

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 | Chilled Shrimp | 17 |
| Maplebrook farms burrata served with EVOO dressed baby arugula, roasted tomato jam, balsamic, basil & grilled bread | | Chilled lemon & butter poached shrimp served with EVOO dressed baby arugula, & a rustic kalamata-tomato tapenade. | |
| Chorizo Arancini | 16 | Parker House Rolls | 6 |
| Italian style rice with chorizo, caramelized onions & Parmesan cheese, breaded & fried, served with house red sauce. | | 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

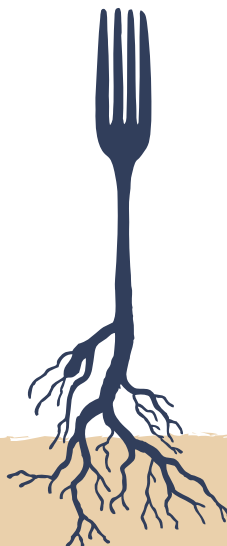
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| Roots Salad | 14 | Beets | 16 |
| Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing. | | Lemon dressed arugula, red pepper relish, extra virgin olive oil & chevre. | |
| Kale Salad | 16 | Scallop Salad | 21 |
| Red wine vinaigrette dressed kale with artichoke hearts, kalamata olives, red onions & cucumbers, served with sun dried tomato pesto & whipped feta cheese. | | 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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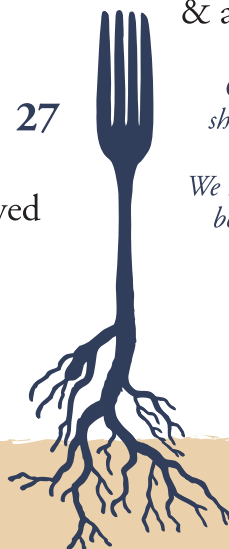
lighter fare

Vermont Beef Burger	20	Turkey Flatbread Wrap	17
Toasted round roll, greens, tomato, onion, & pickle.		Shaved thin, apples, onions & cranberry-sage aioli.	
Pork Sandwich	17	Mushroom Flatbread Wrap	15
Toasted round roll, roasted & tossed with a blueberry barbecue, slaw, cheddar.		Grilled portobello mushroom, caramelized onions, spinach, chevre & basil aioli.	
Sandwich Add-Ins		Onion	2
NCS Bacon	3	Cheese	2
Mushroom	2	Fried Egg	2

entrees

Salmon	32	Cheese Ravioli	24
Honey-soy glazed grilled Atlantic salmon served over sweet potato hash with cucumber slaw.		Hand made pasta filled with Maplebrook Ricotta cheese blend, tossed with a roasted carrot broth, sweet potato, spinach & Parmesan cheese	
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.	
Pan Seared Cod	29	Peppercorn Ribeye	43
Pan seared cod fillet served with chorizo corn relish, cilantro lime vinaigrette & cheddar polenta.		Peppercorn encrusted VT raised ribeye, grilled & served over sweet potato hash, with caramelized onion aioli.	
Chicken	26	Whisky Steak	34
Chicken breast pan seared with prosciutto, served over a seared risotto cake with Maplebrook mozzarella, caramelized onion, spinach & a sage jus.		Maple-Whiskey marinated pub steak, grilled & served with handcut French fries, & a honey horseradish sauce.	
Trout	27		
Rainbow trout filled with an artichoke-tomato jam rice stuffing, pan seared & served over spinach with a sundried tomato aioli.			

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.

To serve all guests efficiently, we do not offer separate checks for parties of 6 or more.

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