

❀ *Mother's Day at Roots!* ❀

Sunday, May 12, 2024 — Serving 12PM - 6PM

❀ *Starters*

Beet Salad 13

Baby arugula, red pepper relish, chèvre & Olive oil

Garden Salad 11

Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing.

Grilled Caesar 13

Romaine hearts, parmesan cheese, & house croutons.

Quinoa 16

Roasted corn & smoked oregano salsa, spinach, spiced herb vinaigrette.

Fried Mozzarella 16

VT Maple Brook farms mozzarella hand breaded & fried, served with tomato-basil sauce.

Cheese Fondue 17

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

PEI Mussels 15

Sauteed with chorizo, spinach, & garlic tossed with red sauce, garnished with shaved fennel.

Pork Belly 14

VT Pork Belly with Korean BBQ, pickled onions & spinach.

❀ *Entrées*

Grilled Salmon 28

Grilled with soy glaze, served over sweet potato hash with a charred cucumber relish.

Cod Fillet 26

Pan seared with lime, served over scallion rice with a chorizo-corn relish & cilantro vinaigrette.

Marinated Chicken 25

Basil marinated & grilled, served over jasmine rice with a eggplant-tomato ragu & basil aioli.

Lobster Risotto 30

Italian Style rice cooked with lobster, mushrooms & spinach, garnished with a mustard-tarragon aioli.

Bistro Steak Frites 30

Pub steak seasoned & grilled, served over smoked oregano salsa with chimichurri & French fries.

Vermont Ribeye 40

Ancho pepper spiced grilled ribeye steak served over crispy potatoes with a black bean – caramelized onion barbeque sauce.

Tofu 21

Korean barbeque glazed tofu, yellow curry broth, jasmine rice & vegetables.