

Appetizers

SPINACH & ARTICHOKE PUFF **v**

Fresh spinach, artichokes, garlic and onion mixed with parmesan, ricotta, mozzarella and mascarpone, baked in puff pastry and served over a tomato basil sauce with balsamic reduction. 8.95

CHEESE FONDUE **v**

A blend of Vermont cream, assorted local cheeses and herbs with a blue cheese gratin, drizzled with honey and served with fruit and grilled bread. 9.95

GRILLED MAPLE SHRIMP **g**

Shrimp grilled with maple syrup and served over a seasoned sweet potato cake with roasted red pepper relish and a jalapeno-maple vinaigrette. 9.95

CHICKEN DUMPLINGS

Misty Knoll Farm chicken and mixed vegetables wrapped in wonton skin, poached and served with Asian slaw and a soy, cilantro and ginger sauce. 8.95

BLACK BEAN CAKES **g, v**

Black beans, roasted red peppers, scallions and cilantro, pan seared, served with pico de gallo and guacamole. 8.95

CALAMARI

Lightly breaded calamari fried and tossed with peppers and garlic, served with ancho pepper aioli. 9.95

HUMMUS PLATE **v**

House made red pepper, honey and roasted garlic hummus served with fresh vegetables, grilled flatbread and greens. 11.95

CHEESE BOARD **v**

An assortment of local cheeses served with local apple chutney, spinach pesto, pepper jelly and crostini. 12.95

GRAVLAX

Fresh salmon house cured with dill and coriander served over greens with crostini, chevre, pepper jelly and sundried tomato pesto. 9.95

Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

MUSHROOM RISOTTO **g**

Roasted shitake, portobello, oyster and button mushrooms cooked with Misty Knoll Farm chicken, Italian style rice, onions, spinach, garlic and Parmesan cheese. 17.95 *Available Vegetarian*

GRILLED RIBEYE **g**

Hathaway Farm ribeye grilled to your taste and served over mashed potatoes with a maple-bacon and baked bean gravy. 24.95

CHIMICHURRI EMU **g**

Breen Family Farm emu steak marinated in parsley, cilantro, garlic and oil, grilled to your taste and served over roasted potatoes with a chimichurri sauce and smoked pico de gallo. 23.95

APPLE SCALLOPS **g**

Fresh dry sea scallops pan seared to medium and served over a cheddar polenta cake with hot pepper jelly and a local apple, onion and sweet pepper relish. Market Price

CHICKEN CARBONARA

Roasted Misty Knoll Farm chicken tossed with Vermont Smoke & Cure bacon and garlic in a white wine cream sauce with sun dried tomato pesto, spinach and house made fettucini. 17.95 *Available Vegetarian*

LIME CURRY TOFU **g, v**

Tofu pan fried with rice cashews, scallion, onion, peppers, cabbage, and carrots, rice, served over a lime curry sauce. 15.95

SALMON FLORENTINE **g**

Fresh salmon fillet grilled to medium and served over a sweet potato hash with Radical Roots Farm spinach pesto. 19.95

ROOTS MEAT LOAF

Breen Family Farms ground emu and Brown Boar Farm ground pork wrapped with Vermont Smoke & Cure bacon, baked and served with roasted red potatoes and a cherry demi. 18.95

Roots

THE RESTAURANT

Soups

Cup 3.95 / Bowl 4.95

Add a cup of soup or small Roots salad to any sandwich or entree for 3.95

COCONUT CURRY SQUASH **g, v**

SOUP OF THE DAY

Gluten-Free Bread 2.75

Sides 4.00

COLESLAW **g, v**

TOASTED QUINOA **g, v**

HAND-CUT FRENCH FRIES

HOMEMADE CHIPS

SEASONAL ROASTED VEGETABLE

CHEDDAR POLENTA **g, v**

Sandwiches

Each sandwich comes with choice of side.

(Substitute gluten-free bread or grilled flat bread for 1.75)

ROASTED TURKEY SANDWICH

Stonewood Farm turkey served on whole wheat The Bakery bread with apples, onions and cranberry-sage aioli. 8.95 *Add Vermont cheddar cheese 1.00*

PORTOBELLO SANDWICH **v**

Grilled portobello mushrooms served on a house made ciabatta roll with tomato, Vermont cheddar cheese, baby arugula and basil aioli. 8.95

HATHAWAY BURGER

Hamburger made from Hathaway beef, grilled to your taste and served on a house made toasted roll with lettuce, tomato and onions. 10.95

Add Blue Ledge Farm goat cheese, blue cheese, Vermont cheddar cheese, Vermont Smoke & Cure bacon, sautéed mushrooms or onions. 1.00 each

SMOKED PORK SANDWICH

House-smoked Brown Boar Farm pork served on a house made toasted roll, topped with coleslaw, blueberry barbecue sauce and Vermont cheddar cheese. 9.95

Entrees

CHICKEN STEW

Herb roasted Misty Knoll Farm bone-in chicken served over a rich stew of potatoes, carrot, onion and root vegetables with grilled bread. 17.95

HADDOCK **g**

Fresh haddock pan roasted and served over sautéed white beans, kale, roasted red peppers, garlic and onion, topped with a kalamata and manzanilla olive tapenade. 16.95

BEEF RAVIOLI **g**

Beef infused pasta filled with a chevre, mascarpone, ricotta and herb stuffing, tossed with roasted root vegetables and chicken in a creamy white wine sauce. 17.95 *Available Vegetarian*

LA BELLE FARM DUCK **g**

La Belle Farms duck breast served over a sweet potato, scallion and parmesan risotto with a cranberry red wine vinaigrette and garnished with baby arugula. 19.95

MAPLE PORK

Maine Grind boneless pork loin marinated in Breen Family Farms maple syrup, onion, dijon and beer, grilled to medium and served over roasted red potatoes with Whistle Pig butter and Radical Roots Farm pickled onions. 18.95

TERIYAKI SWORD FISH **g**

Fresh swordfish grilled with a teriyaki glaze and served over vegetable fried rice with lemon dressed arugula. 19.95

MANNICOTTI **v**

Fresh house made pasta filled with a cheese and herb stuffing, baked in tomato basil sauce and topped with sautéed spinach, caramelized onion and blue cheese, served with garlic bread. 16.95

SHRIMP & SAUSAGE GNOCCHI

Pan seared shrimp and tossed with Vermont Smoke & Cure sausage, peppers, onions and parmesan cheese, tomatoes in a white wine sauce and house made gnocchi. 17.95 *Available Vegetarian*

Salads

ROOTS SALAD **g, v**

Local greens tossed with assorted vegetables and served with choice of dressing: Greek, maple vinaigrette, ranch, walnut, soy-sesame, blue cheese. 6.95

GREEK KALE SALAD **g, v**

Massaged kale tossed with kalamata olives, roasted red peppers, local feta cheese, sun dried tomatoes, artichoke hearts, onions and cucumbers. 9.95

SCALLOP SALAD **g**

Fresh scallops pan seared and served over warm spinach with mushrooms, grape tomatoes, onions, Vermont Smoke & Cure bacon and blue cheese. 14.95

SEARED SHRIMP SALAD **g**

Pan seared shrimp tossed with walnut dressed greens, dried cranberries, Vermont Smoke & Cure bacon, onions, apples and Blue Ledge Farm goat cheese. 13.95

CAESAR **v**

Fresh romaine lettuce chopped and tossed with parmesan and herb croutons, smoked tomato Caesar dressing, parmesan cheese and red onion. 9.95

BEEF SALAD **g, v**

Local beets served with lemon-dressed baby arugula, red peppers, onions and Blue Ledge Farm goat cheese. 8.95

QUINOA SALAD **g, v**

Quinoa toasted with cinnamon and nutmeg, tossed in maple vinaigrette with raisins, sweet potato, apples and almonds, served over greens. 9.95

Add chicken or tofu (5.00), salmon, shrimp or scallops (8.00) to any salad.

18% gratuity may be added to parties of 6 or larger.

V - Vegetarian **G** - Gluten-free

\$1.00 split charge for sandwiches & entrees

In the instance that both credit card receipts are taken by the guest, Roots reserves the right to add 20% gratuity to the pre-tax total.