

## Soups

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**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

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## Appetizers

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**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 cheese, 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.

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## Salads

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**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, olives, 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.

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## Sides

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**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**

## Entrees

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### **Tomato & Brie Ravioli - 19**

House smoked tomato, 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*

### **Asian Duck - 21 (G)**

La Belle Farms duck breast pan roasted to medium rare, with a carrot, scallion, and cilantro rice. Served over a mushroom dashi with sautéed leeks, oyster and shitake mushrooms.

### **Stuffed Portobello Cap - 17 (V)**

Portobello mushroom baked with cashews, lentils, faro, tomato, and grilled vegetables topped with North Country smoked provolone cheese, served over beet pasta and spinach tossed in a creamy tomato basil sauce.

### **Panang Curry Mahi - 22 (G)**

Sustainably caught Mahi grilled to medium, served with herbed rice over a Panang style coconut curry sauce and topped with a zucchini and carrot salad.

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

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

### **Mediterranean Lamb - 24 (G)**

VT Lamb grilled to your preference, served over truffle roasted potatoes with a local red wine and black fig reduction, topped with lemon dressed friséé and toasted almonds.

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## 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.

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

**Head Chef: Charles Spock**

### **Saffron Scallops - 24 (G)**

Pan seared scallops served over a saffron, scallion and roasted red pepper risotto cake with brown butter seared mushrooms, and lemon dressed friséé

### **Grilled Stuffed Pork Loin - 19**

VT pork loin filled with Maplebrook ricotta, spinach, garlic and basil, over parmesan and garlic smashed potatoes with an olive tapenade and roasted red pepper coulis.

### **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 fillet grilled to medium with an orange honey and chipotle glaze, served over a sweet potato hash with an apple, lime and cilantro salad.

### **New Orleans Risotto - 20 (G)**

Arborio rice cooked with Vermont Andouille, sweet peppers, onion, leeks, Maine mussels, fresh herbs, shrimp, tomato and chili, finished with parmesan cheese.

### **Barbeque Chicken Thighs - 18**

Boneless local chicken thighs grilled with house made barbeque sauce, served over herb roasted potatoes with house made coleslaw and Cajun fried onions.

### **Chicken Fettuccini Florentine 19**

Local chicken, spinach, tomato, onion, and garlic cooked with house made fettuccini in a creamy basil parmesan sauce, topped with sundried tomato pesto. *Available Vegetarian*

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

### **Turkey Sandwich - 9**

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

### **Portobello Sandwich - 9 (V)**

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

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Add Shrimp, Scallops or Salmon to any dish - 8  
Add local Chicken, or tofu to any dish - 5