

RUSTIC ROOTS

BREAKFAST FARE *Served all day!* *Most items include potatoes ‡*

RUSTIC BREAKFAST.....	\$12
two eggs, coffee maple sausage, canadian ham, popover	
OMELETTE.....	\$11
trio of wild mushrooms, cheddar, truffle, our toast	
EGGS BENEDICT.....	\$12
canadian ham, spinach, hollandaise, house-made bread	
LOX SCRAMBLE.....	\$12
house-cured salmon, caramelized onions, chèvre, popover	
BAKED CARAMELAPPLE PANCAKE*.....	\$10
dulce de leche, whipped cream, shelburne sugarworks maple	
CINNAMON BREAD FRENCH TOAST.....	\$10
butterscotch & candied walnuts	
BREAKFAST IN JERSEY.....	\$10
breakfast sandwich on a toasted kaiser roll w/ our own "burlap bacon," sunny egg, local cheddar & grilled tomato	
SHIRRED EGGS*.....	\$12
baked eggs, local cheddar, toast & choice of two: sausage, bacon, spinach, wild mushrooms, caramelized onions	

* these items require some additional time to prepare.

‡ breakfast potatoes tossed with caramelized onions, herbs & rendered bacon

LUNCH FARE *Sandwiches include dressed greens, or try our chips for just a dollar more*

CURRIED BUTTERNUT SQUASH SOUP.....	\$4/6
add a popover or toasted bread.....\$1	
WILTED KALE & BACON SALAD.....	\$6/10
boiled egg, red onion, bacon vinaigrette	
WARM DELICATA SQUASH SALAD.....	\$7/11
cranberries, pumpkin seeds, orange-caraway vinaigrette	
POACHED PEAR SALAD.....	\$8/12
roasted butternut, candied walnuts, drunken goat cheese, maple-dijon	
BEET & LENTIL SALAD.....	\$7/11
brussels sprouts, chèvre, candied walnuts, truffle vinaigrette	
CHICKEN CONFIT SALAD.....	\$12
roasted grapes & shallots, candied almonds, sherry vinaigrette	
SALMON WALDORF.....	\$15
apples, bacon, pecans, sweet potato, maple-dijon dressing	
CHICKEN LIVER MOUSSE.....	\$10
rye toast, mostarda, shaved apples, boiled egg	
HOUSE QUICHE.....	\$11
ask about today's seasonal ingredients	
PUMPKIN CROQUE MONSIEUR.....	\$11
apple, hazelnut, sage, bechamel..... add ham/bacon/sunny egg \$2/ea	
MUSHROOM VEGGIE BURGER.....	\$13
beet ketchup, goat cheese, kaiser bun... add ham/bacon/sunny egg...\$2/ea	
MAPLE-BOURBON TURKEY.....	\$12
brie, bacon, tomato, red onion jam, mayo, kaiser roll	
PASTRAMI ON RYE.....	\$13
whole grain mustard & pickles, all made in small-batch	
GRILLED STEAK SANDWICH.....	\$15
gorgonzola, frisee, caramelized onions, sourdough baguette	

SIDES

HOUSE-CRAFTED BREAKFAST MEATS.....	\$4
your choice of: coffee maple sausage, canadian ham or burlap bacon	
APPLEWOOD SMOKED BACON northcounty smokehouse.....	\$3
HOMEFRIES & HOLLANDAISE.....	\$4
POPOVER or TOASTED BREAD with herb butter & marmalade.....	\$2
DRESSED GREENS.....	\$3
HAND-CUT POTATO CHIPS.....	\$3

BEVERAGE

FRENCH ROAST COFFEE.....	\$2½
vermont coffee company, bottomless cup with a meal	
HERBAL TEAS.....	\$2½
english breakfast, earl grey, bombay chai, green dragon, marrakesh mint green, jasmine, ginger lemongrass, hibiscus	
ASSORTED JUICES.....	\$2½/\$4
orange, grapefruit, apple, cranberry, mango, tomato	
ICED TEA unsweetened, with lemon & mint.....	\$2½
WARM MULLED CIDER shelburne orchards.....	\$4
HOT COCOA lake champlain chocolates.....	\$4
MOCHA hot cocoa & dark roast coffee.....	\$3½
ICED COFFEE.....	\$3½
MAPLE-GINGER SWITCHEL cide road organic.....	\$3½
SAP! MAPLE SELTZER.....	\$3
SPICY GINGER BREW maine root.....	\$3
CANE SUGAR GINGER ALE boylan bottling.....	\$3
SARATOGA SPARKLING 28oz.....	\$4½

LIBATIONS

ROOTS BLOODY MARY.....	\$12
our own recipe & an assortment of ridiculous garnishes	
MIMOSAS.....	\$5½
choose from orange, grapefruit, mango or cider	
BEER-MOSA.....	\$8
ufo white, gran gala, orange juice, bitters	

VERMONT BREWS

LOCAL DRAFT.....	\$6
ZERO GRAVITY LITTLE WOLF PALE ALE burlington.....	\$6
HARPOON UFO WHITE windsor.....	\$5
14th STAR VALOR ALE st. albans.....	\$7
HARPOON FLANNEL FRIDAY windsor.....	\$5
LONG TRAIL VERMONT IPA burlington.....	\$6
ZERO GRAVITY GREEN STATE LAGER burlington.....	\$5
DROP-IN HEART OF LOTHIAN middlebury.....	\$7
CITIZEN CIDER "LAKE HOPPER" burlington.....	\$7

WINE

PROSECCO tiziano, italy.....	\$8/38
SPARKLING CHENIN BLANC peche imperiale, loire....	\$11/50
CHARDONNAY nicolas, france.....	\$7/32
SAUVIGNON BLANC imagery, california.....	\$10/48
PINOT GRIS anne amie, oregon.....	\$11/50
PINOT NOIR austerity, santa lucia highlands.....	\$10/48
TEMPRANILLO ontañón ecológico, rioja.....	\$9½/45
BORDEAUX chateau blouin, france.....	\$7½/35
MALBEC zolo, argentina.....	\$8/38

SWEET CRÊPES

CARAMEL APPLE.....	\$7
NUTELLA & BANANA.....	\$7
GOAT CHEESE HONEY WALNUT.....	\$7
ALMOND DULCE de LECHE.....	\$7
POACHED PEAR & BRIE.....	\$7

PLEASE ADVISE US WHEN ORDERING IF YOU HAVE ANY DIETARY RESTRICTIONS; WHETHER MEDICAL, ETHICAL, OR FOR REASONS OF CONSCIENCE.

11/3/18

please allow time for us to prepare your meal as each is made from scratch as it is ordered. special orders may take additional time.
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.