

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

SPRING VEGGIE HASH.....\$15

spring vegetables, smoked potato & hollandaise

SWEETS & BREADS

PARSNIP PANCAKES...\$12½

mascarpone, pistachio- cardamom gremolata

BRIOCHE FRENCH TOAST...\$13

homemade marbled brioche, butterscotch & candied walnuts, whipped cream

WHOLEWHEAT WAFFLE..\$13½

strawberries, rose water, orange liquor

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
- Strawberry Cheesecake

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 -substitutue 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

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

SMOKED TOMATO SOUP.....\$8

with a popover 10oz

CHICKEN CONFIT.....\$16

shallot, grilled green bean, almonds

TUNA NIÇOISE.....\$20

seared tuna, traditional garnish, lemon parmesan dressing

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

boiled egg, red onion, bacon vinaigrette

CHICKEN COBB\$19

grilled chicken, gorgonzola, avocado, bacon, tomato, boiled egg, sherry vinagrette

SANDWICHES & MELTS

MAPLE SMOKED TURKEY.....\$16

brie, bacon, tomato, red onion jam, mayo - substitute handcut chips for greens \$1

PASTRAMI ON RYE.....\$18

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

HOUSE QUICHE.....\$15

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

KOREAN STREET TOAST.....\$16

gouda, fried egg, spicy mayo & kimchi on our own bread -add ham, bacon or turkey \$2 -substitute 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