

# Roots

THE RESTAURANT

## appetizers

<b>Cup of Tomato-Basil Soup</b> 5 Tomato, basil, onion, garlic & cream	<b>Calamari</b> 12 Tossed with pickled peppers, parsley & banana pepper vinaigrette, served with ancho pepper sauce & lemon
<b>Cheese Fondue</b> 14 A blend of Vermont cream & cheeses, a blue cheese gratin & local honey with sliced apples & grilled flat bread	<b>Pork Belly</b> 14 Brined, braised & served crispy with cherry compote, spinach & pickled onions
<b>Burrata</b> 12 Maplebrook Farm Burrata, house apple puree, spiced almonds, dried cranberries & baby arugula	<b>Parker House Rolls</b> 2 Hand rolled, served warm with Vermont butter
<b>Brussel Sprouts</b> 13 Fried & tossed with a sweet chili sauce, served with maple-ancho sauce	<b>New England Cheese Board</b> 16 A pair of local artisan cheeses served with accompaniments

## salads

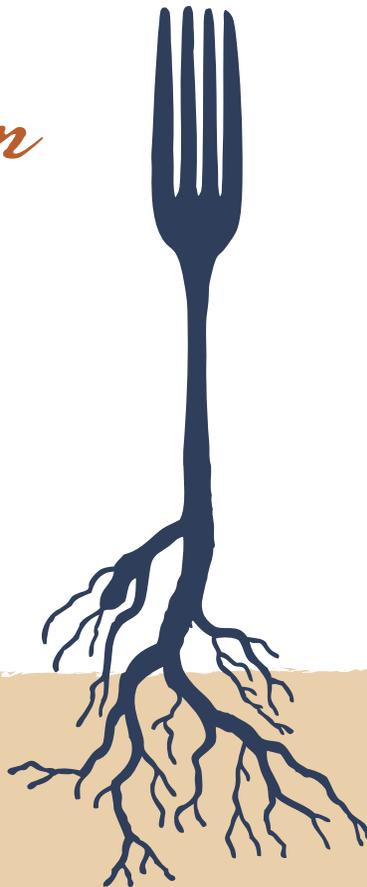
<b>Roots Salad</b> 11 Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing	<b>Beets</b> 12 Lemon dressed arugula & red pepper relish, garnished with EVOO & Vermont chèvre
<b>Grilled Caesar</b> 12 Grilled Romaine hearts topped with caesar dressing, parmesan cheese & grilled bread	<b>Quinoa</b> 12 Tossed with cranberry vinaigrette, sweet potato, apple, dried cranberry & spinach

## add protein

<b>Grilled Chicken</b> 7
<b>Grilled Salmon</b> 10
<b>Pan Seared Shrimp</b> 9
<b>Spiced Tofu</b> 5
<b>Scallops</b> 10

## sides

<b>Cheddar Polenta</b> 5
<b>French Fries</b> 5
<b>Cole Slaw</b> 5
<b>Scallion Rice</b> 5
<b>Sweet Potato Hash</b> 5



## *lighter fare*

**Vermont Beef Burger** 15  
Locally sourced ground beef on a toasted round roll with greens, tomato, onion & pickle with a choice of side

**Pork Sandwich** 13  
Slow roasted local pork, blueberry barbecue sauce, coleslaw & Cabot cheddar cheese on a toasted round roll with a choice of side

**Turkey** 12  
GMS turkey, shaved thin, served in a grilled flatbread with cranberry aioli, apples & onions with choice of side

**Scallop Salad** 18  
Pan seared scallops served over warm spinach, bacon, mushrooms, grape tomatoes, onion & bleu cheese

## *entree*

**Salmon** 25  
Grilled with a maple-mustard glaze, served over sweet potato hash with a butternut squash-cranberry compote

**Pork** 22  
Slow cooked with apples, vegetables, cider & spices, served with pickled cabbage, scallion cream & "Johnny cakes"

**Cod** 23  
Pan seared coconut crusted cod fillet served over scallion rice with a curry aioli & avocado-lime butter

**Chicken** 22  
Marinated & grilled chicken thighs served with cheddar polenta, a NCS andouille sausage relish & basil aioli

**Tofu** 20  
Mild spiced & pan seared, served over rice noodles with a squash-curry & coconut milk broth, scallions, cabbage, onions, carrots & watermelon radish

**Risotto** 22  
Italian style rice cooked with onion, garlic, wild mushrooms, mushroom broth, grape tomatoes & spinach

**VT Raised Ribeye** 39  
Ancho pepper seasoned & grilled, served over crispy potato with a Breen Family maple butter, fried onions & vegetable

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

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

*We reserve the right to add a 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.*

