

Soups

Cup - 4 Bowl - 5

Coconut Curry Squash

Soup of the Day

Add a cup of soup or small Roots salad to any entrée for 3.5

(V) – Vegetarian **(G)** – Gluten Free

Appetizers

Black Bean Cakes - 9 (G,V)

Black beans, roasted red peppers, scallions and cilantro, pan seared and served with smoked oregano salsa and guacamole.

Thai Chili Mussels - 10 (G)

Maine mussels cooked with sweet peppers, scallions, leeks and cilantro tossed in our house made sweet chili sauce.

Sweet Potato, Jalapeno and Cheddar Croquettes - 9 (V)

Sweet potato, Cabot cheddar, jalapeno and spices, breaded and fried, served over greens with garlic aioli.

Stuffed Tomatoes - 9 (V)

Roma tomatoes filled with a blend of Vermont cheeses, basil, and roasted garlic, roasted with truffle oil, and topped with a portobello, sage and sweet pepper salad.

Cheese Fondue - 10 (V)

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

Calamari - 10

Lightly breaded calamari fried and tossed with house pickled peppers and garlic, served with an ancho pepper aioli.

Cheese Board - 14 (V)

A selection of four local artisan cheese, served with hot pepper jelly, sundried tomato pesto, and orange honey.

Pork Belly - 10

Vermont pork belly, braised in local cider, pan roasted with maple syrup and served over a smoked corn cake with a preserved lemon, lime and apple relish.

Salads

Roots Salad - Sm - 5 Lg - 7 (G,V)

Fresh greens served with carrots, cucumbers, tomatoes, and onions with a choice of dressing; *blue cheese, maple vinaigrette, soy sesame, walnut, and Greek.*

Quinoa Salad - Sm - 7 Lg - 10 (G,V)

Cumin toasted quinoa tossed with ancho roasted corn, roasted red pepper, scallion, cilantro, and lime, topped with toasted cashews.

Greek Kale Salad - Sm - 7 Lg - 10 (G,V)

Massaged kale tossed with Kalamata olives, roasted red peppers, local feta cheese, sundried tomatoes, onions, artichoke hearts and cucumbers in a red wine vinaigrette.

Red Caesar Salad Sm - 7 Lg - 10 (V)

Romaine and radicchio tossed with a smoky tomato Caesar dressing, parmesan cheese, red onion and herb croutons.

Beet Salad - Sm - 6 Lg - 9 (G,V)

Sliced beets with an arugula, onion and roasted red pepper salad tossed with balsamic, olive oil and lemon, topped with Vermont chevre

Scallop Salad - 15 (G)

Pan seared scallops served over warm salad of spinach, mushrooms, tomatoes, onions, Vermont bacon and blue cheese.

Salmon Salad - 13 (G)

Salmon roasted with dill and coriander, tossed with greens, cucumbers, Maplebrook mozzarella, almonds, strawberries and apple in a walnut vinaigrette.

Steak Salad - 17 (G)

Vermont skirt steak grilled to your preference, served over greens tossed with mushrooms, onions, smoked provolone cheese and tomato in a roasted red pepper and bacon vinaigrette.

Sides

Cheddar Polenta - 4 (G,V)

Quinoa - 4 (G,V)

Seasonal Roasted Vegetable - 4 (G,V)

Sweet Potato Hash - 4 (G,V)

Coleslaw - 4 (G,V)

Gluten Free Bread - 3

Homemade Chips - 4

Hand cut fries - 4

Sandwiches

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

Pork Sandwich - 10

Slow roasted, pulled, VT pork tossed in our house made barbeque sauce, topped with coleslaw and Cabot cheddar cheese, served on a toasted roll.

Hathaway Burger - 12

Hamburger made from Hathaway Beef, grilled to your preference, and served on a toasted roll with lettuce, tomato, onion and pickle.

Black Bean Sandwich - 9 (V)

A black bean cake served on toasted wheat bread with greens, smoked oregano salsa and Cabot cheddar cheese.
Add Guacamole - 1

BLT - 10

North Country Smokehouse bacon served on toasted wheat bread with basil aioli, greens, house made tomato jam, Cabot cheddar cheese and a choice of side.

Portobello Sandwich - 9 (V)

Grilled portobello mushroom served on four seed bread with tomato, Maplebrook mozzarella cheese, greens and basil aioli.

Add Bacon - 3, Goat Cheese - 2, Blue Cheese - 2, Cabot Cheddar - 2, Sautéed mushrooms or onion - 1
Guacamole - 1 to any sandwich

Turkey Sandwich - 9

Thinly sliced North Country Smokehouse turkey breast served on toasted wheat bread with apple, onion and cranberry sage aioli.

Chicken Mushroom Wrap - 10

Misty Knoll Farm chicken, Cabot cheddar, roasted button, shitake and oyster mushrooms, roasted garlic aioli and spinach, served in a house made flatbread wrap.

Roast Beef - 12

Thinly sliced local top round, served on toasted wheat bread with Vermont chevre, pickled peppers, ancho aioli and greens.

Barbeque Chicken Sandwich - 10

Misty Knoll Farm chicken thighs, grilled with a house made barbeque sauce, served on a toasted roll with smoked provolone, tomato, onion and greens.

Tacos

Fish Tacos - 12 (G)

Pan seared haddock served in corn tortillas with Mexican style coleslaw, guacamole, and mango chipotle sauce with choice of side.

Pork Belly Tacos - 12 (G)

VT pork belly roasted with honey chipotle sauce, served in corn tortillas with Cabot cheddar and an apple cilantro slaw with choice of side.

Entrees

Tomato & Brie Ravioli - 19

House smoked tomatoes, roasted garlic, local brie, mascarpone and basil ravioli tossed with local chicken, spinach, sautéed onion, and mushrooms in a lemon scented parmesan cream sauce. *Available Vegetarian*

Orange, Ginger Tofu Stir Fry - 17 (G,V)

Tofu, cashews and rice stir fried with cabbage, kale, carrot, onion, sweet peppers and scallion, served over an orange, ginger and coconut curry sauce.

Local Beef - Market Price (G)

Our cut of the day, grilled to your preference, served over parmesan and garlic smashed potatoes, with a red wine reduction, caramelized onion butter and charred leeks.

Chipotle Honey Salmon - 20 (G)

Fresh Salmon grilled to medium with an orange honey and chipotle glaze, served over sweet potato hash with an apple, lime and cilantro salad.

Consuming raw or undercooked, meats, seafood or eggs may increase your risk of foodborne illness

Head Chef: Charles Spock

Add Shrimp, Scallops or Salmon to any dish - 8

Add local Chicken, or tofu to any dish - 5