



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

Starters

Crab Cake \$17

hot sauce butter, corn & sweet pepper salad

Grand Gumbo \$13

crab, shrimp, by-catch

Tomato Pie \$13

*sweet onion, clothbound cheddar,
yellow tomato butter, frisée salad*

Linz Heritage Beef Tartare \$18

*hot sauce, herbs, pickled okra and tomato,
smoked farm egg*

Ⓞ Champagne Poached Prawns \$18

lemon aioli, caviar, champagne gelée, potato wafer

Ⓞ Local Winter Mixed Greens Salad \$12

*apple cider vinaigrette, fennel, shaved shallot,
goat cheese, apple butter, candied pecans*

Southern Roots Wedge Salad \$16

*pork belly, Rogue River blue cheese, heirloom tomatoes,
pearl onion, roasted garlic buttermilk dressing*

Cheese & Charcuterie \$29

pickles, mustard, condiments, bread

**** speak to a chef if you have any concerns
regarding food allergies**

Ⓞ Items marked with this symbol
are gluten friendly

Main

[Vegan] Warm Mediterranean

Cous Cous \$22

*mirepoix, artichoke, black olive oil,
fennel & piquillo pepper vinaigrette*

Basil Crusted By-Catch \$39

*sweet pea risotto, fines herbs,
tomato conserve, silver queen butter sauce*

Ⓞ Gulf Prawns \$38

beet, rutabaga, turnip, brûléed carrot-scallop mousse

Ⓞ Cardamom Cured Duck \$34

spiced roots, cherries, tarragon

Pork Ossobuco \$29

sweet potatoes, arugula

Miso Glazed Gulf Grouper \$42

*"Ca-Asian [k-ajun]" jambalaya with snow peas,
sweet peppers, pork belly, thai peanut salad*

8oz Linz Heritage Beef Tenderloin* \$42

whipped potatoes, butter braised beans & carrots

16oz Linz Heritage Ribeye Steak* \$58

smoked cheddar and chive gold potatoes, marrow

For Two

32oz Linz Heritage

Tomahawk Bone-In Ribeye* \$150

*garlic braised broccolini, marbled potatoes,
cipollini onions*

***Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness.**

Sweets

Grand Hotel Bread Pudding \$10

whiskey sauce

Sugar Crusted Bourbon Bundt Cake \$9

spiced apple compote, vanilla bean anglaise

Chocolate Pecan Ring \$11

*salted pecan shortbread, milk chocolate mousse, vanilla
bean truffle, dark chocolate crèmeux, dulcify ganache*

Dulcify Banana Fosters Cake \$12

*yellow butter cake, dulcify mousse, banana's foster sauce,
vanilla ice cream, pecan crunch*