

# RUSTIC ROOTS

## HAPPY NEW YEAR!

CLOSING JANUARY 5<sup>TH</sup> - FEBRUARY 14<sup>TH</sup> FOR WINTER RECESS

**RUSTIC BREAKFAST.....\$18**  
*two eggs any style, coffee maple sausage, house cured ham, home-fries & popover*

**CLASSIC OMELETTE.....\$15**  
*filled with bacon, spinach, & melted cheddar served with home-fries & toast*

**THE O.G BENEDICT.....\$16½**  
*our original benedict with house-cured ham & spinach on our own toasted bread with home-fries*

**CONFIT-N-WAFFLES.....\$17½**  
*chicken confit, fried egg, maple drizzle*

**FRENCH TOAST.....\$14½**  
*cranberry -marmlaide brioche, cardamom crème anglaise, whipped cream*

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

**CRAB BENEDICT.....\$20**  
*jumbo lump crab, asparagus, bacon, tomato poached egg and hollandaise all in a popover*

**RUSTIC HASH.....\$18**  
*chopped homemade pastrami, confit, potato, onion, tomato with poached eggs, hollandaise, & our own toasted bread*

**LOX SCRAMBLE.....\$18½**  
*soft scrambled eggs, caramelized onion, goat cheese, popover & home-fries*

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

**GRIDDLE CLASSICS.....\$6 each**  
*choice of: french toast, flapjack, or ½ waffle with whipped cream, powdered sugar & local maple*

**MAPLE SMOKED TURKEY.....\$17**  
*brie, bacon, tomato, red onion jam, & mayo on wheat toast -add hand-cut chips \$1*

**WINTER CHICKEN SALAD...\$19**  
*grilled chicken, root vegetables, mixed grains, walnuts, gorgonzola, roasted grapes, & caraway vinigrette*

**HOUSE QUICHE.....\$15**  
*wilted kale, house ham, caramelized onion & cheddar -add hand-cut chips \$1*

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

**PASTRAMI ON RYE.....\$18**  
*whole grain mustard & pickles, everything made here in small batches add hand-cut chips \$1*

**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*

**POPOVER.....\$3**  
**BISCUIT.....\$3½**  
**TRUFFLE GRITS .....\$5**  
**EXTRA HOLLANDAISE .....\$2**  
**HOME-FRIES.....\$4**  
**LOCAL MAPLE.....\$2**

## BRUNCH BEVIES

**THE BLOODY RW .....\$14**  
*our original recipe bloody-mary made with house-crafted ingredients*

**MIMOSAS.....\$10/40**  
*orange, grapefruit, mango, cider - by the glass or the carafe*

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

**BURNT LEMON & BOURBON .....\$14**  
*grilled lemon syrup, orange bitters*

**HARVEST MARGARITA.....\$13**  
*local cider, spiced maple syrup, triple sec, tequila*

### BEER

**ZERO GRAVITY: GREEN STATE 12oz.....\$5**

**ZERO GRAVITY: CONE HEAD I.P.A. 12 o.....6½**

**LAWSON'S: SIP OF SUNSHINE. 16 oz.....\$8½**

### WINE

**PROSECCO, ZARDETTO.....\$9**

**CHARDONNAY, LARQUE.....\$9½**

**CABERNET SAUVIGNON, SKYSIDE.....\$12½**

## COFFEE TEA & JUICE

**FRENCH ROAST COFFEE.....\$4**  
*V.T. coffee company, bottomless with brunch*

**ICED COFFEE.....\$4**

**HOT APPLE CIDER.....\$5**

**CAPPUCCINO.....\$6¼**

**MOCHA.....\$6¾**

**LATTE.....\$6**

**HOT PUMPKIN CIDER.....\$5¾**  
*local cider, pumpkin shrubs, mulling syrup*

**HOT COCOA.....\$4½**

**V.T. ARTISAN TEAS.....\$3½**

**ICED BLACK TEA.....\$3½**

**SPICED ORANGE ICED CHAI.....\$6¾**  
*clove, orange, spiced syrup, iced chai*

**JUICE.....\$3½/5**  
*selection of Natalie's orchid island juices*

**MAPLE LEMONADE.....\$5**

**V.T. PALMER .....\$5**

**ARTISAN SODAS.....\$5**

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

*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*