



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

Executive 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 crab meat, 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

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

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

[Vegan] Cauliflower Steak \$14
smoked roasted cauliflower, romesco & almond,
balsamic vinaigrette

Yellowfin Tuna Tartare*** \$19
horseradish cream, avocado puree, tartare dressing,
cured egg yolk & seeds crunch

Prosciutto di Parma \$27
burrata cheese, arugula, clothbound cheddar
& sourdough bread

**To insure the best quality, our fish and shellfish products are sourced both within the USA (AL, FL, MS, LA, HI) and imported outside of the USA through reliable vendors.

Main

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

Chili Squid Ink Gemelli Pasta** \$48
nduja sausage, crab meat, u-10 diver scallops

12-Hour Braised Lamb Shoulder \$48
brioche crust, mashed potatoes,
peas and cucumbers, mint jelly

Whole Fish** \$MKT Price
catch of the day, ratatouille, sauce vierge

Gulf Grouper with Basil Crust** \$48
yellow tomato risotto, fines herbes, tomato conserve,
silver queen butter sauce

Sous Vide Chicken Roulade \$39
mac ‘n cheese, cauliflower, spinach,
roasted chicken truffle jus

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

8oz Heritage Beef Tenderloin* \$58
whipped potatoes, butter braised beans, carrots
+add mushroom bourguignon \$10
+add Grand butter poached Maine lobster** \$52

14oz Heritage Prime Striploin* \$62
onion puree, caramelized onion,
onion rings, pepper sauce

Beef Wellington* \$59
6oz beef tenderloin, brussels sprouts,
fingerling potatoes, demi-glace

Items marked with this symbol are gluten-friendly
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

Chocolate Passion Fruit Mousse Cake \$12
passion fruit caramel sauce, white chocolate mendant

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