

RUSTIC ROOTS

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

RUSTIC BREAKFAST.....	\$12
two eggs, coffee maple sausage, canadian ham, popover	
OMELETTE.....	\$11
summer ratatouille, maplebrook ricotta, our toast	
EGGS BENEDICT.....	\$12
canadian ham, spinach, hollandaise, house-made bread	
LOX SCRAMBLE.....	\$12
house-cured salmon, caramelized onions, chevre, popover	
BAKED BLUEBERRY PANCAKE*.....	\$10
lemon curd, 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, ratatouille, spinach, caramelized onions, tomato	

* 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*

SEASONAL SOUP.....	\$4/6
add a popover or toasted bread.....	\$1
WILTED KALE & BACON SALAD.....	\$6/10
boiled egg, red onion, bacon vinaigrette	
QUINOA, BERRIES & WILD RICE.....	\$7/11
baby greens, drunken goat, candied walnuts, raspberry-chia dressing	
HEIRLOOM TOMATO & CORN PANZANELLA.....	\$8/12
maplebrook mozzarella, basil, balsamic vinaigrette	
GRILLED STONEFRUIT & WATERMELON.....	\$7/11
warm peaches plums & nectarines, baby arugula, feta, pistachio	
CHICKEN CONFIT SALAD.....	\$12
french beans, almonds, roasted shallots, sherry vinaigrette	
TUNA NIÇOISE.....	\$15
seared ahi, traditional garnish, lemon-parmesan dressing	
CHICKEN LIVER MOUSSE.....	\$10
rye toast, mostarda, shaved apples, boiled egg	
HOUSE QUICHE.....	\$11
ask about today's seasonal ingredients	
SHRIMP TARTINE.....	\$12
smoked tomato jam, bacon, roasted corn, arugula, feta	
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
chimichurri, grilled red onions, arugula, 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, ginger twist [mighty leaf teas]	
ASSORTED JUICES.....	\$2½/\$4
orange, grapefruit, apple, cranberry, mango, tomato	
ICED TEA unsweetened, with lemon & mint.....	\$2½
INFUSED ICED TEA today's flavor.....	\$3½
BLUEBERRY LEMONADE lemon & mint.....	\$3½
ICED COFFEE.....	\$3½
KOMBUCHA AQUA VITEA rotating flavors.....	\$6
RHUBARB SODA cawston's press.....	\$3
BLUEBERRY SWITCHEL cide road organic.....	\$3½
SAP! MAPLE SELTZER.....	\$3
SPICY GINGER BREW maine root.....	\$3
CANE SUGAR GINGER ALE boylan bottling.....	\$3
SAN PELLEGRINO SPARKLING 500ml.....	\$3

LIBATIONS

ROOTS BLOODY MARY.....	\$12
our own recipe & an assortment of ridiculous garnishes	
MIMOSAS.....	\$5½
choose from orange, grapefruit, or mango	
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
ZERO GRAVITY CONEHEAD 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
WHITE BLEND capsizel, shelburne vineyard, 250ml.....	\$11
ROSÉ of MENCIA liquid geography, spain.....	\$10/48
PINOT NOIR austerity, santa lucia highlands.....	\$10/48
TEMPRANILLO ontañón ecológico, rioja.....	\$9½/45
BORDEAUX chateau grimard, france.....	\$7½/35
MALBEC zolo, argentina.....	\$8/38

SWEET CRÊPES

GOAT CHEESE HONEY WALNUT.....	\$7
NUTELLA & BANANA.....	\$7
SUMMER BERRY STREUSEL.....	\$7
ALMOND DULCE de LECHE.....	\$7

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

7/27/18

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.