

# SCENIC ROOT

## Apps

### **Fried Pickle Chips**

hand breaded and fried. with chipotle ranch and fried spinach -9

### **Fried Calamari**

with dynamite dipping sauce -14

### **Ginger Clams**

1 lb clams steamed in a ginger oyster sauce topped with lime -15

### **Steak Bruschetta**

toasted baguette, steak, pesto, fresh mozz, tomato and cucumber salsa, balsamic -12

### **Crab Deviled Eggs**

5pc house deviled eggs, topped w crab meat, old bay dusted -10

### **Northside Greens**

sausage, garlic, roasted peppers, caramelized onions, hot peppers. romano crumb crust -14

**add:** chicken -5 salmon -9 shrimp -7 steak -10

## Soup

**french onion -7      du jour cup -5 bowl -7**

## SALADS

**add:** chicken -5 salmon -9 shrimp -7 steak -10

### **House**

romaine, mixed greens, tomatoes, cucumber, onion, kalamatas, croutons **half -6 whole -10**

**dressings-** house, caesar, ranch, raspberry balsamic, creamy bleu    **add** crumbly bleu -1.5 goat cheese -2

### **Caesar**

romaine, roasted peppers, croutons & shaved cheeses **half -6 whole -10**

### **Granny Smith & Bleu**

mixed greens, apples, craisins, bacon, candied almonds & bleu cheese. tossed with cayenne cider vinaigrette **half -10 whole -14**

### **Caprese**

fried green tomatoes, fresh mozz, roasted peppers, over greens with a basil pesto oil and balsamic -13

## Sandwiches

-with choice of side-

### **Prime Burger**

8oz **PRIME** patty, greens, tomato, onion, pickle -14

**Add:** bacon 1.5- frizzled onions 1- cheese 1- american, provolone, mozzarella, swiss, bleu

### **Root Burger**

8oz **PRIME** patty, **root beer bbq** glaze, goat cheese & frizzled onions -15

### **Shrimp Tacos**

fried shrimp, spicy dynamite aioli, romaine, pickled onion, citrus tomato cucumber tapenade, sriracha drops -16

### **Steak Sangwich**

sliced steak, caramelized onions, provolone, balsamic dressed arugula and peppers, roasted garlic aioli. round roll -14

### **Corned Beef Reuben**

house corned beef, sauerkraut, swiss, and bacon thousand island. on marble rye -13

### **Blackened Salmon**

lettuce, tomato, red onions, avocado, lime aioli on a grilled naan -16

# Entrees

## **Mediterranean Chicken**

grilled breasts with kalamatas, artichokes, fire roasted peppers, goat cheese and lemon beurre blanc. over rice -22

## **Chicken and Cheddar Biscuit**

house cheddar and rosemary biscuit smothered with a chicken and vegetable gravy -19

## **Maple Glazed Salmon**

maple glazed salmon over a butternut squash, sweet potato, brussels sprout and bacon hash, with scallions and balsamic -23

## **Coconut Curry Shrimp**

fried coconut breaded shrimp. creamy curry with pineapples, cilantro, peanuts with jasmine rice -20

## **Shrimp Riggies**

shrimp, rigatoni, onions, bell peppers. tossed with a creamy spicy sauce -21

## **Pork Tenderloin**

char grilled, finished with a honey garlic sauce. with mash and veg -20

## **Linguine Pesto**

mushrooms, roasted red peppers, grape tomatoes in a pesto cream -17

## **Grilled Eggplant**

layered with zucchini, squash, portabella mushrooms, and ricotta cheese. baked with mozz. over pasta marinara -18

### **Draft**

|  |   |
|--|---|
| 1911 Cider Donut 6.9 ABV               | 5 |
| Fiddlehead IPA 6.2 ABV                 | 6 |
| Buried Acorn "Hot Whip" IPA 6.0 ABV    | 6 |
| Ithaca "Flower Power" IPA 7.2 ABV      | 6 |
| Middle Ages "Swallow Wit" 4.8 ABV      | 5 |
| Thin Man "Pills Mafia" Pilsner 4.9 ABV | 6 |
| Blue Light 4.0 ABV                     | 4 |

### **Bottle**

|                            |   |
|----------------------------|---|
| Amstel Light               | 5 |
| Blue Moon                  | 5 |
| Budweiser                  | 4 |
| Bud Light                  | 4 |
| Coors Light                | 4 |
| Corona Light               | 5 |
| Corona Extra               | 5 |
| Dogfish Head 60 minute IPA | 6 |
| Guinness Pub Can           | 7 |
| Heineken                   | 5 |
| Heineken NA                | 5 |
| Labatt Blue                | 4 |
| Labatt Blue Light          | 4 |
| Michelob Ultra             | 4 |
| Miller Lite                | 4 |
| Sam Adams Boston Lager     | 5 |
| Stella Artois              | 5 |
| 1911 Original Hard Cider   | 4 |

### **White**

|                                   |     |    |
|-----------------------------------|-----|----|
| Chardonnay, Stone Cellars, CA     | 6   | 18 |
| Chardonnay, Cline, Sanoma CA      | 9   | 30 |
| Dry Riesling, Dr. Loosen, GER     | 8   | 28 |
| Pinot Grigio, Santa Cristina, ITA | 7.5 | 26 |
| White Zinfandel, Beringer, CA     | 6   | 18 |
| Moscato, Beringer, CA             | 6   | 18 |

### **Red**

|                                       |     |    |
|---------------------------------------|-----|----|
| Cab Sauv, B.V. Coastal, CA            | 6   | 18 |
| Cab Sauv, Cartlidge & Browne, CA      | 8   | 28 |
| Cab Sauv, Arrowood, Sonoma 2016 375ml |     | 24 |
| Merlot, Tilia, ARG 2016               | 7.5 | 24 |
| Red Blend, Farmhouse, CA              | 7   | 24 |
| Malbec, Trapiche, ARG                 | 8   | 28 |
| Pinot Noir, Root Cause, CA            | 8   | 28 |
| Sangiovese, Di Majo Norante, ITA      | 8   | 28 |
| Rosso, Altesino, Tuscany, ITA         | 11  | 35 |
| Zinfandel, Tortoise Creek, Lodi CA,   | 9   | 30 |

### **Rosé**

|                              |   |    |
|------------------------------|---|----|
| Les Vignobles Gueissard, FRA | 8 | 28 |
|------------------------------|---|----|

### **Sparkling**

|                                    |     |  |
|------------------------------------|-----|--|
| Brut, Francois Montand, FRA -187ml | 8.5 |  |
| Vuve du Vernay, Brut, FRA          | 34  |  |