

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.

Entrees

VT Maple & Molasses Braised Pork - 22

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

Beet Risotto - 20

Roasted beets, fennel, garlic & onion simmered in a vegetable broth & tossed with spinach.

Emu & Pork - 22

Neshobe Farm ground emu, VT raised ground pork, onion, blue cheese & garlic, baked & served over potato rosette with rosemary sauce.

Five Spice Tofu - 19

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

Fried Chicken - 21

Buttermilk marinated, breaded & fried, served with root vegetable slaw, honey drizzle & potato rosette.

Handmade Gnocchi - 21

American shrimp, charred carrots, lemon-garlic butter, baby arugula, vegetable broth & Parmesan cheese.

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.

Grilled Salmon - 23

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

Cast Iron Cod - 21

Seared with maple, balsamic & ginger glaze, served with scallion rice, lemon dressed baby arugula & red pepper relish.

Local Beef - MP

Our cut of the day, prepared based upon availability.

Pork Loin - 21

Center cut VT raised pork loin, pan roasted, grill finished, & served over sweet potato hash with sage aioli, & grilled apple relish.

Add: Shrimp - 9

Add: Salmon - 10

Add: VT Soy tofu - 5

Add: Grilled Chicken - 6

Sandwiches

Each sandwich comes with a choice of side

Sub gluten free bread or flatbread - 2

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

Turkey Sandwich - 10

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

Maple Tofu- 10

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

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.



