

RUSTIC ROOTS

BREAKFAST FARE *Served all day!* *Most items include potatoes ‡*

RUSTIC BREAKFAST.....	\$12
two eggs, coffee maple sausage, canadian ham, popover	
OMELETTE.....	\$11
trio of wild mushrooms, local cheddar, our toast	
EGGS BENEDICT.....	\$12
canadian ham, spinach, hollandaise, house-made bread	
LOX SCRAMBLE.....	\$12
house-cured salmon, caramelized onions, chèvre, popover	
BAKED CARAMEL APPLE PANCAKE*.....	\$11
whipped cream, shelburne sugarworks maple	
CINNAMON BREAD FRENCH TOAST.....	\$10
butterscotch & candied walnuts	
BREAKFAST IN JERSEY.....	\$10
breakfast sandwich on a toasted kaiser roll w/ our own "burlap bacon," sunny egg, local cheddar & grilled tomato	
SHIRRED EGGS*.....	\$12
baked eggs, local cheddar, toast & choice of two: sausage, bacon, spinach, wild mushrooms, caramelized onions	

* *these items require some additional time to prepare.*

‡ *breakfast potatoes tossed with caramelized onions, herbs & rendered bacon*

LUNCH FARE *Sandwiches include dressed greens, or try our chips for just a dollar more*

CURRIED BUTTERNUT SQUASH SOUP.....	\$4/6
add a popover or toasted bread.....\$1	
WILTED KALE & BACON SALAD.....	\$6/10
boiled egg, red onion, bacon vinaigrette	
AUTUMN GRAINS & ROOTS.....	\$8/12
warm brussels, root vegetables, lentils, cranberries, candied walnuts	
POACHED PEAR SALAD.....	\$8/12
roasted butternut, toasted pecans, ricotta salata, maple-dijon	
CHICKEN CONFIT SALAD.....	\$12
roasted grapes & shallots, almonds, sherry vinaigrette	
SALMON WALDORF.....	\$15
apples, bacon, pecans, sweet potato, maple-dijon dressing	
CHICKEN LIVER MOUSSE.....	\$10
rye toast, mostarda, shaved apples, boiled egg	
HOUSE QUICHE.....	\$11
ask about today's seasonal ingredients	
MUSHROOM VEGGIE BURGER.....	\$13
roasted beet, truffled swiss fondue..... add ham/bacon/sunny egg \$2/ea	
PUMPKIN CROQUE MONSIEUR.....	\$11
apple, hazelnut, sage, bechamel..... add ham/bacon/sunny egg \$2/ea	
MAPLE-BOURBON TURKEY.....	\$12
brie, bacon, tomato, red onion jam, mayo, kaiser roll	
PASTRAMI ON RYE.....	\$13
whole grain mustard & pickles, all made in small-batch	
STEAK SANDWICH.....	\$15
gorgonzola, caramelized onions, tomato, sourdough baguette	

SIDES

HOUSE-CRAFTED BREAKFAST MEATS.....	\$4
your choice of: coffee maple sausage, canadian ham or burlap bacon	
APPLEWOOD SMOKED BACON northcounty smokehouse.....	\$3
HOMEFRIES & HOLLANDAISE.....	\$4
POPOVER or TOASTED BREAD with herb butter & marmalade.....	\$2
DRESSED GREENS.....	\$3
HAND-CUT POTATO CHIPS.....	\$3

BEVERAGE

FRENCH ROAST COFFEE.....	\$2½
vermont coffee company dark roast, bottomless with a meal	
VERMONT ARTISAN HOT TEAS.....	\$2½
english breakfast, earl grey, chai masala, cloud mist, jasmine, ginger lemongrass, chamomile, peppermint, hibiscus, decaf black	
JUICES.....	\$2½/\$4
orange, grapefruit, apple, cranberry, mango, v8, apple cider	
MOCKMOSA sparkling white tea with choice of juice.....	\$5
VIRGIN MARY with royal garnish treatment.....	\$8
ICED COFFEE with cream & simple sugar.....	\$3½
ICED TEA unsweetened, with lemon & mint.....	\$2½
WARM MULLED CIDER shelburne orchards.....	\$4½
MAPLE LEMONADE shelburne sugarworks maple.....	\$5½
BEEF & GINGER FIZZ on the rocks with lime.....	\$6
CANE SUGAR GINGER ALE boylan bottling.....	\$3
SPICY GINGER BREW maine root.....	\$3
ROOT BEER maine root.....	\$3½
TÖST sparkling white tea with cranberry & ginger.....	\$4½
SAP! MAPLE SELTZER lightly sweet.....	\$3
SARATOGA SPARKLING 28oz.....	\$4½

LIBATIONS

ROOTS BLOODY MARY.....	\$12
our own recipe & an assortment of ridiculous garnishes	
SPARKLING APRICOT SANGRIA.....	\$10½
lillet blanc, sparkling white tea, boozy citrus slices & apricots	
BEER-MOSA.....	\$8
ufo white, gran gala, orange juice, bitters	
MIMOSAS.....	\$6
choose from orange, grapefruit, mango or cider	
MAGENTERGY.....	\$11
beet-orange juice, tequila, sparkling wine, ginger brew, lime	

Vermont Brews

LOCAL DRAFT.....	\$6
HARPOON REC LEAGUE windsor.....	\$5
HARPOON UFO WHITE windsor.....	\$5
ZERO GRAVITY LITTLE WOLF PALE ALE burlington.....	\$7
LONG TRAIL VERMONT IPA burlington.....	\$6
ZERO GRAVITY GREEN STATE LAGER burlington.....	\$5
DROP-IN HEART OF LOTHIAN middlebury.....	\$7
CITIZEN CIDER "DIRTY MAYOR" burlington.....	\$8

Wines

PROSECCO tiziano, italy.....	\$8/38
SPARKLING CHENIN BLANC peche imperiale, loire....	\$11/50
CHARDONNAY nicolas, france.....	\$7/32
SAUVIGNON BLANC imagery, california.....	\$10/48
PINOT GRIS anne amie, oregon.....	\$11/50
ROSÉ of MENCIA liquid geography, spain.....	\$10/48
PINOT NOIR austerity, santa lucia highlands.....	\$11/50
TEMPRANILLO ontañón ecológico, rioja.....	\$9½/45
BORDEAUX chateau blouin, france.....	\$8½/40
SHIRAZ BLEND hope's end, south australia.....	\$8/38

SWEET CRÊPES

NUTELLA & BANANA.....	\$8
GOAT CHEESE HONEY WALNUT.....	\$8
CARAMEL APPLE.....	\$8
POACHED PEAR & BRIE.....	\$8

PLEASE ADVISE US WHEN ORDERING IF YOU HAVE ANY DIETARY RESTRICTIONS; WHETHER MEDICAL, ETHICAL, OR FOR REASONS OF CONSCIENCE. 9/27/19

please allow time for us to prepare your meal as each is made from scratch as it is ordered. special orders may take additional time.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.