

# RUSTIC ROOTS

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

RUSTIC BREAKFAST.....	\$12
two eggs, coffee maple sausage, canadian ham, popover	
OMELETTE.....	\$11
summer ratatouille, maplebrook ricotta, our toast	
EGGS BENEDICT.....	\$12
canadian ham, spinach, hollandaise, house-made bread	
LOX SCRAMBLE.....	\$12
house-cured salmon, caramelized onions, chèvre, popover	
BAKED BLUEBERRY PANCAKE*.....	\$11
lemon curd, 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, ratatouille, 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*

SMOKED TOMATO SOUP.....	\$4/6
add a popover or toasted bread.....\$1	
WILTED KALE & BACON SALAD.....	\$6/10
boiled egg, red onion, bacon vinaigrette	
POACHED STONEFRUIT & WATERMELON.....	\$8/12
peaches, plums & nectarines, baby arugula, feta, pistachio	
HEIRLOOM TOMATO PANZANELLA.....	\$8/12
maplebrook mozzarella, corn, balsamic vinaigrette	
CHICKEN CONFIT SALAD.....	\$12
french beans, almonds, roasted shallots, sherry vinaigrette	
TUNA NIÇOISE.....	\$15
seared ahi, traditional garnish, lemon-parmesan dressing	
CHICKEN PAILLARD.....	\$15
seared chicken breast with a spring salad, ricotta salata, red wine vin	
CHICKEN LIVER MOUSSE.....	\$10
rye toast, mostarda, shaved apples, boiled egg	
HOUSE QUICHE.....	\$11
ask about today's seasonal ingredients	
BLACK BEAN BURGER.....	\$13
avocado, queso fresco, tomato, onion.... 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, arugula, 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	
MOCKMOSA sparkling white tea with choice of juice.....	\$5
ICED COFFEE with cream & simple sugar.....	\$3½
ICED TEA unsweetened, with lemon & mint.....	\$2½
STRAWBERRY LEMONADE lemon & mint.....	\$5
PINK PALMER strawberry lemonade & iced tea.....	\$5
LAVENDER EARL GREY ICED TEA.....	\$5
CUCUMBER MINT SPRITZER.....	\$6
BEET & GINGER FIZZ on the rocks with lime.....	\$6
ROOT BEER maine root.....	\$3½
SPICY GINGER BREW maine root.....	\$3
TRETAP CUCUMBER organic sparkling tree water.....	\$3½
TÖST sparkling white tea with cranberry & ginger.....	\$4½
SAP! MAPLE SELTZER lightly sweet.....	\$3
CANE SUGAR GINGER ALE boylan bottling.....	\$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	
SPIKED STRAWBERRY LEMONADE.....	\$9½
delicious with with cucumber vodka, gin, or tequila (your choice!)	
COOL CUCUMBER.....	\$12
silo cucumber vodka, muddled mint, sparkling white tea, tonic	
BEER-MOSA.....	\$8
ufo white, gran gala, orange juice, bitters	
MIMOSAS.....	\$6
choose from orange, grapefruit or mango	
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.....	\$10/48
TEMPRANILLO ontañón ecológico, rioja.....	\$9½/45
BORDEAUX chateau blouin, france.....	\$7½/35
MALBEC zolo, argentina.....	\$8/38

## SWEET CRÊPES

NUTELLA & BANANA.....	\$8
GOAT CHEESE HONEY WALNUT.....	\$8
CARAMEL APPLE.....	\$8
STONEFRUIT & RICOTTA.....	\$8

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

8/21/19

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.