or chips

COLE MINER'S DAUGHTER 17

Blacken-spiced, char-grilled half pound brisket burger with blue cheese, maple smoked bacon, lettuce, tomato, and onion on brioche

FIREBIRD 18

Hot fried chicken on sweet brioche, pickles, pimento cheese, lettuce, tomato, onion, and maple aioli

SIDES

House Cut Fries 5 | Country Slaw 3
Broccolini 6 | Whipped Potatoes 6

ENTREES

BOXCAR CHICKEN 26

Sweet tea brined Airline chicken breast over ancient grains wild rice, and charred broccolini, splashed with blackberry walnut glaze

RAILROAD PLANK SALMON 29

Cedar plank roasted wild salmon over ancient grains wild rice, charred broccolini, and drizzled with bacon sage jam

CORNMEAL DUSTED TROUT 28

Cornmeal dusted (air-mailed) Sunburst Farms trout filet over Parmesan Anson Mills yellow grits, charred broccolini, finished with apple cider citrus gastrique and crisp peas

SHRIMP N' GRITZ 27

Flame sautéed jumbo shrimp & Cajun Trinity (peppers, onions, celery) over Parmesan laced cheese, Anson Mills yellow grits, covered in andouille gravy, and served with dipping bread

Owned and Managed by Taylor Hospitality

A gratuity of 20% will be added to parties of 8 or more | Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of food borne illness.