

Roots

THE RESTAURANT

appetizers

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

salads

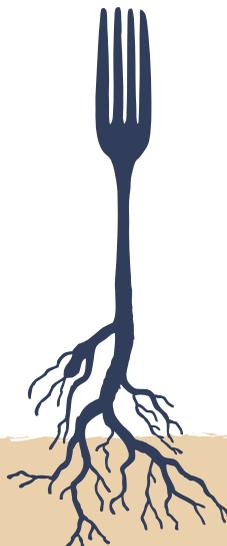
Roots Salad 13 Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing.	Beets 14 Lemon dressed arugula, red pepper relish, extra virgin olive oil & chevre.
Kale Salad 14 Baby kale, quinoa, apple, dried cranberries & sliced almonds tossed in a champagne vinaigrette.	Scallop Salad 20 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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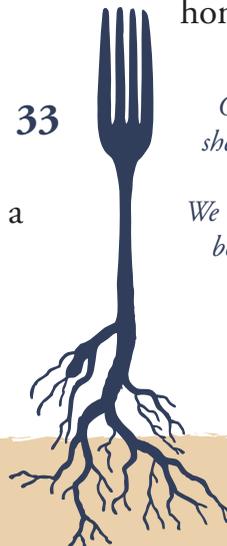
lighter fare

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

entrees

Salmon 30 Grilled Salmon fillet served over sweet potato hash with sun choke puree & a roasted pepper-caper butter.	Ravioli 24 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 Braised with apples, vegetables & cider. pickled cabbage & “Johnny cakes”, scallion sour cream.	Tofu 22 Spiced tofu pan seared, tossed with cabbage, carrots, onions, rice noodles, curried coconut broth & spinach.
Cod 27 Coconut encrusted cod fillet pan seared, served over scallion rice with curry aioli & pickled vegetables.	VT Raised Ribeye 43 Ancho pepper spiced and grilled ribeye, served over crispy potatoes with a Great Hill bleu cheese & caramelized onion butter.
Chicken 26 Chicken breast pan seared with prosciutto, served over a seared risotto cake with Maplebrook mozzarella, caramelized onion, spinach & a sage jus.	Bistro Steak Frites 32 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.