



Southern Roots - Point Clear, Alabama

Southern Roots offers a chef-driven, fresh, Alabama Farm-to-Table experience. Southern hospitality combined with incredible views and ambiance highlight the creative plate presentations. It is our goal that we exceed your expectations and provide you with an amazing and indulgent experience; that our food is soulful yet sophisticated and that our service is indelible as well as gracious.

Executive Chef Cory Garrison

Pastry Chef Kimberly Lyons

Start

Crab Cake \$17

silver king corn, chili oil, corn shoot-sweet pepper salad

Gulf Coast Oyster Stew \$13

*fingerling potatoes,
bill e's bacon, chervil parsley*

Smoked Pork Ribs \$12

sorghum bbq, crispy peanut salad, cracklings

House Salad \$8

*herb vinaigrette, whipped farmer's cheese, cucumbers,
sweet peppers, garden radish*

Oysters Grandfeller \$15

braised greens, cajun hollandaise, bill-e's bacon

Arugula, Herb & Berry Salad \$11

*belle chevre, candied pecans, shaved fennel,
strawberry yogurt dressing*

Grand Gumbo \$12

crab, shrimp, by-catch

BBQ Gulf Shrimp \$15

shellfish barbeque

Main

Gulf Shrimp & Grits \$29

local grits, conecuh sausage, smoked tomato gravy

Potato & Turnip Green Dumplings \$24

*wild mushrooms, garden vegetables & herbs,
vegetable brodo*

Joyce Farm's Chicken \$28

*parmesan grits, garden beans, mushrooms,
spring onions, roasted chicken jus*

Diver Scallops \$36

local turnips, sweet peas, parmesan broth

Bone in Ribeye \$50

*twice baked potato, marrow butter,
chef's garden vegetables*

Roasted Grouper \$32

*confit heirloom potatoes & tomatoes,
salsa verde*

Beef Tenderloin

& Braised Beef Brisket Debris \$42

whipped potatoes, braised onions, carrots

Crab Crusted Gulf Catch \$32

*confit carrots, butter poached asparagus,
caviar lemon butter*

In House 60 Day Dry Aged Beef

Similar to wine, cheese and other delicacies that get better with age, meat begins to break down over time to become more tender and more flavorful every day it ages.

Served with twice baked potato, marrow butter, chef's garden vegetables

16 oz. Ribeye \$58

16 oz. Strip \$54

Sweets

**Giant Chocolate
Peanut Butter Bon Bon**

peanut brittle

\$11

Bread Pudding

whiskey sauce

\$9

**Sweet Corn
& Coconut Cake**

whipped cream frosting

\$9