



**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.**

**Chef de Cuisine Gregory Baker**

**Pastry Chef Kimberly Lyons**

**Start**

**Crab Cake \$14**

*apple celery root slaw, satsuma butter sauce*

**Gulf Coast Oyster Stew \$11**

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

**Pork & Beans \$10**

*sorghum-ketchup glazed braised pork cheeks,  
pork belly baked beans, Alabama white bbq sauce*

**House Salad \$8**

*baby lettuces, sherry vinaigrette, farmer's cheese,  
roasted winter squash, garden radish*

**Oysters Grandfeller \$12**

*braised greens, cajun hollandaise, Bill-E's bacon*

**Arugula & Apple Salad \$11**

*blue cheese, candied pecans, roasted fennel,  
apple cider vinaigrette*

**Grand Gumbo \$12**

*crab, shrimp, by-catch*

**BBQ Gulf Shrimp \$12**

*shellfish barbeque*

**Main**

**Gulf Shrimp & Grits \$26**

*local grits, conecuh sausage, smoked tomato gravy*

**Risotto \$24**

*risotto, wild mushrooms, Tuscan kale, butternut squash  
purée, parsley, pumpkin seed oil*

**1/2 Smoked Chicken \$28**

*sweet potato gratin, garden rapini*

**Diver Scallops \$34**

*cauliflower purée, Brussel sprouts, sage brown butter*

**Bone in Ribeye \$46**

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

**Roasted Grouper \$29**

*lentils, asparagus tips topped with ginger vinaigrette,  
arugula and fennel garnish*

**Beef Tenderloin**

**& Braised Beef Brisket Debris \$42**

*whipped potatoes, braised onions, carrots*

**Gulf Flounder \$28**

*warm crab & butternut squash salad,  
potato purée*

**SWEETS**

**Butterscotch Crème Brûlée**

*candied pecans*

**\$11**

**Bread Pudding**

*whiskey sauce*

**\$9**

**Chocolate Chocolate Cake**

*white chocolate and dulce French  
butter cream*

**\$9**