

Roots

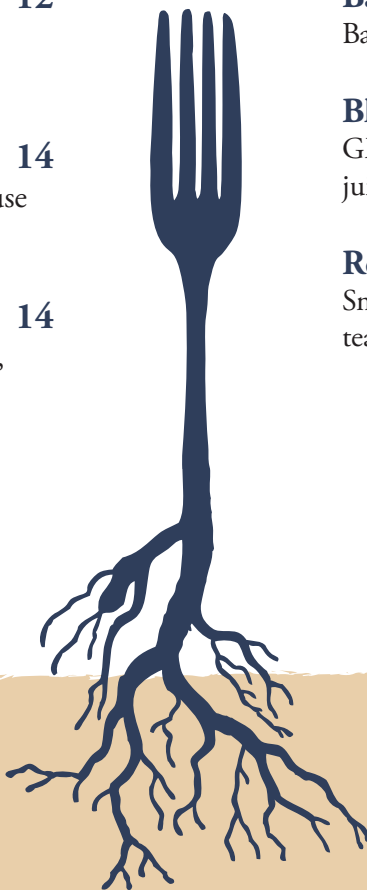
THE RESTAURANT

craft & bottled beer

Bud Light 4 Premium light lager 4.2%	Queen City Brewing, Yorkshire Porter 5 <i>Burlington, VT</i> English dark ale, chocolate, coffee, rich, full bodied, well balanced 5.5%
Beck's Non-alcoholic 4 Euro pale lager, rice, grass, caramel malts	Fiddlehead, New England IPA 6 <i>Shelburne, VT</i> Medium bodied American style IPA, crisp and dry 6.2%
The Alchemist, Heady Topper 8 <i>Stowe, VT</i> Double IPA, unfiltered, hints of citrus 8%	Shacksbury Cider, Dry Cider 6 <i>Shoreham, VT</i> Refreshing, light, dry 5.5%
The Alchemist, Focal Banger 8 <i>Stowe, VT</i> American IPA, citrus, pine 7%	JuneShine Hard Kombucha, Blood Orange Mint 5 <i>San Diego, CA</i> Dangerously drinkable, tangy yet soothing sip of sunshine 6%
Switchback, Unfiltered Red Ale 6 <i>Burlington, VT</i> Reddish amber ale, well balanced, five different malts, subtle fruit 5%	Hermit Thrush Brewery, Party Guy Kettle Sour 6 <i>Brattleboro, VT</i> Bright, lemony, tart, dry, session ale 3%
Harpoon, UFO White 6 <i>Boston, MA</i> Belgian style wheat beer, coriander, orange peel, fruity, and refreshing 4.8%	Lost Nation Mosaic IPA 6 <i>Morrisville, VT</i> Single hop IPA, heavily dry hopped, pine, clean & crisp juicy fruit flavors 5.5%
Zero Gravity Green State Lager 6 <i>Burlington, VT</i> Easy drinking, crisp, clean, pilsner 4.9%	

seasonal cocktails

Raspberry Spritz 12 St Germain, raspberry vodka, raspberry coulis, prosecco, club soda	Barr Hill Sour 15 Barr Hill Gin, blueberry simple, lemon, egg whites
Mango-rita 14 Silver Tequila, triple sec, mango puree, house sour mix, salted rim	Blood Orange Bellini 13 GMO Orange Vodka, blood orange juice, lime juice, prosecco
Mad River Mojito 14 Mad River White Rum, strawberries, mint, simple syrup, club soda	Roots Peach Palmer 13 Smugglers Notch Bourbon, Metcalf peach, iced tea, lemonade



white wine

- Barone Fini, Valdadige Pinot Grigio** 11/41
Trent-Alto, Italy 2020 - Floral, honeydew melon, ripe apples
- Mohua, Sauvignon Blanc** 11/41
Marlborough, New Zealand 2020 - Passionfruit, pink grapefruit, gun smoke, fresh cut herbs
- Novellum Chardonnay** 12/42
Languedoc-Roussillon, France - Dry, light crisp, fruity, lemon grass, light peach, citrus
- Chalk Hill Winery, Sonoma Coast Chardonnay** 12/42
California, US 2020 - Warm apple pie, toasted hazelnut, vanilla custard, oaked chard
- Acrobat Winery, Pinot Gris Oregon** 49
Oregon, US 2021 - Rose petal, citrus, grapefruit, green apple
- Sauvion, Vouvray** 41
Loire Valley, France 2020 - Chenin blanc, off-dry, honey, ripe pear, dried fruit
- Domaine Delaporte, Chavignol Sancerre Blanc** 75
Loire Valley, France 2020 - Rhubarb, blackcurrant, kiwi, boxwood
- Somona Cutrer Vineyards, Chardonnay Sonoma Coast** 49
California, US 2019 - Butter, oak, pear, apple, vanilla

rose

- Cotes De Provence, Peyrassol Rose** 12/42
Provence, France 2021 - Syrah/grenache, dry, strawberry, peach, melon, citrus

sparkling

- Illahe Vineyards, Capitol Fizz** 12
Willamette Valley Sparkling Rosé
Oregon, US - Strawberry, grapefruit, melon, balanced
- La Marca Prosecco** 11/41
Treviso, Italy - Green apple, pear, floral, light, dry, playful
- Veuve Clicquot, Champagne Brut Yellow Label** 95
Champagne, France - Fresh strawberries, toasty brioche, citrus notes
- Gloria Ferrer, Sonoma Brut** 56
California, US - Delicate pear & floral notes, citrus, toast, and apple with a creamy, effervescent finish
- Calvet, Cremant de Bordeaux Brut Sparkling Rose** 45
Bordeaux, France - Strawberries, raspberries, apple, melon, light, fizzy

red wine

- Rocks of Bawn Pinot Noir** 12/42
Willamette, Oregon 2018 - Soil series, raspberry, cherries, pipe tobacco, dark chocolate
- Erath Vineyards, Pinot Noir Resplendent** 48
Oregon, US 2019 - Black plum, marionberry, fig, vanilla, black cherry
- Flowers Vineyards, Pinot Noir Sonoma Coast** 65
California, US 2018 - Aromas of spicy dried cherries, cranberry, cocoa, fresh acidity, bright berry
- Altesino Rosso di Montalcino** 52
Tuscany, Italy 2017 - Blackberries, dark cherries, well rounded, hint of leather, mesquite
- Alta Vista, Malbec Classic Mendoza** 11/41
Mendoza, Argentina 2020 - Plum, black cherry, coffee, vanilla, oak barrels
- Chateau Tournefeuille Lalande-de-pomerol** 60
Bordeaux, France 2018 - Merlot- Cabernet Franc, cherry, chocolate, raspberry, vanilla, dry
- Jelly Jar, Red Blend** 42
California, US - Cabernet/Merlot, blackberry, cherry, hints of dark chocolate, balanced tannins
- Pont de Nyons, Cotes du Rhone** 11/41
Rhone Valley, France 2019 - Raspberry, cherry, plum, bold, earthy, pepper
- Famigila Pasqua, Romeo & Juliet Passione** 11/41
Veneto, Italy 2017 - Merlot based red blend, intense aromas of red berries, spicy overtones, velvety tannins
- Story Point Vineyards, Cabernet Sauvignon** 12/42
California, US 2019 - Blackberry jam, toasted oak, mocha, spice
- Barter & Trade, Cabernet Sauvignon** 47
Washington, US 2016 - Oak, vanilla, blackberry, plum, leather, smokey
- Frog's Leap, Cabernet Sauvignon (O)** 102
Napa Valley, CA 2015 - Dark, bold, luscious, generous dark cherry, plum, spice, leather, velvety, plush mouthfeel
- Heitz Cellar Napa, Cabernet Sauvignon** 119
Napa Valley, CA 2014 - Oak, tobacco, vanilla, dark chocolate, plum, earthy, juicy finish

orange wine

- Kobal Bajta Haloze Belo** 50
Podravje, Slovenia 2018 - Blood orange, lychee, grapefruit, guava, barn yard funk
- Biokult, Naken Osterreich** 45
Burgenland, Austria 2020 - Pink hued, funky, skin contact orange wine, honey suckle, clementine, bone dry

Roots

THE RESTAURANT

appetizers

Carrot Ginger Cup|Bowl 5|10
Carrot, ginger, onion, garlic & coconut milk

Cheese Fondue 14
A blend of Vermont cream & cheeses, a blue cheese gratin & local honey with sliced apples & grilled flat bread

Burrata 12
Maple-brook Farm Burrata, blistered sun tomato relish, basil puree, balsamic & grilled bread

Brussel Sprouts 13
Fried & tossed with a sweet chili sauce, served with maple-ancho sauce

Parker House Rolls 2/4/8
Hand rolled, served warm with extra virgin olive oil

Calamari 13
Tossed with pickled peppers, parsley & banana pepper vinaigrette, served with ancho pepper sauce & lemon

Pork Belly 14
Brined, braised & served crispy with chipotle-mango puree, pickled vegetable & chili oil

New England Cheese Board 17
A pair of local artisan cheeses served with accompaniments

Mussels 14
PEI mussels cooked with roasted corn, NCS andouille sausage, scallion & garlic in a roasted vegetable & white wine sauce, served with grilled bread

salads

Roots Salad 11
Local greens, cucumber, carrot, onion, tomato & maple-balsamic

Grilled Caesar 12
Grilled Romaine hearts topped with Caesar dressing, Parmesan cheese & grilled bread

Beets 12
Lemon dressed arugula & red pepper relish, garnished with EVOO & VT chèvre

Quinoa 12
Tossed with blood orange vinaigrette over spinach with a mandarin orange-ginger relish & spiced ginger almonds

Scallop Salad 19
Pan seared scallops served over warm spinach, bacon, mushrooms, grape tomatoes, onion & blue cheese

add protein

Grilled Chicken 8
Grilled Salmon 11
Pan Seared Shrimp 10
Spiced Tofu 5
Scallops 12

sides

Cheddar Polenta 5
French Fries 7
Cole Slaw 5
Scallion Rice 5
Sweet Potato Hash 5



lighter fare

Vermont Beef Burger 17

Locally sourced ground beef on a toasted round roll with greens, tomato, onion & pickle & a choice of side

Pork Sandwich 13

Slow roasted local pork, blueberry barbecue sauce, coleslaw & Cabot cheddar cheese on a toasted round roll with a choice of side

Turkey 13

GMS turkey, shaved thin, served in a grilled flatbread with cranberry aioli, apples & onions with choice of side

Mushroom Sandwich 12

Grilled portobello mushroom & caramelized onions served warm in grilled flat bread with spinach, chèvre & basil aioli

entree

Salmon 25

Grilled with a Korean barbecue glaze, served over sweet potato hash with a mango salsa

Pork 22

Slow cooked with apples, vegetables, cider & spices, served with pickled cabbage, scallion cream & “Johnny cakes”

Cod 23

Pan seared cod fillet served over scallion rice & spinach with a Mediterranean relish & sun dried tomato aioli

Chicken 22

Marinated & grilled chicken thighs served with cheddar polenta, chilled roasted corn & NCS andouille sausage relish & basil aioli

Tofu 21

Southwest seasoned VT soy tofu pan seared & served over smoked oregano scallion & tomato rice with cilantro & lime

Risotto 22

Italian Style rice cooked with onion, garlic, wild mushrooms, mushroom broth, grape tomatoes & spinach

VT Raised Ribeye 39

Ancho pepper seasoned & grilled, served over crispy potato with a Breen Family Maple butter, fried onions & vegetable

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.

