

# 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
- Summer veggies

**CHEEZY GRITS.....\$16½**  
summer 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
- Berry Jam & Brie

### 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

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

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

**SUMMER HASH.....\$16½**  
smoked potato, seasonal veggies, two poached  
eggs & hollandaise, with our own bread

### SWEETS & BREADS

**BLACKBERRY PANCAKES.... \$15**  
blackberry pancakes, lime curd, pecans,  
whipped cream

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

**BERRY ÉCLAIR WAFFLE.....\$15**  
pâte à choux waffle, fresh berries, chocolate  
glaze, crème pâtissière & 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

## COFFEE TEA & JUICE

**FRENCH ROAST COFFEE.....\$4**  
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.....\$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

**SMOKED TOMATO SOUP.....\$9**  
10oz cup with a popover

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

**GRILLED CHICKEN SALAD...\$19**  
lightly smoked chicken, oil cured vegetables, feta  
cheese, chickpeas, 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

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