



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 Sous Chef Markus Häusler

Pastry Chef Kimberly Lyons

### Shareables

Pimento Cheese \$9

*grandma's pickles, hot sauce crackers,  
benne wafers, pork rinds*

Gougères \$8

*house cured ham salad, herbs, San Andreas*

Crab Beignets \$9

*hot sauce aioli*

Charcuterie, Pickles & Mustard \$18

*condiments, bread*

GF Deviled Egg \$2

*chef's daily creation*

Pickled Shrimp \$13

*hot sauce crackers*

Fried Brie \$8

*fig jam, crostini*

### Starters

Crab Cake \$17

*second season corn, chili oil,  
corn shoot-sweet pepper salad*

Tomato Pie \$12

*sweet onion, gruyere cheese, frisée salad*

Cider Braised Pork Belly \$12

*roasted apples, popcorn, red chili gastrique, rye crumbs*

Diver Scallops \$17

*sweet peas, muscadine syrup, gaufrettes*

GF Gulf Coast Oyster Stew \$12

*fingerling potatoes, Bill E's bacon, chervil, parsley*

Grand Gumbo \$13

*crab, shrimp, by-catch*

GF Arugula \$11

*Belle Chèvre, strawberries, candied pecans,  
shaved fennel, preserved lemon vinaigrette*

GF Local Appetite Farms Salanova Salad \$8

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

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

### Main

GF 8 oz Beef Tenderloin & Raines Farm

Wagyu Pot Roast Debris \$39

*whipped potatoes, braised onions, carrots*

GF Lamb Shank \$37

*goat cheese grits, garlic braised rapini*

GF 16 oz. Raines Farm Wagyu Ribeye \$59

*duck fat steak fries, butter poached asparagus*

GF Benne Crusted Grouper \$29

*lemon scented mustard greens,  
peanut "cassoulet", tomato conserve*

Fried Flounder \$27

*black truffle tartar potato salad,  
sauce gribiche, summer tomatoes*

Vegan Lasagna \$22

*eggplant, lentils, tofu ricotta, San Marzano tomatoes,  
kale peanut pesto*

Fried Chicken & Waffles \$26

*crispy Joyce Farms chicken, cornbread waffles,  
local corn, red chili honey*

GF Home Place Pastures Pork \$28

*served with local sweet potatoes, crisp Brussel sprouts*

GF Barbeque \$34

*chef's daily selection of spiced & smoked barbeque,  
served with Baldwin County peanut slaw*

### Sweets

Grand Hotel Bread Pudding \$10

*whiskey sauce*

Southern Shortcake \$8

*bramble berry, black pepper syrup, goat milk chantilly*

Southern Banana Pudding \$7

*Nilla wafers*

Alabama Chocolate Layer Cake \$10

*layered chocolate cake, chocolate  
buttercream, dark chocolate ganache*

Dulcey Bananas Foster Cake \$10

*butter cake, dulcey mousse, banana pecan  
& rum compote, vanilla ice cream*

*Featured in Valrhona Chocolate's  
2020 Calendar*

*\*\* Alert your server if you have any concerns  
regarding food allergies*

GF Items marked with this symbol are gluten friendly