

RUSTIC ROOTS



HAPPY NEW YEAR!

CLOSING JANUARY 5TH - FEBRUARY 14TH 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-marmalade brioche, cardamom crème anglaise, whipped cream

PUN'KIN SPICE PANCAKES..\$15

latte caramel sauce, spiced butter, toasted pecans, whipped cream

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

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 SCRABMLE.....\$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

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 RN\$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, LAROQUE.....\$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