

Roots

THE RESTAURANT

appetizers

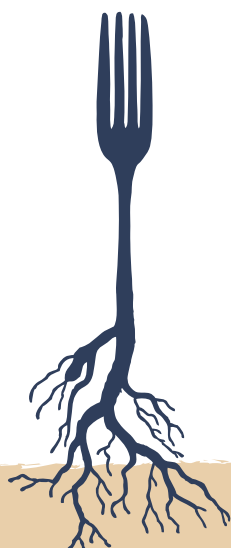
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| Butternut Squash Soup 5/10
Butternut, onion, garlic & coconut milk. | Fried Calamari 14
Banana pepper vinaigrette, pickled peppers & ancho pepper aioli. |
| Cheese Fondue 16
VT cream, cheese, garlic & onion with bleu cheese gratin, honey, apples & grilled bread. | Stuffed Portobello 14
Mushroom & vegetable filled, Blythedale Brie & red pepper sauce. |
| Bang Bang Shrimp 16
Breaded & fried, tossed with a creamy sweet chili & sriracha mayo, served with celery & bleu cheese dressing. | Parker House Rolls 2-4-6
Hand rolled, served warm with extra virgin olive oil. |
| PEI Mussels 14
VT cider reduction, smoked bacon, spinach, apple relish & grilled bread. | New England Cheese Board 22
A pair of local artisan cheeses served with accompaniments |
| Fried Brussel Sprouts 13
Sweet chili glaze & ancho spiced maple aioli. | |

salads

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| Roots Salad 11
Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing. | Beets 13
Lemon dressed arugula, red pepper relish, extra virgin olive oil & chèvre. |
| Grilled Caesar 13
Romaine hearts, parmesan cheese & grilled bread. | Scallop Salad MKT
Pan seared scallops, spinach, bacon, onion, tomato, mushrooms & bleu cheese. |
| Pear Salad 13
Maple vinaigrette, greens, toasted almonds, dried cranberries & Greathill Bleu cheese. | |

add protein

- Grilled Chicken 9
- Grilled Salmon 12
- Pan Seared Shrimp 11
- Spiced Tofu 5
- Scallops 13



sides

- Cheddar Polenta 5
- French Fries 7
- Cole Slaw 5
- Scallion Rice 5
- Sweet Potato Hash 5

lighter fare

Vermont Beef Burger 18	Turkey Flatbread Wrap 15
Toasted round roll, greens, tomato, onion, pickle.	Shaved thin, apples, onions & cranberry-sage aioli.
Pork Sandwich 15	Mushroom Flatbread Wrap 12
Toasted round roll, roasted, blueberry barbecue, slaw, cheddar.	Grilled portobello mushroom, caramelized onions, spinach, chevre & basil aioli.

entree

Salmon 28	Tofu 21
Apple cider glazed salmon, sage aioli, sweet potato hash, butternut squash & dried cranberry compote.	Korean barbecue glazed tofu, yellow curry broth, jasmine rice, vegetables.
Pork 23	Ravioli 24
Braised with apples, vegetables & cider. pickled cabbage & “Johnny cakes”, scallion sour cream.	Spinach & VT cheese filled pasta, mushrooms, spinach & fennel-tomato broth.
Cod 26	VT Raised Ribeye 39
Pan seared with sweet chili glaze, served with Napa cabbage slaw, wasabi aioli & scallion rice.	Ancho pepper spiced & grilled, crispy potatoes, maple butter, crispy onions & vegetable.
Chicken 25	Bistro Frites 30
Lemon & Sage marinated, grilled & served with scallion rice & a mushroom-herb sauce.	Port wine demi, horseradish sauce & hand cut fries.

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.

