

RUSTIC ROOTS

BREAKFAST FARE

EGGS FOR DAYS

OMELETTES.....\$15
with melted cheddar, home-fries & toast

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

SHIRRED EGGS\$15½
3 eggs baked with cream & cheddar

- Wild Mushroom, Spinach & Tomato
- Apple-Wood Bacon, Sausage & Ham
- Autumn Veggies

SHRIMP & GRITS CREOLE..\$17½
spicy creole sauce, local cheddar, bacon, poached egg

BISCUITS-N-GRAVY.....\$15½
drop biscuit, fried egg, turkey-sausage gravy

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
- Cranberry, Apple Butter

BRUNCH ADDITIONS

COFFEE MAPLE SAUSAGE\$6
HOUSE HAM\$5
APPLE-WOOD BACON\$6
TOAST.....\$2
HOUSE MADE JAMS.....\$2
apple butter, orange marmalade, mixed berry jam, lemon-pink peppercorn

BENNIES

GRILLED FALAFEL.....\$17
roasted root vegetables, grapes, poached eggs, hollandaise & mixed greens

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

AUTUMN HASH.....\$16½
smoked sweet potato & root veggie hash with poached eggs, hollandaise, & our own toasted bread

SWEETS & BREADS

PUN'KIN SPICE PANCAKES...\$15
latte caramel sauce, spiced butter, toasted pecans, whipped cream

CARDAMOM PAIN PERDU..\$14½
cranberry-marmalade brioche, cardamom crème anglaise, whipped cream

APPLE CHEDDAR WAFFLE...\$15
aged cheddar waffle, baked apple pie filling, cinnamon-sugar & 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, 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.....\$4
V.T. coffee company, bottomless with brunch

ICED COFFEE.....\$4

HOT APPLE CIDER.....\$5

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

V.T. PALMER\$5

ARTISAN SODAS.....\$5

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

SALADS & SOUP

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

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

KALE & BACON SALAD.....\$13/16
boiled egg, red onion, bacon vinaigrette

AUTUMN CHICKEN SALAD..\$19
grilled chicken, root vegetables, mixed grains, walnuts, gorgonzola, roasted grapes, & caraway vinaigrette

CHICKEN CONFIT SALAD.....\$16
roasted shallot, apples, almonds, crasins

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

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

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness