

Roots

THE RESTAURANT

appetizers

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|---|----|--|----|
| Cheese Fondue | 19 | 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 | 18 | 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 | 16 | 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 | 14 | New England Cheese Board | 22 |
| Sweet chili glaze & ancho spiced maple aioli. | | A pair of local artisan cheeses served with accompaniments. | |

salads

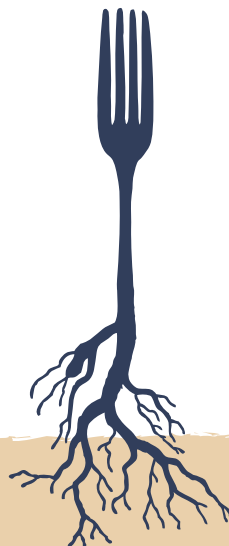
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| Roots Salad | 14 | Beets | 16 |
| Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing. | | Lemon dressed arugula, red pepper relish, extra virgin olive oil & chevre. | |
| Kale Salad | 15 | Scallop Salad | 21 |
| Baby kale, quinoa, apple, dried cranberries & sliced almonds tossed in a champagne vinaigrette. | | Pan seared scallops, spinach, bacon, onion, tomato, mushrooms & bleu cheese. | |
| Grilled Caesar | 15 | | |
| Romaine hearts, parmesan cheese & house croutons. | | | |

add protein

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

sides

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



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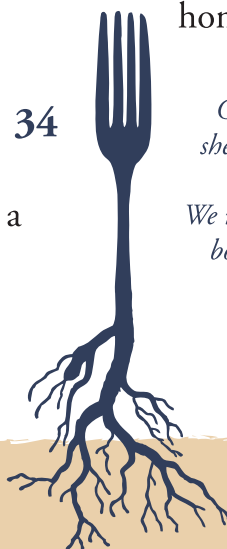
lighter fare

Vermont Beef Burger 20 Toasted round roll, greens, tomato, onion, & pickle.	Turkey Flatbread Wrap 17 Shaved thin, apples, onions & cranberry-sage aioli.
Pork Sandwich 17 Toasted round roll, roasted & tossed with a blueberry barbecue, slaw, cheddar.	Mushroom Flatbread Wrap 15 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 31 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 28 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.	Whisky Steak 33 Maple-Whisky marinated pub steak grilled & served over an Idaho potato hash with a honey-horseradish sauce.
Duck 34 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.