

RUSTIC ROOTS



BREAKFAST FARE

EGGS FOR DAYS

OMELETTES.....\$14½

with melted cheddar & toast

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

SHIRRED EGGS\$15

3 eggs baked with cream & cheddar

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

TOFU SCRAM.....\$14

root veggies, cheddar, popover & greens

BREAKFAST IN JERSEY.....\$15

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

TWO EGGS WITH MEAT.....\$14

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

HOUSE CURED SIDES.....\$6

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

HOMEFRIES & HOLLY.....\$10

home fries smothered in our hollandaise sauce

-add meats, veggies, eggs or cheese

POPOVERS\$2 each

with herb butter and marmalade

BENNIES

KALE & SHROOM.....\$13

wilted kale & wild mushroom

LOX & AVOCADO.....\$18

smoked salmon, avocado, caramelized onion

WINTER VEGGIE HASH.....\$15

roast apples, root vegetables & smokey sweet potato

SWEETS & BREADS

BUCKWHEAT PANCAKES...\$12½

spiced apple butter, hazelnut-sage gremolata

BRIOCHE FRENCH TOAST...\$13

homemade marbled brioche, butterscotch & candied walnuts, whipped cream

WHOLEWHEAT WAFFLE..\$13½

pomegranate seeds & molasses, grilled pears, whipped cream

GRIDDLE CLASSICS.....\$5 each

choice of french toast, flapjack or ½ waffle with whipped cream & powdered sugar

CREPES.....\$12

- Nutella & Banana
- Goat Cheese, Honey, Walnut
- Apple Butter & Pear

HOUSE FAVES

RUSTIC BREAKFAST.....\$16

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

CONFIT-N-WAFFLES.....\$16½

chicken confit, fried egg, maple drizzle

THE O.G BENEDICT.....\$15½

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

LOX SCRAMBLE.....\$16½

smoked salmon, caramelized onion, goat cheese & popover

MONTE CRISTO.....\$16½

house-cured ham & swiss on grilled french toast -substitut handcut chips for greens \$1

COFFEE TEA & JUICE

FRENCH ROAST COFFEE.....\$4

V.T. coffee company, bottomless with brunch

ICED COFFEE.....\$4

CAPPUCCINO.....\$6¼

MACCHIATO.....\$6

CORTADO.....\$5¾

FLAT WHITE.....\$5¾

MOCHA.....\$6¾

LATTE.....\$6

V.T. ARTISAN TEAS.....\$3½

ICED BLACK TEA.....\$3

MULLED APPLE CIDER.....\$4

HOT COCOA.....\$4½

JUICE.....\$3½/5

selection of Natalie's orchid island juices

MAPLE LEMONADE.....\$5

V.T. PALMER\$5

ARTISAN SODAS.....\$5

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

LUNCH FARE

SALAD SOUP & MORE

CURRIED PUMPKIN SOUP....\$8

apple & maple with a popover 10oz

KALE & BACON SALAD.....\$12/15

boiled egg, red onion, bacon vinaigrette

SALMON WALDORF\$20

bacon, pecans, brussels sprout, apple, sweet potato, maple-dijon dressing

CHICKEN CONFIT.....\$16

shallot, grilled grapes, almonds

WINTER COBB SALAD.....\$19

grilled chicken, roasted veggies, gorgonzola, avocado, pomegranate, citrus, boiled egg, sherry vinaigrette

SANDWICHES & MELTS

MAPLE SMOKED TURKEY.....\$16

brie, bacon, tomato, red onion jam, mayo - substitue hancut chips for greens \$1

PASTRAMI ON RYE.....\$18

whole grain mustard & pickles, everything made here, in small batches -substitut handcut chips for greens \$1

HOUSE QUICHE.....\$15

wilted kale, house cured ham, caramelized onion & cheddar -substitut handcut chips for greens \$1

GRILLED GOUDA\$16

smoked gouda, shaved pears & apple butter -add ham,bacon or turkey \$2 -substitut handcut chips for greens \$1

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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