

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
- Summer Veggies & Bacon

TOFU SCRAM.....\$13½

summer 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

SUMMER VEGGIE HASH.....\$14

corn, onion, tomato, zucchini, smoked potato

SWEETS & BREADS

STACK O'CAKES.....\$11½
3 blueberry pancakes with lemon curd

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

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

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

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

CHICKEN CONFIT.....\$13½
shallot, grilled french bean, 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

PANZANELLA.....\$14
summer veggies, "stale" bread, roasted corn, basil, mozzarella, balsamic vinaigrette

Follow us for Updates!

@rusticrootsvt

rusticrootsvt.com

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