

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
- Sweet Potato Hash & Bacon

TOFU SOFRITAS SCRAM.....\$13½

sofrito, cheddar, popover & mixed 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, house-cured ham, apple-wood bacon

HOMEFRIES & HOLLY.....\$7

-add meats, veggies, eggs or cheese

POPOVERS or TOAST\$2

with herb butter and marmalade

**these items take a few extra minutes to prepare*

LUNCH FARE

SALAD SOUP & MORE

CURRIED PUMPKIN SOUP..\$5/7

add a popover or toast for \$1

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

boiled egg, red onion, bacon vinaigrette

CHICKEN CONFIT.....\$13½

shallot, roasted grapes, almonds

SALMON WALDORF\$16

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

WINTER GREENS.....\$12

cranberries, , candied walnuts, pears, orange
segments, caraway vinaigrette

BENNIES

KALE & SHROOM.....\$13

wilted kale, wild mushroom, & truffle oil

SALMON BENEDICT.....\$15

smoked salmon & grilled tomato, caramelized
onion

SWEET POTATO HASH.....13½

roast apples, onion & smokey sweet potato

SWEETS & BREADS

BAKED APPLE PANCAKE* \$11½

spiced apple butter ,whipped cream

CARAMEL FRENCH TOAST..\$11½

brioche, butterscotch & candied walnuts

PUMPKIN SPICE WAFFLE.....\$10

praline butter, whipped cream, pumpkin seed

GRIDDLE CLASSICS.....\$4 ea

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

CREPES.....\$10

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

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

GRILLED GOUDA\$14

smoked gouda, shaved pears & apple butter
-add ham, bacon or turkey

HOUSE QUICHE.....\$13

wilted kale, house cured ham, caramelized onion
& cheddar

CHIPS or GREENS.....\$4

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

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

MULLED APPLE CIDER.....\$3¾

VIRGIN MARY.....\$8

JUICE.....\$2½ / \$4½

selection of Natalie's orchid island juices

MAPLE LEMONADE.....\$5

V.T. PALMER\$5

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

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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