

# RUSTIC ROOTS



## BREAKFAST FARE

### EGGS FOR DAYS

**OMELETTES.....\$15**

*with local 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
- Spring Veggies

**BUCKWHEAT GALETTE....\$15½**

*asparagus, prosciutto, spinach, onion, sunny egg, local cheddar & ricotta*

**THE BRUNCH BURGER.....\$20**

*smash burger, fried onion, ham, bacon, easy egg, local cheddar, pickled veggies, & béarnaise on a sourdough crumpet with home-fries*

**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
- Strawberry Almond Cheesecake

### BENNIES

**GRILLED FALAFEL.....\$17**

*cucumber, tomato, onion, feta, poached eggs, hollandaise & mixed greens*

**SMOKED SALMON.....\$18**

*smoked salmon, grilled asparagus, wilted kale, poached eggs, hollandaise, & home-fries on our own toasted bread*

**SPRING HASH.....\$16½**

*asparagus, english peas, onions, potatoes, tomato with poached eggs, hollandaise, & our own toasted bread*

### SWEETS & BREADS

**CARROT CAKE PANCAKES.....\$15**

*spiced cream cheese, candy walnuts, rum soaked raisins, whipped cream*

**RHUBARB FRENCHIE.....\$14½**

*rhubarb stuffed pain de mie, burnt ginger crème anglaise, candied pistachio, whipped cream*

**SHORTCAKE WAFFLE.....\$15**

*macerated strawberries, ruby port reduction, toasted almonds & 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, smoked salmon 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**

**CRUMPETS.....\$3**

**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**

## LUNCH FARE

### SALADS & SOUP

**SMOKEY TOMATO SOUP.....\$9**

*10oz cup with a popover*

**FRENCH ONION SOUP.....\$10**

*traditional french onion soup with gruyère & crustini*

**TUNA NIÇOISE.....\$22**

*seared tuna, traditional garnish, lemon parmesan dressing*

**WILTED KALE SALAD.....\$16**

*bacon, red onion, gorgonzola, crunchy seeds and nuts, crumbled egg, bacon vinaigrette*

**CHICKEN ZA'ATAR SALAD..\$19**

*spiced rubbed chicken, garbanzo beans, vegetables à la grecque, feta, pistachios, tarragon vinaigrette*

### 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*

**CROQUE MADAM.....\$17½**

*house cured ham, our own mustard, fried egg, gruyère & béchamel on our grilled bread*

*\*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**

*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*