



STARTERS

DAILY SCRATCH-MADE SOUP 9

DEILED EGGS 10

lightly smoked eggs, pickled vegetables
smoked bacon

BOILED PEANUT HUMMUS & PIMENTO CHEESE 10

fresh cut garden and pickled vegetables, georgia
olive oil, grilled country bread (V)

❖ FRIED GREEN TOMATOES 12

pimento cheese spread, bacon vinaigrette
crisp kale

MAC & CHEESE 10

al dente cooked campanelle pasta, carmelized
onions & peppers, pimento cheese, toasted bread
crumbs (V)

❖ SOUTHERN FRIED CHICKEN WINGS 13

breaded, honey drizzle, served with red
pepper jelly, pickles

❖ STEWED CHICKEN & COLLARD GREEN SPRING ROLL 12

horseradish mustard sauce

PIMENTO CHEESE FRITTERS 9

green tomato chutney (V)

GREENS

add chicken 9, shrimp 14, salmon 12, 4 oz. filet 19

SIMPLY KALE 9

cornbread croutons, pickled field peas, cooked
egg and buttermilk dressing

YOUNG SPINACH SALAD 14

dried cherries, fresh strawberries, molasses-
spiced pecans, caramelized red onions, local
goat cheese, strawberry-balsamic
vinaigrette

SOUTHERN CAESAR 15

baby kale & crisp romaine, breaded
grits croutons
housemade caesar dressing (V)

TRADE ROOT HOUSE SALAD 13

crisp romaine & tender field greens, cornbread
croutons, cucumber, tomatoes, smoked grapes
choice of dressing (V)

ROASTED BEET SALAD 15

frisee, goat cheese crème fraiche, pistachio-
fennel, oatmeal crumble, radishes, shallot
vinaigrette (V)

❖ House Specialty

ENTREES

DUO OF PORK 23

braised smoked crispy pork belly, pork tenderloin, bean cassoulet, duchess potatoes muscadine jus (GF)

SWEET TEA GLAZED DUCK 25

skillet grit cake, okra, boiled peanut & sweet corn fricassee, natural jus

TAGLIATELLE PASTA 18

al dente fresh made pasta, rosemary ham spring peas, tomatoes, light white wine garlic cream

GRILLED 8OZ. FILET MIGNON 42

melted pimento cheese, herb fingerling potatoes, roasted roma tomato, haricots verts madeira demi glace

10 OZ. GRILLED NEW YORK STRIP STEAK

38

duchess potatoes, brandy peppercorn sauce roasted asparagus (GF)

❖ CHICKEN & DUMPLINGS 19

stewed hen, carrots, celery, onions, house-made dumplings

❖ BRAISED SHORT RIB 28

tender cooked short rib, carrot-parsnip puree warm bean salad, charred broccolini, natural jus (GF)

SEAFOOD

SEARED SEA SCALLOPS & SOUTHERN WHITE CHEDDAR CHEESE GRITS 30

stone-ground georgia grits, andouille sausage, caramelized red onions, peppers smoky tomato bisque

PAN SEARED SALMON FILET 30

Dirty rice, arugula and brussels sprouts with warm bacon vinaigrette, beurre blanc (GF)

SEARED CRAB CAKES 35

shrimp, okra, sweet corn fricassee, tomato-thyme butter (GF)

DAY BOAT CATCH *market price*

Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness

SWEET ENDINGS 12

BLACK BOTTOM CHEESECAKE

white chocolate cheesecake, oreo crust
strawberry mousse, strawberry
jelly

PEACH CRÈME BRULEE

vanilla custard, peach compote, peach
macaroon, pistachio sponge, vanilla
biscotti (GF)

LEMON MERINGUE

toasted swiss meringue, graham cracker
crust blueberry compote

THE WHITLEY CAKE

rich chocolate almond cake
raspberry ganache, raspberry coulis (GF)

HOUSE-MADE ICE CREAM 8

your choice of flavors
salted pecan bourbon
classic vanilla
chocolate
strawberry

***served with fresh fruit (GF)*

HOUSE-MADE SORBETS 8

your choice of flavors
raspberry
mango