# RUSTIC ROOTS

## BREAKFAST FARE

EGGS FOR DAYS

BENNIES

IELETTES \$15 ----

OMELETTES....\$15
with melted cheddar, home-fries & toast
• Wild Mushroom & Truffle
• Apple-wood Bacon & Spinach
• Coffee Maple Sausage & Onion

SHIRRED EGGS ......\$15½2 3 eggs baked with cream & cheddar • Wild Mushroom, Spinach & Tomato

Apple-Wood Bacon, Sausage & Ham

Spring veggies

CHEEZY GRITS.....\$16½
spring veggies, truffle, cheddar, 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 meat

HOME-FRIES & HOLLY......\$12 home-fries smothered in our hollandaise sauce -add meats, veggies, eggs or cheese

CREPES......\$12
• Nutella & Banana

Goat Cheese, Honey, Walnut
Brie & Homemade Jam

FALAFEL BENEDICT ......\$17 grilled falafel, mixed greens, tomato, cucumber, olive, two poached eggs & hollandaise

LOX & ASPARAGUS.......\$18 smoked salmon, grilled asparagus, two poached eggs, home-fries, on our own bred

SPRING HASH......\$16½ smoked potato, spring veggies, two poached eggs &hollandaise, with our own bread

#### SWEETS & BREADS

CARROT CAKE PANCAKES...\$14 spiced carrot pancakes, molasses butter, candy pecans, whipped cream

RAISIN-BREAD FRENCHIE..\$14½ our cinnamon sugar brioche, butterscotch, walnuts, bourbon soaked raisins, whipped cream

CHOCO-BERRY WAFFLE.....141/2

dark chocolate waffle, berry jam, chocolate espresso sauce, 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 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

#### **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	\$3
TRUFFLE GRITS	\$5
EXTRA HOLLANDAISE	\$2
HOME-FRIES	\$4
LOCAL MAPLE	\$2

# LUNCH FARE

#### SALADS & SOUP

## SMOKED TOMATO SOUP......\$9 100z cup with a popover

# TUNA NIÇOISE......\$20 seared tuna, mixed greens,traditional garnish, lemon parmesan dressing

CHICKEN ZA'ATAR SALAD...\$19 grilled chicken, tomato, olive, cucumber, onion, garbanzo, feta, roasted shallot vinaigrette

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

CHICKEN CONFIT SALAD ....\$16 shallot, grilled green bean, almonds

### 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



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FRENCH ROAST COFFEE\$4 V.T. coffee company, bottomless with brunch
ICED COFFEE\$4
CAPPUCCINO\$6½
MACCHIATO\$6
CORTADO\$53/4
FLAT WHITE\$53/4
MOCHA\$63/4
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

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