

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

HARVEST GRITS.....\$15½
cheddar grits, roasted sweet potato, mushroom, onion and kale, poached egg, maple, pecans

BISCUITS & GRAVY.....\$17
herb roasted chicken gravy, grilled apples, brussels sprouts, easy egg, burnt sage honey

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
- Cheddar, Apple, Pecan

BRUNCH ADDITIONS

COFFEE MAPLE SAUSAGE.....\$6
HOUSE HAM.....\$5
APPLEWOOD BACON\$6
HOME-FRIES.....\$4
HOUSE MADE JAMS.....\$2
apple butter, orange marmalade, or mixed berry

BENNIES

GRILLED FALAFEL.....\$17
curried root veggies, dates, poached eggs, hollandaise & mixed greens

SMOKED SALMON.....\$18
smoked salmon, apple, caramelized onion, wilted kale, poached eggs, hollandaise, & home-fries on our own toasted bread

AUTUMN HASH.....\$16½
smoked sweet potato, fall veggies, kale, onion, poached eggs, hollandaise, & our own toasted bread

SWEETS & BREADS

PUMPKIN PIE PANCAKES.....\$15
pumpkin batter, candied pecans, maple toffee sauce, whipped cream

BAKED APPLE FRENCHIE.....\$15
roasted apples, cinnamon anglaise, candied walnuts, whipped cream

FIG NEWTON WAFFLE.....\$15
fig jam, smoked almonds, goat cheese, rosemary syrup & 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

COFFEE TEA & JUICE

FRENCH ROAST COFFEE.....\$4¼

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.....\$4

Earl Grey, English Breakfast, Chai, Chamomile, Jasmine, Hibiscus, Ginger, Mint, Green

ICED BLACK TEA.....\$4¼

HOT COCOA.....\$6

HOT APPLE CIDER.....\$5½

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
Cola, Root Beer, Cream Soda, Ginger Ale, Diet Cola

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

LUNCH FARE

SALADS & SOUP

CURRY PUMPKIN SOUP.....\$9
10oz cup with a popover

FRENCH ONION SOUP.....\$10
traditional french onion soup with gruyère & crostini

MAPLE SALMON\$21
seared salmon, roasted brussels sprouts, apple, sweet potato, dried figs, maple vinaigrette

WILTED KALE SALAD.....\$16
bacon, boiled egg, red onion, crunchy seeds, nuts and dried fruits, bacon vinaigrette

AUTUMN CHICKEN SALAD..\$19
roasted chicken breast, mixed grains and wild rice, dates, gorgonzola, curried root veggies, 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

CROQUE MADAME.....\$17½
house cured ham, rustic mustard, fried egg, apple, gruyère & pumpkin béchamel on our own grilled bread *add hand-cut chips \$1

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