

Roots

THE RESTAURANT

appetizers

Cheese Fondue	18	Fried Calamari	15
VT cream, cheese, garlic & onion with bleu cheese gratin, honey, apples & grilled bread.		Banana pepper vinaigrette, pickled peppers & ancho pepper aioli.	
Burrata	17	Roasted Corn	16
Maplebrook Farms burrata served with house basil pesto, roasted tomato, balsamic reduction & grilled bread.		Pan roasted corn layered with cilantro cream, cheese & scallion, served with fried corn tortillas.	
PEI Mussels	15	Parker House Rolls	6
PEI mussels sautéed with garlic, spinach, white wine, roasted corn & tomato, served with grilled bread.		Four hand rolled, served warm with Cabot butter.	
Fried Brussel Sprouts	13	New England Cheese Board	22
Sweet chili glaze & ancho spiced maple aioli.		A pair of local artisan cheeses served with accompaniments.	

salads

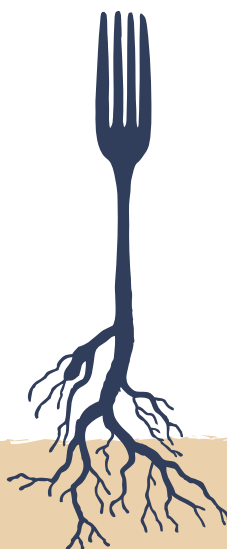
Roots Salad	13	Beets	14
Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing.		Lemon dressed arugula, red pepper relish, extra virgin olive oil & chevre.	
Kale Salad	14	Scallop Salad	20
Baby kale, quinoa, apple, dried cranberries & sliced almonds tossed in a champagne vinaigrette.		Pan seared scallops, spinach, bacon, onion, tomato, mushrooms & bleu cheese.	
Grilled Caesar	14		
Romaine hearts, parmesan cheese & house croutons.			

add protein

Grilled Chicken	9
Grilled Salmon	14
Pan Seared Shrimp	12
Spiced Tofu	6
Scallops	15

sides

French Fries	7
Cole Slaw	5
Scallion Rice	5
Sweet Potato Hash	5



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lighter fare

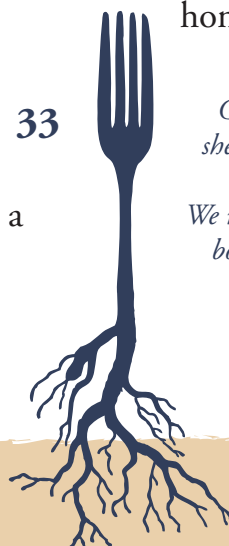
Vermont Beef Burger	19	Turkey Flatbread Wrap	16
Toasted round roll, greens, tomato, onion, & pickle.		Shaved thin, apples, onions & cranberry-sage aioli.	
Pork Sandwich	17	Mushroom Flatbread Wrap	14
Toasted round roll, roasted & tossed with a blueberry barbecue, slaw, cheddar.		Grilled portobello mushroom, caramelized onions, spinach, chevre & basil aioli.	
Cauliflower Sandwich	14	Sandwich Add-Ins	
Roasted cauliflower, picked vegetables, greens & herb vinaigrette on a toasted Gills roll.		Onion	2
		NCS Bacon	3
		Mushroom	2
		Cheese	2
		Fried Egg	2

entrees

Salmon	30	Ravioli	24
Grilled Salmon fillet served over sweet potato hash with sun choke puree & a roasted pepper-caper butter.		House made ravioli with a corn & Maplebrook ricotta filling tossed in a tomato-fennel broth with tomatoes, spinach & corn, served with grilled bread.	
Pork	26	Tofu	22
Braised with apples, vegetables & cider. pickled cabbage & "Johnny cakes", scallion sour cream.		Spiced tofu pan seared, tossed with cabbage, carrots, onions, rice noodles, curried coconut broth & spinach.	
Cod	27	VT Raised Ribeye	43
Coconut encrusted cod fillet pan seared, served over scallion rice with curry aioli & pickled vegetables.		Ancho pepper spiced and grilled ribeye, served over crispy potatoes with a Great Hill bleu cheese & caramelized onion butter.	
Chicken	26	Bistro Steak Frites	32
Chicken breast pan seared with prosciutto, served over a seared risotto cake with Maplebrook mozzarella, caramelized onion, spinach & a sage jus.		Maple-Whisky marinated pub steak grilled & served over an Idaho potato hash with a honey-horseradish sauce.	

Duck 33
Labelle Farm duck breast pan seared to medium rare, served over risotto cake with a blueberry glaze & a dried cherry compote.

A gratuity of 20% may be added to parties of 6 or more.



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.

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