

Carry-Out is always available. Please check our website
for the most current menus.

We love to cater! Let us host your next event or bring
The Root to you. Call with any inquiries.

We thank all of those involved in creating
The Root Restaurant & Bar. We owe our livelihood to the butchers
and brewers, the winemakers and farmers, and especially the patrons
who choose us. It is with great pleasure that we are able to share
the food we love with the community around us.
Our responsibility as a restaurant is to offer you the best of each
season. Only with your support are we able to help sustain those
growing, crafting and creating the best of our region.
Thank you for joining us and we hope to see you again soon.
Eat well. Dig The Root.

340 town center blvd.
white lake . MI 48386

248.698.2400

www.therootrestaurant.com



dessert

after dinner drinks

Spanish Coffee. Brandy. Kahlua. Grand Marnier. Caramelized Cinnamon Sugar Rim. Coffee. Fresh Whipped Cream. 9

Chocolate Martini. Van Gogh Dutch Chocolate Vodka. Godiva. Baileys. Averna Amaro. Chocolate Bitters. Whipped Guernsey's Cream. 11

Espresso Martini. Vanilla Stoli. Kahlua. Baileys. Van Gogh Espresso Vodka. Espresso. Topped with Ground Espresso Beans. 10

Lemon Meringue. Chilled Limoncello. Vanilla Stoli. Egg White. 9

	glass	bottle
Pertinace Moscato d'Asti. Piedmont, Italy.		38
Jackson-Triggs Vidal Icewine. Niagara.	12	44
Trefethen Late Harvest Riesling. Napa.		77
Warre's King's Tawny Port. Douro, Portugal.	5	35
Graham's Six Grapes Ruby Port. Douro, Portugal.	5	38
Dios Baco Pedro Ximenez Sherry. Jerez, Spain.	5	38
Moletto Grappa di Nebbiolo da Barolo. Italy.	11	
Cocchi Barolo Chinato. Piedmont, Italy.	12	

house made desserts

All of our desserts are made in-house with Michigan Eggs, Dairy & Sugar.

Flourless Chocolate Cake. Espresso. Roasted White Chocolate. Almond Tuile. 9

Tiramisu. Mascarpone. Espresso Soaked Chiffon. Amaro Nonino. Cocoa. 7

White Chocolate & Lemon Curd Tart. Almond Short Dough. Blueberry. 7

Milk & Honey. Guernsey's Buttermilk Panna Cotta. Recovery Park Apple Mint. Jodi Bee Honey Comb. Compressed Apple. Granola. (gf) 8

Vegan Cherry Tart. Spicer's Orchard Cherries. Walnut Crumble. Fresh Thyme. Cherry Coulis. 7

Banana Cream Pie. Graham Cracker Crust. Toasted House Made Marshmallow. Salted Caramel. 6 A La Mode. 1

Gelato. Scoop. (gf) 2
Vanilla Bean. Chocolate. Brown Butter & Maple Syrup.

Sorbet. Scoop. (gf) 2
Seasonal Selection.

Affogato. Espresso Poured over Choice of Gelato. (gf) 4.50

Artisanal Cheese Plate. Crostini. Nuts. House Made Accompaniments. 14

beverages

Water Street Coffee. 2.75
All coffee beans are roasted in small batches by Water Street Coffee Joint, Kalamazoo, MI.

Water Street Espresso. 3.25
Cappucino. 5
Dark Chocolate Mocha. 6
Raspberry Dark Chocolate Mocha. House Made Raspberry Puree. 6.50
Selection of Hot Tea. 2.50

Pastry Chef. Emily Davis

Custom artisanal cakes can be created for any special occasion. Please ask your server about the purchase of a house made cake, whole pie or other bulk dessert.