



828-328-CHEF(2433)

http://www.thedeliverychef.com

..Root & Vine Morganton

DELIVERY CHEF DRINKS

These drinks/items are supplied by The Delivery Chef, NOT by the restaurant listed above.

SAVE --- Two 2 Liters Of Soda \$4.99
--- SAVE

Get 2 two liters of soda, one for now, and one for later.

Coke 2 Liter	\$2.99
Diet Coke 2 Liter	\$2.99
Mountain Dew 2 Liter	\$2.99
Diet Mountain Dew 2 Liter	\$2.99
Sundrop 2 Liter	\$2.99
Diet Sundrop 2 Liter	\$2.99
Dr. Pepper 2 Liter	\$2.99
Sprite 2 Liter	\$2.99
Pepsi 2 Liter	\$2.99
Diet Pepsi 2 Liter	\$2.99
Ginger Ale 2 Liter	\$2.99
7-UP 2 Liter	\$2.99
Half Gallon Of Sweet Tea	\$3.49
Two Half Gallons Of Sweet Tea	\$5.99
Half Gallon Of Unsweet Tea	\$3.49
Two Half Gallons Of Unsweet Tea	\$5.99
Tea	
Bag Of Ice	\$2.99
Bottled Water - Ice Cold	\$1.59

ROOT & VINE DOES THEIR BEST TO PROVIDE YOU WITH THE FRESHEST INGREDIENTS & SCRATCH PREPARED OPTIONS. PLEASE NOTE THEY DO NOT ADD ANY PRESERVATIVES OR MSG & SOME MENU ITEMS DO NOT TRAVEL WELL

LUNCH MENU - SMALL PLATES

TEMPORARILY CLOSED FOR LUNCH

Small Plate - Meatballs	\$6.00
<i>House ground meatballs, pomodoro, grande mozzarella, parmigiano reggiano, toast.</i>	
Small Plate - Pei Mussels	\$6.00
<i>Steamed pei mussels, tomatoes, garlic, white wine, fresh herbs.</i>	
Small Plate - Roasted Cauliflower Hummus	\$6.00
<i>Roasted cauliflower hummus, house za'atar bread, fresh veggies, feta.</i>	
Small Plate - Pork Rinds	\$6.00
<i>Pork rinds, house pimento cheese, valentina hot sauce.</i>	

LUNCH MENU - SALADS

Lunch menu is available Monday through Saturday, 11:00 a.m. - 2:45 p.m.

House Salad	\$6.00
<i>House salad, cucumbers, grape tomatoes, sliced red onion, parmigiano reggiano, balsamic vinaigrette.</i>	
Wedge Salad	\$6.00
<i>Wedge, hardwood smoked bacon, grape tomatoes, red onions, blue cheese dressing.</i>	
Grilled Romaine Salad	\$6.00
<i>Grilled romaine, shaved parmigiano, caesar dressing, house focaccio.</i>	

LUNCH MENU - ENTREES

TEMPORARILY CLOSED FOR LUNCH

Pork Shoulder Entree With Collard Greens & Five-Cheese Rotini	\$10.00
<i>House smoked pulled pork shoulder, carolina bbq sauce, collard greens, five cheese radiatore.</i>	
Shrimp & Grits Entree With Stone Ground Grits & Collard Greens	\$12.00
<i>Sauteed shrimp n' grits, stone ground pimento cheese grits, country ham gravy, collard greens.</i>	
Butter Chicken With Basmati Rice & Flatbread	\$14.00
<i>Butter chicken, warm indian spices,</i>	

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DINNER MENU - SMALL PLATES

Dinner menu is available Wednesday through Saturday, 5:00 p.m. - 8:15 p.m.

Small Plate - Pei Mussels	\$9.00
<i>Steamed pei mussels, grape tomatoes, garlic, herbs, white wine, toast.</i>	
Small Plate - Pupusas	\$7.00
<i>Roasted corn and black bean pupusas, pico, salsa verde, curtido.</i>	
Small Plate - Pupusas With Pulled Pork & Queso Cotija	\$10.00
<i>Roasted corn and black bean pupusas, pico, salsa verde, curtido, plus pulled pork and queso cotija.</i>	
Small Plate - Oysters	\$9.00
<i>Cornmeal dusted oysters, hardwood smoked bacon, stone ground pimento cheese grits, barbeque vinaigrette.</i>	
Small Plate - Roasted Cauliflower Hummus	\$7.00
<i>Roasted cauliflower hummus, house za'atar bread, feta.</i>	
Small Plate - Crab Cake	\$14.00
<i>Maryland style lump crab cake napoleon, fried green tomatoes, sauce remoulade.</i>	

DINNER MENU - SALADS

Dinner menu is available Wednesday through Saturday, 5:00 p.m. - 8:15 p.m.

Brussel Sprouts Salad (No Substitutions/Add-Ons)	\$8.00
<i>Warm brussel sprouts, neuske's slab bacon, parmigiano reggiano, lusty monk vinaigrette.</i>	
Arcadian Mix Salad (No Substitutions/Add-Ons)	\$7.00
<i>Arcadian mix, smoked artichokes, kalamata olives, peppadews, banana peppers, balsamic vinaigrette.</i>	
Wedge Salad (No Substitutions/Add-Ons)	\$6.00
<i>Wedge, hardwood smoked bacon, grape tomatoes, red onions, blue cheese dressing.</i>	
Grilled Romaine Salad (No Substitutions/Add-Ons)	\$6.00
<i>Grilled romaine, shaved parmigiano, caesar dressing, house focaccia.</i>	

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ALL DAY MENU - NAPOLETANA STYLE PIZZA

Served for lunch and dinner. All wood fired pizzas are 10 inch naples style, made with antimo capoto flour. Note: our pizzas cook better with four or less toppings.

Vongola Pizza	\$16.00
<i>Vongola baby clams, hardwood smoked bacon, mozzarella, chili flakes, white sauce, parmigiano reggiano, fresh herbs.</i>	
Verdura Pizza	\$15.00
<i>Verdura wood grilled artichokes, kalamata olives, banana peppers, fresh garlic, grande mozzarella, napoletana sauce.</i>	
Rossa Pizza	\$17.00
<i>Rossa house hot italian sausage, pepperoni, red onion, peppadews, grande mozzarella, house pomodoro,</i>	

parmigiano reggiano.	
Margherita Pizza	\$12.00
<i>Margherita, fresh basil, fior di latte, napolitana, maldon sea salt, extra virgin olive oil.</i>	
Bistecca Pizza	\$17.00
<i>Bistecca wood grilled flank steak, smoked wild mushrooms, red onions, spinach, mozzarella, white sauce.</i>	
Bianca Pizza	\$14.00
<i>Bianca grande mozzarella, smoked provolone, whole milk ricotta, parmigiano reggiano, white sauce.</i>	
Fungo Pizza	\$13.00
<i>Fungo shiitake, oyster, crimini, fior di latte, napolitana sauce, parmigiano reggiano.</i>	
Porco Pizza	\$17.00
<i>Porco pulled pork, red onion, pickled jalapeno, cheddar curd, cheerwine bbq sauce.</i>	

LUNCH MENU - SIDES

TEMPORARILY CLOSED FOR LUNCH

Side Order - House Salad	\$3.00
Side Order - Hand Cut Fries	\$3.00
Side Order - Sweet Potato	\$3.00
Chips	
Side Order - Route 11 Kettle	\$3.00
Chips	

<i>chickpeas, tomato, butter, cream, basmati rice, house baked flatbread.</i>	
Grilled Salmon Entree	\$12.00
<i>Grilled salmon, tomatoes, zucchini, wild mushrooms, roasted garlic cream, capers, fresh dill, papardelle, grilled house focaccia.</i>	

LUNCH MENU - HOUSE GROUND BURGERS & SANDWICHES

TEMPORARILY CLOSED FOR LUNCH

American Cheese Burger	\$12.00
<i>American cheese, pickles, lettuce, tomato, onion, mayo, brioche.</i>	
Pimento Cheese Burger	\$14.00
<i>Pimento cheese, smoked bacon, onion straws, cheerwine bbq, brioche.</i>	
Salmon BLT Sandwich	\$11.00
<i>Salmon blt, smoked bacon, artisan lettuce, tomato, sundried tomato aioli, whole grain wheat.</i>	
Smoked Ham & Pulled Pork Sandwich	\$10.00
<i>House pulled pork, neuske's smoked ham, boar's head swiss, dill pickles, mayberry's cuban mustard, ciabatta.</i>	
Chicken Salad Sandwich	\$14.00
<i>Herb roasted pulled chicken salad, granny smith apples, toasted walnuts, fresh dill, lettuce, tomato, croissant.</i>	
Corned Beef Brisket Sandwich	\$12.00
<i>House corned beef brisket, sauerkraut, boar's head swiss, thousand island, house rye.</i>	
Hot Fried Chicken Sandwich	\$11.00
<i>Hot fried chicken, smoked bacon, ashe county pepper-jack, dill pickle chips, romaine, brioche.</i>	
Lump Crab Melt Sandwich	\$16.00
<i>Maryland style lump crab melt, sliced tomatoes, smoked provolone, english muffin, remoulade.</i>	
Fried Chicken Tacos	\$12.00
<i>Crispy fried chicken tacos, lettuce, pickled onions, pico de gallo, queso cotija, mayo, valentina hot sauce, flour tortilla.</i>	
Grilled Shrimp Tacos	\$14.00
<i>Grilled shrimp tacos, lettuce, pickled onions, pico de gallo, queso cotija, mayo, valentina hot sauce, flour tortilla.</i>	
Tempeh Tacos	\$10.00
<i>Tempeh tacos, lettuce, pickled onions, pico de gallo, queso cotija, mayo, valentina hot sauce, flour tortilla.</i>	
Impossible Burger (Vegan)	\$14.00
<i>Lettuce, tomato, onion, pickles, chao vegan american cheese, veganise, toasted oat wheat roll.</i>	

DINNER MENU - WOOD GRILLED ENTREES

Dinner menu is available Wednesday through Saturday, 5:00 p.m. - 8:15 p.m.

Chilean Salmon Entree	\$27.00
<i>Chilean salmon, warm potato salad, asparagus, lemon-dill beurre blanc.</i>	
Pork Chop Entree	\$30.00
<i>Heritage pork chop, baked mac and cheese, haricots verds, peach chutney.</i>	
Black Angus Ribeye Entree	\$36.00
<i>Black angus ribeye, hand cut fries, haricots verts, chimichurri.</i>	
Cauliflower Steak Entree	\$18.00
<i>Cauliflower steak, tomato-cucumber tabbouleh, pickled rutabaga, tahini sauce.</i>	
Naked Airline Chicken Breast Entree	\$24.00
<i>Naked airline chicken breast, pimento cheese grits, haricots verts, roasted corn and tomato salsa, cheerwine barbeque sauce.</i>	
NC Mountain Trout Entree	\$25.00
<i>NC mountain trout, roasted fingerling potatoes, collard greens, country ham gravy.</i>	

DINNER MENU - PAN SEARED ENTREES

Dinner menu is available Wednesday through Saturday, 5:00 p.m. - 8:15 p.m.

Wild Striped Bass Entree	\$29.00
<i>Wild striped bass, charleston gold rice, asparagus, apple-jalapeno slaw.</i>	
Duck Breast Entree	\$26.00
<i>Naked duck breast, smashed sweet potatoes, brussel sprouts, fig jam.</i>	

BEVERAGES

Fountain Drink	\$2.25
Iced Tea	\$2.25
San Benedetto Sparkling Water	\$3.50
San Pellegrino Blood Orange	\$3.50
Sparkling Water	
Fiji Artisan Water - 1 Liter Bottle	\$3.50
Bottled Soda	\$2.50
Juice	\$2.75

CONDIMENTS, NAPKINS & SILVERWARE

Please let us know below if you will need any condiments, napkins or silverware with your order.

- Please Include Silverware
- Please Include Napkins
- Please Include Ketchup
- Please Include Mustard
- Please Include Mayonnaise
- Please Include Salt
- Please Include Pepper

LAST UPDATED

The Delivery Chef is a delivery service that delivers food prepared by the above restaurant to the Unifour area of the Catawba Valley. When engaging our services to request a delivery of food from this restaurant, you are hiring the services of a self-employed professional delivery driver. All trademarks are the property of their

**respective owners. All rights reserved.
Prices and availability of all items are
subject to change. 828-328-2433**