

Roots

THE RESTAURANT

appetizers

Carrot Ginger Cup|Bowl 5|10

Carrot, ginger, onion, garlic & coconut milk

Cheese Fondue 14

A blend of Vermont cream & cheeses, a blue cheese gratin & local honey with sliced apples & grilled flat bread

Burrata 12

Maple-brook Farm Burrata, blistered sun tomato relish, basil puree, balsamic & grilled bread

Brussel Sprouts 13

Fried & tossed with a sweet chili sauce, served with maple-ancho sauce

Parker House Rolls 2/4/8

Hand rolled, served warm with extra virgin olive oil

Calamari 13

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

Pork Belly 14

Brined, braised & served crispy with chipotle-mango puree, pickled vegetable & chili oil

New England Cheese Board 17

A pair of local artisan cheeses served with accompaniments

Mussels 14

PEI mussels cooked with roasted corn, NCS andouille sausage, scallion & garlic in a roasted vegetable & white wine sauce, served with grilled bread

salads

Roots Salad 11

Local greens, cucumber, carrot, onion, tomato & maple-balsamic

Grilled Caesar 12

Grilled Romaine hearts topped with Caesar dressing, Parmesan cheese & grilled bread

Beets 12

Lemon dressed arugula & red pepper relish, garnished with EVOO & VT chèvre

Quinoa 12

Tossed with blood orange vinaigrette over spinach with a mandarin orange-ginger relish & spiced ginger almonds

Scallop Salad 19

Pan seared scallops served over warm spinach, bacon, mushrooms, grape tomatoes, onion & blue cheese

add protein

Grilled Chicken 8

Grilled Salmon 11

Pan Seared Shrimp 10

Spiced Tofu 5

Scallops 12

sides

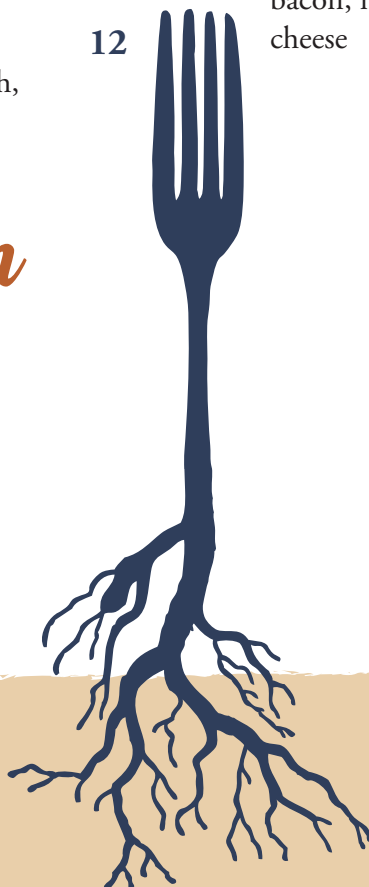
Cheddar Polenta 5

French Fries 7

Cole Slaw 5

Scallion Rice 5

Sweet Potato Hash 5



lighter fare

Vermont Beef Burger 17

Locally sourced ground beef on a toasted round roll with greens, tomato, onion & pickle & 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 13

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

Mushroom Sandwich 12

Grilled portobello mushroom & caramelized onions served warm in grilled flat bread with spinach, chèvre & basil aioli

entree

Salmon 25

Grilled with a Korean barbecue glaze, served over sweet potato hash with a mango salsa

Pork 22

Slow cooked with apples, vegetables, cider & spices, served with pickled cabbage, scallion cream & “Johnny cakes”

Cod 23

Pan seared cod fillet served over scallion rice & spinach with a Mediterranean relish & sun dried tomato aioli

Chicken 22

Marinated & grilled chicken thighs served with cheddar polenta, chilled roasted corn & NCS andouille sausage relish & basil aioli

Tofu 21

Southwest seasoned VT soy tofu pan seared & served over smoked oregano scallion & tomato rice with cilantro & lime

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.

