

# Soups

Cup - 4 Bowl - 5

Potato Leek....Crispy Parmesan

Soup of the day

## 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 cucumbers, red onions, local Farm basil puree, sun dried tomato pesto & toasted almonds.

### Atlantic Lobster Cups - 13

Poached & chilled....tossed with cilantro aioli & tomato...served with grilled lemon & bibb lettuce for wrapping.

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

“Parker House” rolls with flavored butter.

### Cheese Fondue - 12

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

### VT Cider Braised Pork Belly - 13

Vermont raised, crisped up.....with grilled watermelon, jalapeno-honey vinaigrette, pickled onions.

### Calamari - 10

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

### Cheddar Polenta -9

Ancho-coconut sauce, sauté of mushrooms, tomato, garlic & scallions.

## Greens

### Roots - 7

Greens, seasonal Farm vegetables & choice of dressing. (Buttermilk, *cilantro*, maple vinaigrette or Greek)

### Quinoa- 10

Toasted and tossed with cilantro vinaigrette, red peppers, corn, spinach & black beans.

### 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 and red pepper relish, garnished with extra virgin olive oil and a Vt Butter & Creamery chèvre.

### Summer Salad - 10

Grilled watermelon, local spinach, Feta, pickled onions, lemon vinaigrette & balsamic drizzle.

### Grilled Caesar- 10

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

## Sides

Hand cut fries - 5  
Quinoa Salad - 4  
Cheddar Polenta -4  
Sweet Potato Hash - 4

Coleslaw - 4  
Gluten Free Bread - 4  
Homemade Chips - 4  
Seasonal Vegetable - 3

# Sandwiches

Each Sandwich comes with a Choice of side  
Sub Gluten Free Bread or Flat Bread - 2

## Turkey Sandwich - 10

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

## Banh Mi- 9 (V)

Seared VT Soy Tofu, chili-lime dressing, marinated cucumbers, cilantro, pickled onions & greens in sourdough roll.

## Pork Sandwich - 11

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

## Vermont Beef Burger - 13

Ground locally sourced beef served on a toasted roll with greens, balsamic-tomato jam, onion & pickle.

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

# Entrees

## VT Maple & Molasses Braised Pork - 22

Slow cooked with apples, vegetables, cider and spices. Served with pickled cabbage, scallion cream and New England style johnny cakes.

## Tomato Risotto - 19

Simmered in a tomato broth with mushrooms, spinach, garlic, basil, onion & local blue cheese.

## Housemade Fettuccine -20

Vermont raised Emu & Pork sausage, kale, sun dried tomato pesto, white wine & garlic butter sauce.

## Tofu Napoleon - 19

Grilled summer vegetables, cast iron seared VT Soy Tofu, kale & coconut-curry broth.

## Grilled Chicken Thighs- 21

Finished with Chimichurri sauce, cheddar polenta cake, locally sourced spinach and caramelized onions.

## Seafood Stew -21

Ever changing fish...tomato, garlic & clam broth, boiled potato, buttered bread.

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

Roots reserves the privilege to add 18% gratuity to any check when both credit card receipts are removed from Roots

Consuming raw or undercooked, meats seafood or eggs may

## House Made Ravioli - 20

Mushroom pasta with Vermont ricotta filling, vegetable ragu, grilled tomatoes, spinach, garlic, Parmesan cheese.

## Grilled Salmon - 23

Faroe Island raised, chipotle-mango glaze, sweet potato hash, roasted tomato relish, cilantro aioli.

## Cast Iron Cod - 21

Arborio crusted, warm Yoder Farm bean salad with kale, garlic & lemon vinaigrette.

## Local Beef - MP

Our cut of the day, prepared based upon availability.

## Grilled Vermont Raised Pork Chop-21

Whole grain mustard risotto, blistered grape & bacon relish.

***Add: Shrimp - 9***

***Add: Grilled Chicken - 6***

***Add: VT Soy tofu - 5***

***Add: Salmon -9***

***A gratuity of 18% may be added to parties of 6 or more***