

RUSTIC ROOTS



BREAKFAST FARE

EGGS FOR DAYS

OMELETTES.....\$15

with local cheddar, home-fries & toast

- Wild Mushroom & Truffle
- Applewood Bacon & Spinach
- Coffee Maple Sausage & Onion

SHIRRED EGGS\$16

3 eggs baked with cream & cheddar

- Wild Mushroom, Spinach & Tomato
- Applewood Bacon, Sausage & Ham
- Seasonal Veggies

GARDEN GRITS.....\$15½

goat cheese grits, seasonal garden vegetables, poached egg, herb oil, pine nuts

BISCUITS & GRAVY.....\$17

herb roasted chicken gravy, grilled peach, hot honey, easy egg, over a biscuit

TWO EGGS WITH MEAT.....\$16

any style with home-fries, toast, and your choice of breakfast meat

HOME-FRIES & HOLLY.....\$12

home-fries smothered in our hollandaise sauce

**add meat, veggies, eggs and cheese*

CREPES.....\$12

- Nutella & Banana
- Goat Cheese, Honey, Walnut
- Blueberry Lemon

BENNIES

GRILLED FALAFEL.....\$17

tomato, olive, feta, poached eggs, hollandaise & mixed greens

SMOKED SALMON.....\$18

smoked salmon, avocado, caramelized onion, wilted kale, poached eggs, hollandaise, & home-fries on our own toasted bread

SUMMER HASH.....\$16½

smoked corn & potato, tomato, kale, onion, spinach, poached eggs, hollandaise, & our own toasted bread

SWEETS & BREADS

KETTLE CORN PANCAKES.....\$15

grilled corn batter, candied walnuts, maple toffee sauce, whipped cream

PEACH FRENCH TOAST.....\$15

roasted peaches, lavender anglaise, candied pistachio, whipped cream

BLUEBERRY WAFFLE.....\$15

lemon curd, smoked almonds, toasted coconut & whipped cream

GRIDDLE CLASSICS.....\$6 each

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

HOUSE FAVES

RUSTIC BREAKFAST.....\$18

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

CONFIT-N-WAFFLES.....\$17½

chicken confit, fried egg, maple drizzle

THE O.G BENEDICT.....\$16½

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

LOX SCRAMBLE.....\$18½

soft scrambled eggs, smoked salmon, caramelized onion, goat cheese, popover & home-fries

MONTE CRISTO.....\$17½

house-cured ham & swiss on grilled french toast

**add hand-cut chips \$1*

BRUNCH ADDITIONS

COFFEE MAPLE SAUSAGE\$6

HOUSE HAM\$5

APPLEWOOD BACON\$6

HOME-FRIES.....\$4

HOUSE MADE JAMS.....\$2

apple butter, orange marmalade, mixed berry jam, lemon-pink peppercorn

POPOVER.....\$3

BISCUIT.....\$3½

TRUFFLE GRITS\$5

EXTRA HOLLANDAISE\$2

LOCAL MAPLE.....\$2

LUNCH FARE

SALADS & SOUP

SMOKEY TOMATO SOUP.....\$9

10oz cup with a popover

FRENCH ONION SOUP.....\$10

traditional french onion soup with gruyère & crostini

TUNA NICOISE.....\$21

seared tuna, traditional garnish, lemon-parmesan dressing

WILTED KALE SALAD.....\$16

bacon, red onion, feta, crunchy seeds and nuts, roasted chickpeas, bacon vinaigrette

CHICKEN COBB SALAD.....\$19

herb roasted chicken breast, avocado, bacon, crumbled egg, gorgonzola, red onion, sherry shallot vinaigrette

SANDWICHES & MELTS

MAPLE SMOKED TURKEY.....\$17

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....\$17½

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.....\$3½

HOT COCOA.....\$4½

JUICE.....\$3½/5

selection of Natalie's Orchid Island juices

MAPLE LEMONADE.....\$5

VERMONT PALMER.....\$5

a blend of maple lemonade and iced tea

ARTISAN SODAS.....\$5

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

all of our breads, jams, breakfast meats, and various kitchen sundries are made right here on premises when possible, we utilize regional ingredients and our small seasonal garden to produce our menus

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness