

RUSTIC ROOTS



BREAKFAST FARE

EGGS FOR DAYS

OMELETTES.....\$14½
with melted cheddar, home-fries & 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
- Autumn veggies

CHEEZY GRITS.....\$14
autumn veggies, truffle, cheddar, poached egg

BISCUITS-N-GRAVY.....\$14½
drop biscuits, fried egg, turkey-sausage gravy

TWO EGGS WITH MEAT.....\$15
any style with home-fries, toast, and your choice of meat

HOME-FRIES & HOLLY.....\$10
home-fries smothered in our hollandaise sauce
-add meats, veggies, eggs or cheese

CREPES.....\$12

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

BENNIES

KALE & SHROOM.....\$13
wilted kale & wild mushroom, home-fries

LOX & TOMATO.....\$18
smoked salmon, grilled tomato, caramelized onion, home-fries

SWEET POTATO HASH.....\$15
smoked sweet potato, apple, root veggies & hollandaise

SWEETS & BREADS

PUN'KIN SPICE PANCAKES...\$13
pumpkin latte caramel, fall spiced pecans

BAKED APPLE FRENCHIE..\$13½
homemade apple brioche, whiskey caramel, walnuts, cranberry & whipped cream

S'MORES WAFFLE\$13½
gram cracker waffle, house made marshmallow & smoked chocolate sauce

GRIDDLE CLASSICS.....\$5 each
choice of french toast, flapjack or ½ waffle with whipped cream & powdered sugar

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 with home-fries

LOX SCRAMBLE.....\$16½
soft scrambled egg, caramelized onion, goat cheese, popover & home-fries

MONTE CRISTO.....\$16½
house-cured ham & swiss on grilled french toast -add hand-cut chips \$1

BRUNCH ADDITIONS

COFFEE MAPLE SAUSAGE\$6
HOUSE HAM.....\$5
APPLE-WOOD BACON\$6
LOCAL MAPLE.....\$2
HOUSE MARMALADE.....\$2
TOAST.....\$2

POPOVER.....\$3
BISCUIT.....\$3
CHEDDAR TRUFFLE GRITS\$5
EXTRA HOLLANDAISE\$2
HOUSE APPLE-BUTTER.....\$2
HOME-FRIES.....\$4

LUNCH FARE

SALADS & SOUP

CURRY PUMPKIN SOUP.....\$8
10oz cup with a popover

CHICKEN CONFIT.....\$16
shallot, grilled grapes, almonds

SEARED MAPLE SALMON ..\$20
maple smoked salmon, apples, cranberries, bacon, sweet potato, pecan, caraway vinaigrette

KALE & BACON SALAD.....\$12/15
boiled egg, red onion, bacon vinaigrette

AUTUMN CHICKEN SALAD...\$19
grilled chicken, root vegetables, mixed grains, walnuts, gorgonzola, roasted grapes, wilted kale

SANDWICHES & MELTS

MAPLE SMOKED TURKEY.....\$16
brie, bacon, tomato, red onion jam, mayo
-add hand-cut chips \$1

PASTRAMI ON RYE.....\$18
whole grain mustard & pickles, everything
made here, in small batches
add hand-cut chips \$1

HOUSE QUICHE.....\$15
wilted kale, house ham, caramelized onion & cheddar -add hand-cut chips \$1

KOREAN STREET TOAST.....\$16
gouda, fried egg, spicy mayo & kimchi on our own bread
-add ham,bacon or turkey \$2
-add hand-cut chips \$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

HOT COCOA.....\$4½

JUICE.....\$3½/5
selection of Natalie's orchid island juices

HOT APPLE CIDER.....\$5

MAPLE LEMONADE.....\$5

V.T. PALMER\$5

ARTISAN SODAS.....\$5

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