

RUSTIC ROOTS

BREAKFAST FARE *Served all day!*

RUSTIC BREAKFAST.....	\$12
two eggs, coffee maple sausage, canadian ham, popover	
OMELETTE.....	\$11
wild mushrooms, shelburne farms cheddar, truffle, our toast	
EGGS BENEDICT.....	\$11
canadian ham, spinach, hollandaise, house-made bread	
LOX SCRAMBLE.....	\$12
house-cured salmon, caramelized onions, chevre, popover	
BAKED CARAMEL APPLE 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, shelburne farms cheddar & tomato	
SHIRRED EGGS*.....	\$12
baked eggs, shelburne farms cheddar, toast & choice of two: sausage, bacon, spinach, mushrooms, caramelized onions	

**these items require some additional time to prepare.*

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	
CHICORIES SALAD.....	\$5/9
candied walnuts, cranberries, orange segments, caraway vinaigrette	
WILTED KALE & BACON SALAD.....	\$5/9
boiled egg, red onion, bacon vinaigrette	
POACHED PEAR SALAD.....	\$8/12
roasted butternut, candied walnuts, drunken goat cheese, maple-dijon	
ROASTED ROOTS SALAD.....	\$7/11
pumpkin seeds, gorgonzola, truffle vinaigrette	
CHICKEN CONFIT SALAD.....	\$12
grapes, almonds, roasted shallots, sherry vinaigrette	
SALMON WALDORF.....	\$15
apples, bacon, pecans, brussels sprouts, 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	
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	

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 & jam.....	\$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, cider, tomato	
ICED TEA unsweetened, with lemon & mint.....	\$2½
INFUSED TEA today's flavor.....	\$3½
ICED COFFEE.....	\$3½
HOT COCOA lake champlain chocolates.....	\$4
MOCHA hot cocoa & dark roast coffee.....	\$3½
WARM MULLED CIDER shelburne orchards.....	\$3½
SPARKLING ELDERFLOWER cawston press.....	\$3
SAP! MAPLE -or- BIRCH SELTZER.....	\$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, 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
ZERO GRAVITY CONEHEAD IPA burlington.....	\$6
QUEEN CITY SOUTH END LAGER burlington.....	\$6
DROP-IN HEART OF LOTHIAN middlebury.....	\$7
CITIZEN CIDER "DIRTY MAYOR" burlington.....	\$7

WINE

PROSECCO tiziano, italy.....	\$8/38
SPARKLING CHENIN BLANC peche imperiale, loire...	\$11/50
PINOT GRIS anne amie, oregon.....	\$9½/45
SAUVIGNON BLANC wild south, nz.....	\$7/32
WHITE BLEND capsized, shelburne vineyard, 250ml.....	\$11
CHARDONNAY nicolas, france.....	\$7/32
PINOT NOIR austerity, santa lucia highlands.....	\$10/48
TEMPRANILLO ontañón ecológico, rioja.....	\$7/32
BORDEAUX chateau blouin, france.....	\$7½/35
MALBEC zolo, argentina.....	\$8/38

SWEET CRÊPES

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

PLEASE ADVISE US WHEN ORDERING IF YOU HAVE ANY DIETARY RESTRICTIONS; WHETHER MEDICAL, ETHICAL, OR FOR REASONS OF CONSCIENCE. 10/21/17

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.