RUSTIC ROOTS

BREAKFAST FARE

EGGS FOR DAYS OMELETTES.....\$133/4 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 • Summer Veggies & Bacon TOFU SCRAM.....\$13½ summer veggies, cheddar, popover & greens BREAKFAST IN JERSEY.....\$133/4 on a homemade roll our own "burlap bacon", sunny egg, cheddar & tomato TWO EGGS......\$12 any style with homefries, toast, and your choice

BENNIES

1/1	
	XALE & SHROOM\$13 ilted kale & wild mushroom
SI	ALMON BENEDICT\$15 noked salmon, grilled tomato, caramelized nion
	UMMER VEGGIE HASH\$14 orn, onion, tomato, zucchini, smoked potato
	SWEETS & BREADS
	TACK O'CAKES\$11½ blueberry pancakes with lemon curd
	ADAMES EDUNGS FOR A

CARAMEL FRENCH TOAST...\$12 brioche, butterscotch & candied walnuts

WHOLE WHEAT WAFFLE......\$11 strawberries, balsamic syrup, ricotta, toasted oats

GRIDDLE CLASSICS......\$4 each choice of french toast, flapjack or waffle with whipped cream & powdered sugar

HOMEFRIES & HOLLY......\$7 -add meats, veggies, eggs or cheese

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

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

POPOVERS	.\$2 each
with herb butter and marmalade	

CREPES.....\$10 • Nutella & Banana

- Goat Cheese, Honey, Walnut
- Blueberry Lemon Curd

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

SUMMER FRUIT & RICOTTA.\$13 melons, berries, peaches, kale, whipped ricotta citronette

CHICKENICONFIT	41014
CHICKEN CONFIT	.\$1372
shallot, grilled french bean, almonds	•
Shandi, grinea french bean, aimonas	

SANDWICHES & MELTS

MAPLE-BOURBON TURKEY..\$14 brie, bacon, tomato, red onion jam, mayo

The second second	
PASTRAMI ON RYE	\$151/2
PASTRAMI ON RYE whole grain mustard & pickles, ev	verything
made here in small hatches -lim	

HOUSE QUI	CHE\$13
	e cured ham, caramelized onion
Scheddar	And the second s

The same of the sa	
PANZANELLA	\$14
summer veggies , "stale" bread, roas	ted corn,
basil, mozzarella, balsamic vinaigr	ette

HOUSE FAVES

RUSTIC BREAKFAST\$141/2
two eggs any style, coffee maple sausage, house
cured ham, home-fries & popover

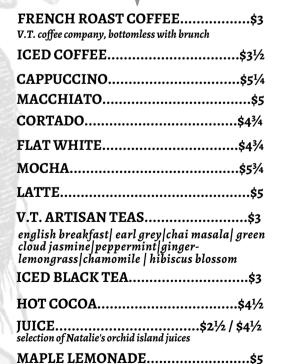
CONFIT-N-WAFFLES	\$15
chicken confit, fried egg, maple drizzle	

THE O.G BENEDICT	\$14 ¹ /
our original benedict with house-	cured ham &
spinach on our own bread	

LC	X SCRAMBLE	$14^{1/2}$
sn	oked salmon, caramelized onion, go	at
ch	ese & nonover	

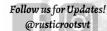
11	MONTE CRISTO\$1
,	house-cured ham & swiss on grilled french
)	toast

COFFEE TEA & JUICE



V.T. PALMER\$5

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



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