

# Soups

Cup - 4 Bowl - 5

Soup of the day

Squash & Maple

## Appetizer

### **Black Bean Cakes - 9**

Roasted red peppers, garlic, scallions, cilantro, smoked oregano salsa, & avocado cream.

### **New England Cheese Board - 12**

A pair of local artisan cheeses served with accompaniments.

### **Maplebrook Farm Burrata Cheese - 12**

Marinated butternut squash, spicy almonds, Chittenden honey & EVO.

### **Lobster - 15**

Butter poached lobster, crispy Old Bay potatoes & sunny side up egg.

### **House Rolls- four rolls-2 six rolls-3**

“Parker House” rolls with flavored butter.

### **Cheese Fondue - 12**

A blend of Vermont cream & cheeses, a blue cheese gratin, & local honey with sliced apples & house made flatbread.

### **VT Cider Braised Pork Belly - 13**

Vermont raised, crisped up & served with grilled apples, cranberry gastrique & pickled onions.

### **Calamari - 10**

Tossed with pickled peppers, parsley, & banana pepper vinaigrette, served with ancho pepper sauce & lemon.

### **Squash Cake - 10**

Italian style rice, squash puree, onion, garlic & sage, pan seared & served with spiced cranberry jam.

## Greens

### **Roots - 7**

Greens, shredded raw root vegetable (buttermilk, grilled citrus vinaigrette, maple vinaigrette or Greek)

### **Quinoa - 10**

Toasted & tossed with blueberry vinaigrette, dried apricots, cranberries, almonds, & spinach.

### **Greek Kale - 10**

Marinated olives, roasted red peppers, local feta cheese, sun-dried tomato pesto, onions, artichoke hearts & red wine vinaigrette.

### **Beets - 10**

Topped with lemon dressed arugula & red pepper relish, garnished with extra virgin olive oil & a VT Butter & Creamery chèvre.

### **Carrot Salad - 10**

Charred carrots, herbed yogurt dressing, greens & spicy almonds.

### **Grilled Caesar- 10**

Romaine hearts grilled & topped with Caesar dressing, parmesan cheese, house made granola, cranberry & almonds.

## Sandwiches

*Each sandwich comes with a choice of side*

*Sub Gluten Free Bread or Flat Bread - 2*

**Add: Pork Belly-4, Bacon-3, Cheese or Over Easy Egg -2, Sautéed Mushrooms or Onions - 1**

### **Pork Sandwich - 12**

Local pork, slow roasted, blueberry barbecue sauce, coleslaw & Cabot cheddar cheese on a toasted round roll.

### **Vermont Beef Burger - 14**

Locally sourced ground beef on a toasted round roll with greens, tomato, onion & pickle.

### **Black Bean Sandwich - 9**

A black bean cake served on toasted four seed bread with lettuce, smoked oregano salsa & Cabot cheddar cheese.

### **Chicken & Mushroom - 12**

Grilled local chicken thighs, roasted mushrooms, spinach, & garlic mayonnaise in a grilled flatbread.

### **Maple Tofu - 10**

Cast iron seared, served on sourdough bread with maple dressing, pickled onions, carrots, squash & greens.

### **Turkey Sandwich - 10**

Green Mountain Smokehouse turkey breast served on toasted four seed bread with apple, onion & cranberry sage mayonnaise.

### **Fried Chicken Sandwich - 12**

Buttermilk marinated chicken, breaded & fried, served on a toasted round roll with ancho pepper aioli & root vegetable slaw.

### **Emu Sandwich - 12**

Ground emu & pork baked with onion, bleu cheese, & garlic, served on a toasted round roll with rosemary sauce, spinach & red onion.

### **Salmon Sandwich - 15**

Grilled salmon, sage aioli, grilled apple, & baby arugula.

### **Grilled Cheese - 10**

Sour dough bread grilled with Cabot cheddar cheese, North Country Smokehouse bacon & baby arugula.

## Tacos

### Fish Tacos - 14

Served in corn tortillas with Mexican style coleslaw, avocado-cream, mango-chipotle sauce with choice of side.

### Pork Tacos - 14

VT raised pork, braised with apples and cider, served in corn tortillas with braised cabbage & scallion cream with a choice of side.

## Entrees

### House Made Ravioli - 20

Beet pasta with roasted carrot, onion, garlic & Maplebrook Farms ricotta filling, tossed in a roasted carrot jus with mushrooms, Parmesan cheese & spinach.

### Five Spice Tofu - 19

Cast iron seared, served over warm kale & rice noodles with pickled carrots, peppers, & onions & finished with a soy-sesame sauce.

### Local Beef - MP

Our cut of the day, prepared based upon availability.

### Grilled Salmon - 23

Faroe Island raised, ginger-cranberry jam, cheddar polenta & marinated butternut slaw.

**Add: Shrimp - 9**

**Add: VT Soy tofu - 5**

**Add: Salmon - 10**

**Add: Grilled Chicken - 6**

## Sides

Gluten Free Bread - 3

Quinoa Salad - 4

Cheddar Polenta - 4

Chips - 4

Hand Cut French Fries - 5

Seasonal Vegetable - 3

Sweet Potato Hash - 4

Cole Slaw - 4

**Please make us aware of any allergies so we may better serve you.**

Roots reserves the privilege to add 20% gratuity to any check when both credit card receipts are removed from the restaurant

**A gratuity of 20% may be added to parties of 6 or more**

Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness.



