



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 Agustin Echazarreta

Pastry Chef Kimberly Lyons

Starters

The Grand Seafood Experience \$160
gulf shrimp, local oysters*, marinated crab claws,
west indie’s salad, lobster tail, red chili cocktail,
herbed remoulade, champagne mignonette
hot sauce crackers, saltine crackers
+add Osetra Caviar \$150

West Indies Salad \$MKT Price
jumbo lump crabmeat, pickled cucumbers,
house-made hot sauce crackers

Cheese & Charcuterie \$29
pickles, mustard, condiments, bread

Crab Cake \$MKT Price
hot sauce butter, corn & sweet pepper salad

Grand Gumbo \$14
crab, shrimp, by-catch

Tomato Pie \$14
sweet onion, clothbound cheddar,
yellow tomato butter, frisée salad

GF Local Mixed Greens Salad \$14
apples, hazelnuts, pecorino cheese, black pepper,
honey vinaigrette

GF Baby Iceberg Lettuce “Wedge” Salad \$15
pork belly, bayley hazen blue, heirloom tomatoes,
pickled shallots, roasted garlic buttermilk dressing

Burrata \$18
heirloom tomatoes, fennel chutney,
basil oil, french bread

GF Items marked with this symbol are gluten friendly

Main

GF [Vegetarian] Mushroom Risotto \$29
roasted mushrooms, truffle oil, gruyere cheese

Roasted Lamb Shoulder \$48
brioche crust, mashed potatoes,
peas and cucumbers, mint jelly

Cast Iron Halibut \$48
cast iron baked, fall vegetables,
southern roots butter, garlic ciabatta

Gulf Grouper with Basil Crust \$48
sweet pea risotto, fine herbs, tomato conserve,
silver queen butter sauce

Chicken and Macros \$39
cauliflower, spinach, roasted chicken truffle jus

GF Local Heritage Pork Chop \$34
local peas & greens, smoked bacon, sweet potatoes

GF 8oz Heritage
Beef Tenderloin* \$58
whipped potatoes, butter braised beans & carrots
+add mushroom bourguignon \$10

16oz Heritage
Ribeye * \$62
fingerling potatoes with sauerkraut and bacon,
smoked bone marrow butter, demi-glaze

Alert your server if you or anyone at your table
has any concerns regarding food allergies.

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

Sweets

Dulcey Bananas Foster Cake \$12
yellow butter cake, dulcey mousse, bananas foster
sauce, vanilla ice cream, pecan crunch

Grand Hotel Bread Pudding \$12
whiskey sauce, +\$5.00 a la mode

The Redemption \$12
caramel milk chocolate mousse,
milk chocolate brownies, soft caramel candy

Seasonal Dessert \$12