

Roots

THE RESTAURANT

appetizers

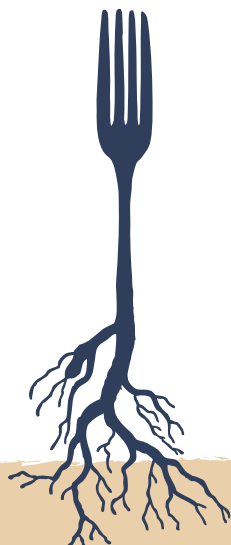
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|--|-------------|--|--------------|
| Tomato Basil Soup | 5/10 | Fried Calamari | 14 |
| | | Banana pepper vinaigrette, pickled peppers & ancho pepper aioli. | |
| Cheese Fondue | 17 | Pork Belly | 14 |
| VT cream, cheese, garlic & onion with bleu cheese gratin, honey, apples & grilled bread. | | VT Pork Belly with Korean BBQ, pickled onions & spinach. | |
| Fried Mozzarella | 16 | Parker House Rolls | 2-4-6 |
| VT Maple Brook Farms mozzarella hand breaded, fried, served with tomato-basil sauce. | | Hand rolled, served warm with extra virgin olive oil. | |
| PEI Mussels | 15 | New England Cheese Board | 22 |
| Sautéed with Chorizo, spinach & garlic, tossed with red sauce, garnished with shaved fennel. | | A pair of local artisan cheeses served with accompaniments | |
| Fried Brussel Sprouts | 13 | | |
| Sweet chili glaze & ancho spiced maple aioli. | | | |

salads

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| Roots Salad | 11 | Beets | 13 |
| Local greens, cucumbers, carrots, onion, tomato & maple-balsamic dressing. | | Lemon dressed arugula, red pepper relish, extra virgin olive oil & chèvre. | |
| Grilled Caesar | 13 | Scallop Salad | MKT |
| Romaine hearts, parmesan cheese & house croutons. | | Pan seared scallops, spinach, bacon, onion, tomato, mushrooms & bleu cheese. | |
| Quinoa | 13 | | |
| Roasted corn & smoked oregano salsa, spinach, spiced herb vinaigrette. | | | |

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

lighter fare

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

entree

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| Salmon | 28 | Lobster Risotto | 30 |
| Grilled with soy glaze, served over sweet potato hash with a charred cucumber relish. | | Italian style rice cooked with Lobster, mushrooms & spinach, garnished with a mustard-tarragon aioli. | |
| Pork | 23 | Tofu | 21 |
| Braised with apples, vegetables & cider. pickled cabbage & “Johnny cakes”, scallion sour cream. | | Korean barbecue glazed tofu, yellow curry broth, jasmine rice, vegetables. | |
| Cod | 26 | VT Raised Ribeye | 39 |
| Pan seared with lime, served over scallion rice with a chorizo-corn relish & cilantro vinaigrette. | | Ancho spiced & grilled, served over crispy potatoes with a black bean-caramelized onion barbecue sauce. | |
| Chicken | 25 | Bistro Steak Frites | 30 |
| Basil marinated & grilled, served over jasmine rice with a eggplant-tomato ragu & basil aioli. | | Pub steak seasoned & grilled, served over smoked oregano salsa with chimichurri & French Fries. | |

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.

