

Grassroots

kitchen & tap

ARIZONA RESTAURANT WEEK \$44 THREE-COURSE MENU

TASTING PLATES *choice of*

BRAISED PORK BELLY

jalapeño-cheddar grits . candied pancetta
jammin' spicy tomato . twisted green onions

SPICY TUNA

sweet sesame rice . avocado
crunchy wasabi . garlic almond oil
bang bang sauce

ENTRÉES *choice of*

TOPHER'S BRAISED SHORT RIBS

reduced natural jus . hoisin glaze
jalapeño-cheddar grits . wilted greens

SOUTHERN SHRIMP & GRITS

gulf white shrimp . jalapeño-cheddar grits
tasso ham relish . grilled focaccia

CAROLINA BABY BACK RIBS

slow smoked . thin bbq sauce . grill finished
brother's tangy slaw

SWEET PROVISIONS *choice of*

CHOCOLATE TOFFEE BROWNIE

baked daily . ghirardelli chocolate
handmade caramel . scoop sweet p's vanilla
toffee crumbles . sea salt flakes

KEY LIME PIE

homemade . sweet & tart custard . graham
crackers . whipped cream

SWEET PROVISIONS

one scoop next door . choice of topping

*This item may be served raw or undercooked.
consuming raw or undercooked meat, egg or seafood
may increase your risk of food borne illness.