

★ SUPPER ★

**BREAD SERVICE**

*Grandma Daisy's Angel Biscuits*  
honey roasted chicken jus,  
fresh thyme & toasted benne seed-sea salt  
6

*Southern Style Cornbread*  
clotted cream &  
house-made preserve  
6

*Fried Chicken & Waffle Sandwich*  
whiskey maple syrup,  
pickled green tomato, watercress,  
stuffed in a cheddar cheese waffle  
14

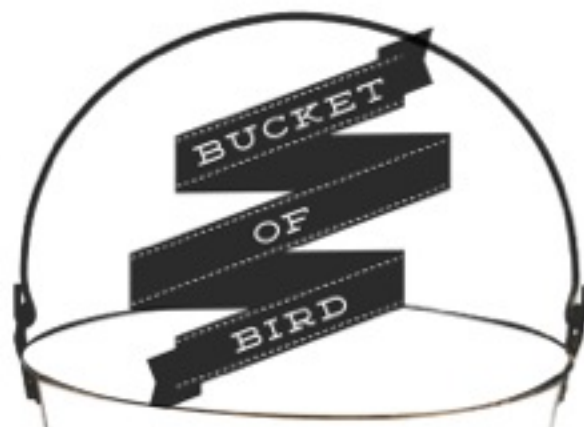


*Salads*

*Sprouting Garden Salad*  
butter lettuce, root chips, avocado,  
radish, snow peas, cucumber,  
toasted benne seeds &  
lemonade vinaigrette  
11

*Southern Peach Caprese*  
fried pimento cheese, grilled peaches,  
pickled green tomato,  
heirloom tomatoes,  
sticky molasses vinegar  
& basil  
12

*Southern Greens Chicken Caesar*  
collard & mustard greens, kale,  
chicken fried "oysters", homemade bacon,  
cornbread croutons, soft egg  
& creamy cheddar dressing  
14



★ *Crispy Tree-Range Bucket of Bird* ★  
sweet tea brined, pickled lemon dusted,  
spiked Tabasco honey

★ *Half or Whole Bird* ★  
16 32

★ add a cheddar cheese waffle ★  
& whiskey maple syrup  
23 46

**BIGGER PLATES**

*Roots & Ricotta Dumplings*  
ricotta gnudi, grilled sweet corn,  
celery root whip, watermelon radish  
& snow peas  
18

*Braised Short Rib Meat Loaf*  
parsnip root mash, tomato ketchup jam,  
charred spring onions & other roots  
21

*Australian Rack of Lamb*  
roasted roots, horseradish crusted  
sweet potato & leek gratin,  
carrot barbecue sauce & watercress  
27

*Cast Iron Seared Local Catch*  
succotash, melted tomatoes,  
pickled lemon dressing & basil  
24

*Steamp & Grits*  
Edwards Virginia country ham,  
brooklyn lager jus, sauteed gulf skrimps  
carmelized red onions  
& local upstate NY grits  
21

**SMALL PLATES**

*Watermelon, Ham & Cheese*  
sheeps milk cheese, virginia ham,  
pickled watermelon radish & celery  
9

*Blue Crab Waldorf*  
pecans, grapes, celery root,  
lemon, blue crab, thin sheets of crisp  
green apple & buttermilk  
11

*Drunken Deviled Eggs*  
Handsome Brook Farm  
Catskills NY eggs, pickled roots  
& sunflower sprouts  
6

*Grilled Sweet Corn Cob... Husk 'n All*  
cornbread butter, giant hominy  
& popped corn  
7

**SIDES**

*Root*  
roasted rainbow roots,  
carrot-top pesto & puffed carolina rice  
11

*Cheddar Cheese Waffle*  
served with whiskey maple syrup  
8

*Macaroni & Cheese*  
big elbow pasta, crunchy cheese toast &  
fresh thyme crust  
7

*Waffle Cut French Fries*  
tossed with dill pickle salt  
served with chunky remoulade  
5  
+ add gooey cheese sauce & bacon  
1

*Taunamansburg NY Stone Ground Cheese Grits*<sup>2</sup>  
loaded with love  
6

*Chilled Watermelon*  
celery & lemonade vinaigrette  
5



# SIGNATURE SANDWICHES

## Avenue A

*Fried Chicken n' Waffle Sandwich*  
fried chicken, whiskey maple, pickled green tomato, watercress, stuffed in a cheddar waffle  
11

## Avenue B

*Tossed & Feathered Fried Chicken Sandwich*  
fried chicken tossed in Tabasco, bacon, lettuce, tomato, pickles & buttermilk ranch, on a potato roll  
11

## Avenue C

*Lemon Chicken & Avocado Sandwich*  
roasted chicken, avocado, thick sliced tomato & pickled lemon vinaigrette on country bread  
11

## Avenue D

*Short Rib Meat Loaf Sandwich*  
southern celery root slaw, cheddar, remoulade & pickles on country bread  
11

*The BLT that will tickle your pickle*  
bacon, lettuce, fried pickled green tomatoes, secret sauce & tomato jam on a potato roll  
11

*Roots and Ricotta Sandwich*  
honey roasted carrots & parsnips, house-made ricotta, melted tomatoes, carrot top pesto, on country bread  
11



### \* Crispy Tree-Range Bucket of Bird \*

sweet tea brined, pickled lemon dusted, spiked Tabasco honey

### \* Half or Whole Bird \*

served with biscuits  
16 32

- \* 2 piece of dark meat & a biscuit - 9
- \* 2 piece of white meat & a biscuit - 10 \*

### \* Fried Bird Parts \*

Breast - 6  
Thigh - 4  
Drum - 3  
Wing - 3

## SIDES

*Grandma Daisy's Angel Biscuits*  
whipped local NY honey butter & home-made preserves  
6

*Cheddar Cheese Waffle*  
served with whiskey maple syrup  
8

*Waffle Cut Fries*  
tossed with dill pickle salt, secret sauce  
5  
+ add gooey cheese sauce & bacon  
1

*Macaroni & Cheese*  
big elbow pasta, crunchy cheese toast & fresh thyme crust  
7

*Chilled Watermelon*  
celery & lemonade vinaigrette  
5

*Tumansburg NY Stone Ground Cheese Grits*  
6

## Salads

*Celery Root Slaw*  
watermelon radish ribbons, grapes, caramelized pecans, lemon yogurt dressing  
9

*Southern Peach Caprese*  
goat cheese, grilled peaches, pickled green & fresh tomatoes, sticky molasses vinegar, basil  
12

*Springing Garden Salad*  
butter lettuce, root chips, avocado, radish, snow peas, cucumber, toasted benne seeds, lemonade vinaigrette  
11

*Succolash Salad*  
little butterbeans, big butterbeans & other beans grilled sweet corn & melted tomatoes  
11

*Southern Greens Caesar*  
house-made bacon, cornbread croutons, soft egg, creamy cheddar dressing  
12

Add to any salad:

- ★ fried chicken 5
- ★ roasted chicken 5
- ★ house-made signature thick cut bacon 6
- ★ skrimps 7



ROOT & BONE SODA POP

- Okra Cola
- 'Chubby Piggy' Diet Cola
- Black Cherry Pop!
- Sassy Frass Root Beer
- Perfect Pucker Lemonade
- Cuckoo Lemon-Lime Cola

2

OTHER BEVERAGES

- Sweet Tea
- Unsweetened Tea
- Arnold Palmer
- Water

2

DESSERTS

*Coconut Layer Cake*

Coconut chiffon, meringue & toasted coconut

7

*Cantal and Pumpkin Cake*

Market fresh roots & cream cheese frosting

*Mississippi Mud*

Dark chocolate torte, cookie crust & cherries

7

*Banana Cream Pie*

Layers of honey graham, vanilla custard, bananas & pecan praline

7

★ WHY STOP AT ONE SLICE? ★

ASK ABOUT OUR WHOLE CAKES!

Don't forget to ask about daily flavors of soft serve, cookies & treats.

*Cookies and Treats* - 2

*Soft Serve*

(For in-house dining & pickup only)

Mini cone - 2

Sugar waffle cone - 4



is proud to cater to any of your needs, please call for our catering menus

646.682.7080



Instagram, Facebook, and Twitter icons followed by '@rootnbonenyc'

The LITTLE ROOT

Market

HONEST SOUTHERN FOOD



For FREE delivery call us directly:

646.682.7076

Orders from Seamless & GrubHub will incur a \$3 charge



HOURS:

Sunday - Thursday

11:30am - 11:30pm

Friday - Saturday

11:30am - 1:30am

200 East 3rd St. (Near Ave. B)  
New York, NY 10009



★ BRUNCH ★

BREAD BASKET

Grandma Daisy's Angel Biscuits
local NY honey roasted chicken jus,
fresh thyme & toasted benne seed-sea salt
6

Southern Style Cornbread
clotted cream &
house-made preserve
6

SANDWICHES

Fried Chicken & Waffle Sandwich
whiskey maple syrup,
pickled green tomato, watercress,
stuffed in a cheddar cheese waffle
14

The BLT that will tickle your pickle
bacon, lettuce, fried pickled green
tomatoes, secret sauce & tomato jam
on a potato roll
12

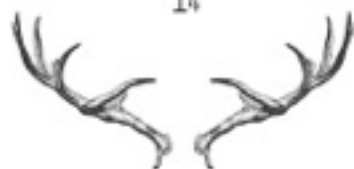
Roots and Ricotta Sandwich
honey roasted carrots & parsnips, house
made ricotta, melted tomatoes,
carrot top pesto on country bread
13

Salads

Sprouting Garden Salad
butter lettuce, root chips, avocado,
radish, snow peas, cucumber,
toasted benne seeds,
lemonade vinaigrette
11

Southern Peach Caprese
fried pimento cheese, grilled peaches,
pickled green tomato,
heirloom tomatoes,
sticky molasses vinegar, basil
12

Southern Greens Chicken Caesar
chicken fried "oysters", house-made
bacon, cornbread croutons, soft egg,
creamy cheddar dressing
14



\* Crispy Tree-Range Bucket of Bird \*
sweet tea brined, pickled lemon dusted,
spiked Tabasco honey

\* Half or Whole Bird \*
16 32

\* add a cheddar cheese waffle \*
& whiskey maple syrup
23 46

BRUNCH PLATES

Strawberries, Rhubarb n' Cream Waffle
whipped buttermilk cream,
lemon & sunflower granola
13

Skrimps & Gails
Edwards Virginia country ham,
brooklyn lager jus, sauteed gulf skrimps
caramelized red onions &
local upstate NY grits
21

Waffle Benedict
root & bone's signature thick cut bacon,
soft poached egg, shaved root ribbons
& lemon yolk sauce
15

Braised Short Rib Meat Loaf & Eggs
parsnip root mash, slow poached eggs,
tomato ketchup jam & charred spring onions
21

Crab Cake and Warm Goat Cheese Omelet
green onions, arugula, fresh herbs
& pickled lemon vinaigrette
17

Ham, Cheese n' Tomato Pie
crispy Edwards virginia ham, melted
tomatoes, pimento cheese, fresh herb salad
14

SMALL PLATES

Watermelon, Ham & Cheese
sheeps milk cheese, virginia ham,
pickled watermelon radish & celery
9

Blue Crab Waldorf
pecans, grapes, celery root, lemon &
blue crab, thin sheets of crisp green
apple with buttermilk
11

Drunken Deviled Eggs
Handsome Brook Farm
Catskills NY eggs, pickled roots
& sunflower sprouts
6



SIDES

2 Eggs from the Catskills
cooked any way you like it
4

Cheddar Cheese Waffle
served with whiskey maple syrup
8

Macaroni & Cheese
big elbow pasta, crunchy cheese toast
& fresh thyme crust
7

Waffle Cut Fries
tossed with dill pickle salt
served with chunky remoulade
5
+ add gooey cheese sauce & bacon
1

Tumansburg NY Stone Ground Cheese Gails
loaded with love
6

Root & Bone Signature Bacon
bourbon cured and smoked pork belly
with spicy maple
6

Chilled Watermelon
celery & lemonade vinaigrette
5



root  
& bone  
ALPHABET CITY

DESSERTS

*Mississippi Mud*

dark chocolate torte,  
cookie crust, cherries  
& beet sorbet

9

*Coconut Layer Cake*

coconut chiffon, meringue,  
toasted coconut, lemon cream  
& fresh fruit

9

*Banana Cream*

layers of honey graham,  
vanilla custard, bananas  
& pecan praline

7

*Carrot & Parsnip Cake*

market fresh roots, vanilla cream  
cheese frosting  
& maple ginger ice cream

9

*Kitchen Sink Sundae*

everything but...

Ask your server about today's toppings

7

Don't forget to ask about daily dessert  
specials... House-made ice creams, soft  
serve & a selection of cookies & treats.

PASTRY CHEF CRYSTAL CULLISON



# COCKTAILS

12

## *The Twisted Mustache*

Russels 6 YR bourbon

+ swedish punsch + citrus + ginger

## *Lady I Ivory*

Tito's vodka + tangy strawberry shrub

+ lemon + celery

## *Bumble 'n' Bone*

Fords gin + lemon + maple

+ egg white + black pepper

## *Filthy Manhattan*

wild Turkey 101 + port + bitters

filthy amarena cherries + rosemary

## *Blackberry Saddle*

Deaths Door gin + yellow chartreuse +

blackberries + horseradish + lime + thyme

## *Grand Old Fashioned*

Don Q Grand Anjeo rum + black cherry

+ Florida orange + bitters

## *Ceci Pop*

Yellow chartreuse + grapefruit

+ topped with bubbles



# WINE

## *Diggin' for Wine*

\*all vintages are current unless otherwise stated

### SERVING AMERICAN & AUSSIE WINES BY THE GLASS

Willowglen Sparkling Brut from Australia 9

Dry Creek Chenin Blanc from Cali 9

2012 Graverly Ford Chardonnay from Cali 10

2013 Y Series Viognier from Australia 10

2009 Sticks Pinot Noir From Australia 11

Marietta Zinfadel Dominant Field Blend 'Lot #60' from Cali 12

2012 Oxford Landing Cabernet from South Australia 10

### BARADE SALE

#### MONTHLY FEATURED WINES

Dr Konstantin Frank Pinot Noir Dry Rosé 6/25

Bleeker Red Blend from Cali 6/25

### BUBBLY

Willowglen 'Brut' from Australia 30

Mirabelle 'Brut' from Cali 60

Mirabelle 'Brut Rosé' from Cali 65

Terres Dorées Sparkling Gamay 'FRV 100' from Beaujolais 55

2004 Schramsberg Vintage Rosé 'J. Schram.' from Calistoga 200

## *Putting Down Roots in the New-World*

### THE STATES & AUSTRALIA

#### WHITES

Dry Creek Chenin Blanc from Cali 30

Jovino Pinot Gris from Oregon 40

Voss Sauvignon Blanc from Cali 55

2012 Seghesio Costiera White Blend from Sonoma 60

2012 Graverly Ford Chardonnay from Cali 30

2012 Y Series Viognier from Australia 40

#### REDS

2009 Chehalem Gamay-Pinot Noir 'Cerise' from Oregon 60

2010 Wirra Wirra Church Block Blend from Australia 50

Troublemaker Blend from Cali 45

2009 Sticks Pinot Noir From Yarra Valley 30

Marietta Zinfadel Dominant Field Blend 'Lot #60' from Sonoma 35

2011 Cabernet Franc Reserve from Barboursville, Virginia 70

Clos Saren Cinsault 'Out of the Blue' from Sierra Nevada 75

2012 Oxford Landing Cabernet from South Australia 30

2011 Hall Cabernet (half bottle) from Cali 65

## *Putting-out the Roots of the Old-World*

#### WHITES

Gobelsburg Dry Riesling 'Gobelsburger' from the Kamptal 45

2010 Régis Bouvier Marsannay Blanc Clos du Roy from France 90

Abbazia di Novacella Kerner from Alto-Adige 55

Gysler Silvaner Halbtrocken (liter) from the Rheinhessen 50

Domaine Francois Crechet Sancerre from France 65

2010 Champalou Vouvray Sec from France 55

Stadt Kress Gruner Veltliner from Austria 45

Pfeffingen Schaeube Spätlese from the Pfalz 60

#### REDS

2012 Régis Bouvier Bourgogne 'En Montre Cul' from France 55

Bernabeleva Grenache 'Camino de Navaherreros' from Spain 40

Sattler St. Laurent from Austria 55

Antonio Vallana e Figlio Barbera from Piedmont 45

2009 G.D.Varja Barolo 'Albe' from Piedmont 75