

SCENIC ROOT

Apps

Fried Calamari

with ginger oyster sauce -14

Spin Dip

with artichokes and bacon. baked with cheddar jack. served with tortillas -13

Seafood Cakes

two salmon and haddock cakes with spicy remoulade -16

Greens

sauteed escarole, pancetta, broccoli, sausage, hot peppers. romano crumb crust -14

add: chicken -6 salmon -9 shrimp -7

Soup

french onion -8 du jour cup -5 bowl -7

SALADS

add: chicken -6 salmon -9 shrimp -7

House

romaine, mixed greens, tomatoes, cucumber, onion, kalamatas, croutons **half -7 whole -10**

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

Caesar

romaine, roasted peppers, croutons & shaved cheeses **half -7 whole -10**

Granny Smith & Bleu

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

Southwest Chicken

cajun grilled chicken, greens, tortillas, cheddar jack, corn, black beans, chipotle ranch. -18

Sandwiches

-with choice of side-

Burger

8oz 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 -16

Shrimp Tacos

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

Steak

sliced steak, roasted peppers, caramelized onions, provolone, root bbq sauce, garlic aioli. ciabatta -14

Hot Honey Chicken

fried chicken, hot honey, romaine, pickle, red onion, garlic aioli. ciabatta -15

Entrees

Mediterranean Chicken

grilled breasts with kalamatas, artichokes, fire roasted peppers, goat cheese and lemon beurre blanc. over rice -23

Chicken and Shrimp Grits

fried chicken, cajun grilled shrimp, cheddar bacon grits -22

Maple Glazed Salmon

maple glazed salmon over a butternut squash, sweet potato, brussels sprout and bacon hash, with scallions and balsamic -24

Tetrazzini

chicken, celery, carrots, onions, mushrooms, and peas in a creamy garlic sauce. linguini -21

Pork Stir Fry

teriyaki and ginger stir fried pork, mushrooms, and broccoli. jasmine rice -22

Scenic Meatloaf

beef, veal, and pork. baked with tomato jam, topped with mushroom gravy. mashed -17

Swiss Chard Pillows

stuffed with ricotta, eggplant, zucchini, squash. with marinara. choice of side-17

Steak Feature

ask about today's feature steak and preparation

Draft

1911 Cranberry Cider 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
Founders "Dirty Bastard" Scotch Ale 8.5 ABV	6
Saranac Adirondack Lager 5.5 ABV	5
Blue Light 4.0 ABV	4
Saranac Cranberry Wheat ABV	5

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	5

White

Chardonnay, Stone Cellars, CA	6.5	19
Chardonnay, Cline, Sanoma CA	9	30
Dry Riesling, Dr. Loosen, GER	8	28
Pinot Grigio, Santa Cristina, ITA	8	26
Sauv Blanc, Twin Islands, NZ	9	30
White Zinfandel	6	18
Moscato	6	18

Red

Cab Sauv, B.V. Coastal, CA	6.5	19
Cab Sauv, Cartlidge & Browne, CA	9	28
Cab Sauv, Arrowood, Sonoma 2016 375ml		24
Merlot, Tilia, ARG 2016	7.5	24
Red Blend, Farmhouse, CA	8	24
Malbec, Vive, 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
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Sparkling

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