

# Roots

THE RESTAURANT

## appetizers

<b>Butternut Maple Soup</b>	5/10	<b>Fried Calamari</b>	14
		Banana pepper vinaigrette, pickled peppers & ancho pepper aioli.	
<b>Cheese Fondue</b>	17	<b>Pork Belly</b>	15
VT cream, cheese, garlic & onion with bleu cheese gratin, honey, apples & grilled bread.		VT pork belly braised, served crispy with soy glaze, pickled ginger, pickled onions, spinach & radish.	
<b>Buffalo Shrimp</b>	16	<b>Parker House Rolls</b>	2-4-6
Lightly breaded & fried, served with bleu cheese & celery.		Hand rolled, served warm with extra virgin olive oil.	
<b>PEI Mussels</b>	15	<b>New England Cheese Board</b>	22
PEI mussels sautéed with garlic, spinach and spicy red sauce, served with grilled bread.		A pair of local artisan cheeses served with accompaniments.	
<b>Fried Brussel Sprouts</b>	13		
Sweet chili glaze & ancho spiced maple aioli.			

## salads

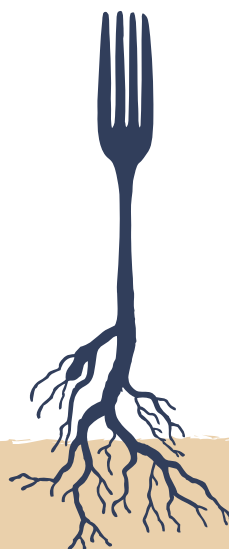
<b>Roots Salad</b>	12	<b>Beets</b>	13
Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing.		Lemon dressed arugula, red pepper relish, extra virgin olive oil & chevre.	
<b>Kale Salad</b>	13	<b>Scallop Salad</b>	MKT
Baby kale, quinoa, apple, dried cranberries & sliced almonds tossed in a champagne vinaigrette.		Pan seared scallops, spinach, bacon, onion, tomato, mushrooms & bleu cheese.	
	<b>Grilled Caesar</b>	13	
	Romaine hearts, parmesan cheese & house croutons.		

## add protein

<b>Grilled Chicken</b>	9
<b>Grilled Salmon</b>	14
<b>Pan Seared Shrimp</b>	12
<b>Spiced Tofu</b>	6
<b>Scallops</b>	15

## sides

<b>French Fries</b>	7
<b>Cole Slaw</b>	5
<b>Scallion Rice</b>	5
<b>Sweet Potato Hash</b>	5



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## *lighter fare*

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

## *entrees*

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|---|----|--|----|
| <b>Salmon</b><br>Grilled with apple reduction, served over scallion rice with a apple-fennel relish.  | 28 | <b>Ravioli</b><br>House made cheese ravioli tossed in a charred tomato broth with onions, mushrooms, spinach & Parmesan cheese.    | 24 |
| <b>Pork</b><br>Braised with apples, vegetables & cider. pickled cabbage & “Johnny cakes”, scallion sour cream.  | 26 | <b>Tofu</b><br>Spiced tofu pan seared, tossed with cabbage, carrots, onions, rice noodles, curried coconut broth & spinach.        | 21 |
| <b>Cod</b><br>Almond entrusted cod fillet, pan seared & served over sweet potato hash with amaretto butter & scallion aioli.  | 26 | <b>VT Raised Ribeye</b><br>Ancho spiced & grilled, served over crispy potatoes with a black bean-caramelized onion barbecue sauce. | 42 |
| <b>Chicken</b><br>Chicken breast pan seared with prosciutto, served over a seared risotto cake with Maplebrook mozzarella, caramelized onion, spinach & a sage jus. | 25 | <b>Bistro Steak Frites</b><br>Maple-Whisky marinated Pub steak, grilled & served with handcut fries & a honey-horseradish sauce.   | 30 |

*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.*

