

RUSTIC ROOTS



BREAKFAST FARE

HOUSE-CURED FAVES

RUSTIC BREAKFAST.....\$14½
two eggs any style, coffee maple sausage, house cured ham, home-fries & popover

HOMEFRIES & HOLLY.....\$7
add meats, veggies, eggs or cheese for an additional dollar per topping

BREAKFAST IN JERSEY.....\$13¾
breakfast sandwich on a homemade roll w/ our own "burlap bacon", sunny egg cheddar tomato & home-fries

SCRAMS, FOLDS, & BAKES

OMELETTES.....\$13¾
with melted cheddar & toast

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

LOX SCRAMBLE.....14½
smoked salmon, caramelized onion, goat cheese & popover

SHIRRED EGGS *\$13½
3 eggs baked with cream & cheddar

- Wild Mushroom, Spinach & Tomato
- Apple-wood Bacon, Sausage & Ham
- Asparagus, Ham, & Onion

POPOVERS or TOAST\$2/ea
with herb butter and marmalade

BENNIES

THE O.G.....\$14½
our original benedict with house-cured ham & spinach on our own bread

SALMON BENEDICT.....\$15
smoked salmon & asparagus

ASPARAGUS & TOMATO.....\$13½
grilled asparagus & tomato

SIDES.....\$5
choose from: coffee maple sausage, burlap bacon, house-cured ham, apple-wood bacon

SWEETS & BREADS

BAKED APPLE PANCAKE* ...\$11½
caramelized apple, whipped cream

CARAMEL FRENCH TOAST..\$11½
brioche, butterscotch & candied walnuts

BUCKWHEAT WAFFLE.....\$10
strawberry-rhubarb jam, yogurt, pistachios

GRIDDLE CLASSICS.....\$4 ea
choice side of french toast, flapjack or waffle with whipped cream & powered sugar

CREPES.....\$10

- Nutella & Banana
- Goat Cheese, Honey, Walnut
- Strawberry-rhubarb jam & Brie

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

CHICKEN CONFIT.....\$13½
shallot, french beans, almonds

TUNA NICOISE\$16
green bean, boiled egg, olives, tomato, onion, potato, lemon-parm vinaigrette

VEGGIES À LA GRECQUE.....\$12
lightly pickled spring veggies, feta, pistachios

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

MONTE CRISTO.....\$15
house-cured ham & Swiss on grilled french toast

GRILLED FALAFEL PO'BOY.....\$14
cucumber salad, tzatziki, house roll

HOUSE QUICHE.....\$13
wilted kale, house cured ham, caramelized onion & cheddar

HAND CUT CHIPS.....\$4

BRUNCH BOOZE

MIXED DRINKS

THE BLOODY R&B\$13
our original recipe bloody-mary made with house-crafted ingredients

SALTY DOG.....\$10
grapefruit juice, salt rim choice of vodka or gin served on the rocks

SPIKED LEMONADE.....\$9½
maple lemonade spiked with vodka, gin, or tequila

FIRE ROASTED MARGARITA.....\$9½
our jalapeno infused tequila, lime and simple syrup

MIMOSAS.....\$7
orange, grapefruit, mango

BEER-MOSA.....\$9½
UFO- white, gran gala, orange juice, bitters

TÖASTY MADRAS..... \$14
vodka or tequila, töst, orange and cranberry

BURNT LEMON & BOURBON COCKTAIL....\$13
grilled lemon syrup, bitters

BEER

HARPOON: U.F.O WHITE 12 oz.....\$6

ZERO GRAVITY: GREENSTATE LAGER 12oz.....\$5

LONG TRAIL: LITTLE ANOMALY IPA 12oz\$6

QUEEN CITY: HEFEWEIZEN 12 oz.....\$6

CITIZEN CIDER: UNIFIED PRESS 16oz\$9½

ZERO GRAVITY: LITTLE WOLF 16oz\$9½

WINE

CHARDONNAY, LAROQUE.....\$9½ / \$28

PINOT GRIS, PIKE ROAD.....\$12½ / \$37

ROSÉ, BIELER PÈRE & FILS.....\$10 / \$30

PINOT NOIR, LYRIC.....\$11¾ / \$36

SAUVIGNON BLANC, IMAGERY.....\$10½ / \$32

MALBEC, ZOLO.....\$9½ / \$29

CABERNET SAUVIGNON, SKYSIDE.....\$12½ / \$38

PROSECCO, TIZANO.....\$9 / \$28

COFFEE TEA & JUICE

FRENCH ROAST COFFEE.....\$2½
V.T. coffee company, bottomless with brunch

ICED COFFEE.....\$3½

V.T. ARTISAN TEAS.....\$2½
english breakfast, earl grey, chai masala, green cloud, jasmine, peppermint, ginger-lemongrass, chamomile, hibiscus blossom

ICED BLACK TEA.....\$3

VIRGIN MARY.....\$8

JUICE.....\$2½ / \$4½
selection of Natalie's orchid island juices

MAPLE LEMONADE.....\$5

V.T. PALMER\$5

SPARKLING WATER\$3 / \$5

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