

# RUSTIC ROOTS



## BREAKFAST FARE

### EGGS FOR DAYS

**OMELETTES**.....\$13¾  
with melted cheddar & toast

- Wild Mushroom & Truffle
- Apple-wood Bacon & Spinach
- Coffee Maple Sausage & Onion

**SHIRRED EGGS** .....\$13½

3 eggs baked with cream & cheddar

- Wild Mushroom, Spinach & Tomato
- Apple-Wood Bacon, Sausage & Ham
- Spring Veggies & Bacon

**TOFU SCRAM**.....\$13½

spring veggies, cheddar, popover & greens

**BREAKFAST IN JERSEY**.....\$13¾

on a homemade roll our own "burlap bacon",  
sunny egg, cheddar & tomato

**TWO EGGS**.....\$12

any style with homefries, toast, and your choice  
of meat

**HOUSE CURED SIDES**.....\$5

choose from: coffee maple sausage, burlap  
bacon, canadian ham, apple-wood bacon

**HOMEFRIES & HOLLY**.....\$7

-add meats, veggies, eggs or cheese

**POPOVERS** .....\$2 each

with herb butter and marmalade

### BENNIES

**KALE & SHROOM**.....\$13  
wilted kale, wild mushroom

**SALMON BENEDICT**.....\$15

smoked salmon, grilled tomato, caramelized  
onion

**SPRING VEGGIE HASH**.....\$14

asparagus, onion, tomato, peas, smoked potato

### SWEETS & BREADS

**STACK O'CAKES**.....\$11½

3 blueberry pancakes with lemon curd

**CARAMEL FRENCH TOAST**...\$12

brioche, butterscotch & candied walnuts

**BUCKWHEAT WAFFLE**.....\$11

almond brittle-butter, banana & honey

**GRIDDLE CLASSICS**.....\$4 each

choice side of french toast, flapjack or waffle  
with whipped cream & powdered sugar

**CREPES**.....\$10

- Nutella & Banana
- Goat Cheese, Honey, Walnut
- Blueberry Lemon Curd

## HOUSE FAVES

**RUSTIC BREAKFAST**.....\$14½

two eggs any style, coffee maple sausage, house  
cured ham, home-fries & popover

**CONFIT-N-WAFFLES**.....\$15

chicken confit, fried egg, maple drizzle

**THE O.G BENEDICT**.....\$14½

our original benedict with house-cured ham &  
spinach on our own bread

**LOX SCRAMBLE**.....14½

smoked salmon, caramelized onion, goat  
cheese & popover

**MONTE CRISTO**.....\$15

house-cured ham & swiss on grilled french  
toast

## COFFEE TEA & JUICE

**FRENCH ROAST COFFEE**.....\$3

V.T. coffee company, bottomless with brunch

**ICED COFFEE**.....\$3½

**CAPPUCCINO**.....\$5¼

**MACCHIATO**.....\$5

**CORTADO**.....\$4¾

**FLAT WHITE**.....\$4¾

**MOCHA**.....\$5¾

**LATTE**.....\$5

**V.T. ARTISAN TEAS**.....\$3

english breakfast| earl grey|chai masala| green  
cloud jasmine|peppermint|ginger-  
lemongrass|chamomile | hibiscus blossom

**ICED BLACK TEA**.....\$3

**MOCHA** .....\$3¾

**HOT COCOA**.....\$4½

**JUICE**.....\$2½ / \$4½

selection of Natalie's orchid island juices

**MAPLE LEMONADE**.....\$5

**V.T. PALMER** .....\$5

**SPARKLING WATER**.....\$3 / \$5

## LUNCH FARE

### SALAD SOUP & MORE

**SMOKEY TOMATO BISQUE**..\$5/7

add a popover or toast for \$1

**KALE & BACON SALAD**.....\$9/12

boiled egg, red onion, bacon vinaigrette

**TUNA NIÇOISE** .....\$18

traditional garnishes, lemon-parmesan  
dressing

**SPRING GREENS**.....\$13

spring vegetable tabouli, feta, roasted shallot  
vinaigrette

**CHICKEN CONFIT**.....\$13½

shallot, roasted grapes, almonds

### SANDWICHES & MELTS

**MAPLE-BOURBON TURKEY**..\$14

brie, bacon, tomato, red onion jam, mayo

**PASTRAMI ON RYE**.....\$15½

whole grain mustard & pickles, everything  
made here in small batches -limited

**HOUSE QUICHE**.....\$13

wilted kale, house cured ham, caramelized onion  
& cheddar

**LOX SMØRREBRØD**.....\$15

shaved vegetables, capers, dill spread, sunny egg

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please allow the time for us to prepare your meal as each is made from scratch as it is ordered. we're happy to  
accommodate special requests, but please realize they will take additional time  
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness