

ROOT

...FEEL GROUNDED

Open 7 Days 8:30am-7pm

120 E. Main St, Fennville, MI 49408

269.512.1171 ROOTFennville.com

FOOD MENU

Please place your order at front counter..... You will receive your beverage there.
You are welcome to have a seat as we lovingly craft your food, which we will bring to your table.

Please place dirty dishes in bus tub located by exit door.

BREAKFAST

Lox & Bagel \$10.95
nova lox, red onion, capers, dill chive, cream cheese
everything bagel

Frittata (V) (G) \$8.50
farm egg bake with vegetables and cheese,
changes daily. served with a side of cheesy baked grits
or 2 slices toast with jam

Breakfast Tacos (2) (V) \$9.95
refried beans, salsa de molcajete', scrambled egg,
cheddar cheese, chimichurri sauce, spicy sour cream,
on flour tortilla

Wild Rice Breakfast Bowl \$9.95
lundbergs wild rice, salsa de molcajete', 2 scrambled
eggs, 4 slices bacon
substitute lox for bacon: + \$2.25

2 Eggs, 3 Bacon Slices \$7.95
2 Slices Toast & Jam
egg bake, scrambled or poached

Hot Cereal (V) \$6.00 cup / \$8.50 bowl
(trust us – you'll like it!)
groats, barley, and ancient grain kamut. served with
maple syrup, raisins and blueberries or seasonal fruit.
Kamut is a complete protein, healthy and tasty!
add 1/2 pint milk: + \$1.00

+ Add Toasted Everything Bagel \$2.50
and Cream Cheese

BUILD YOUR OWN OMELET

Two Egg Omelet \$9.50

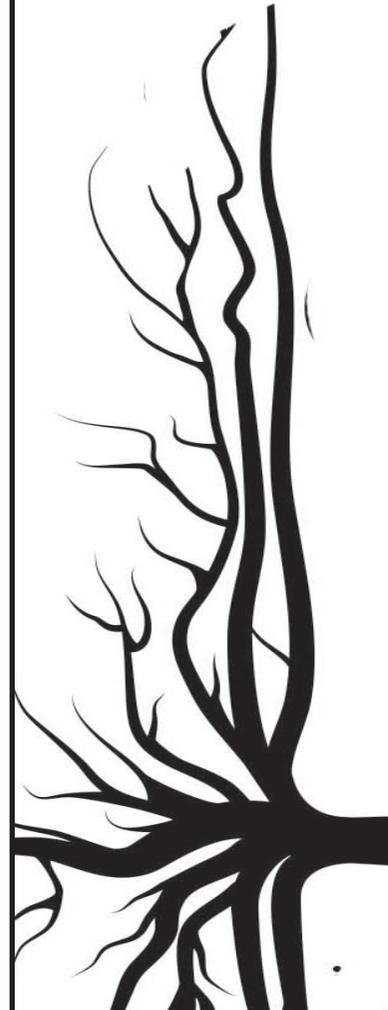
- **Cheese** (pick one):
provolone, feta, cheddar, gruyere,
gouda, herbed onion feta
- **Meat** (pick one):
ham, bacon, sausage, turkey
- **Veggies** (pick up to three): roasted mushroom
roasted onions, red bell pepper, tomato,
spinach, fresh mushroom, pepperoncini, corn
- **Side Dish** (pick one):
cheesy baked grits, 2 slices toast with
housemade jam, wild rice

FRENCH TOAST

French Toast with Maple Syrup (V) \$11
2 thick cut slices housemade Challah bread, MI real
maple syrup, cinnamon sugar. cream cheese sauce

French Toast with Bacon & Eggs \$13
2 thick cut slices of housemade Challah bread, MI real
maple syrup, cinnamon sugar, cream cheese sauce,
3 slices bacon, 2 eggs poached or scrambled.

French Toast with Smoked Salmon & Eggs \$14
2 thick cut slices of housemade Challah bread, MI real
maple syrup, cinnamon sugar, cream cheese sauce,
Nova Lox, 2 eggs poached or scrambled



(G) Gluten Free

(V) Vegetarian

***Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne

Breakfast Served All Day!

BREAKFAST SANDWICHES AND CREPES

Served on a croissant
Or ask for it on a buckwheat crepe or bagel

#1 Sriracha (V) \$6.95
baked egg, provolone, sriracha aioli,
greens, tomato on croissant

#2 Ham & Cheddar \$7.95
baked egg, ham, cheddar, greens, tomato,
on croissant

#3 Sausage & Ham \$8.95
baked egg, housemade sausage, provolone
ham, tomato, italian aioli, greens

#4 Ham Crepe (G) \$9.50
farm egg bake, ham, gruyere, tomato, spinach,
dijon aioli on buckwheat crepe

#5 Turkey Feta Crepe (G) \$9.50
farm egg bake, turkey, herbed feta, tomato,
spinach on buckwheat crepe

HOME-MADE BEIGNETS

3 fluffy beignets made to order \$4.99
fried dough fritters topped with powdered sugar

Add a house-made dipping sauce:
lemon curd, cran-raspberry jam,
chocolate ganache or maple syrup \$.75

KIDS ONLY MENU

Served with fruit garnish

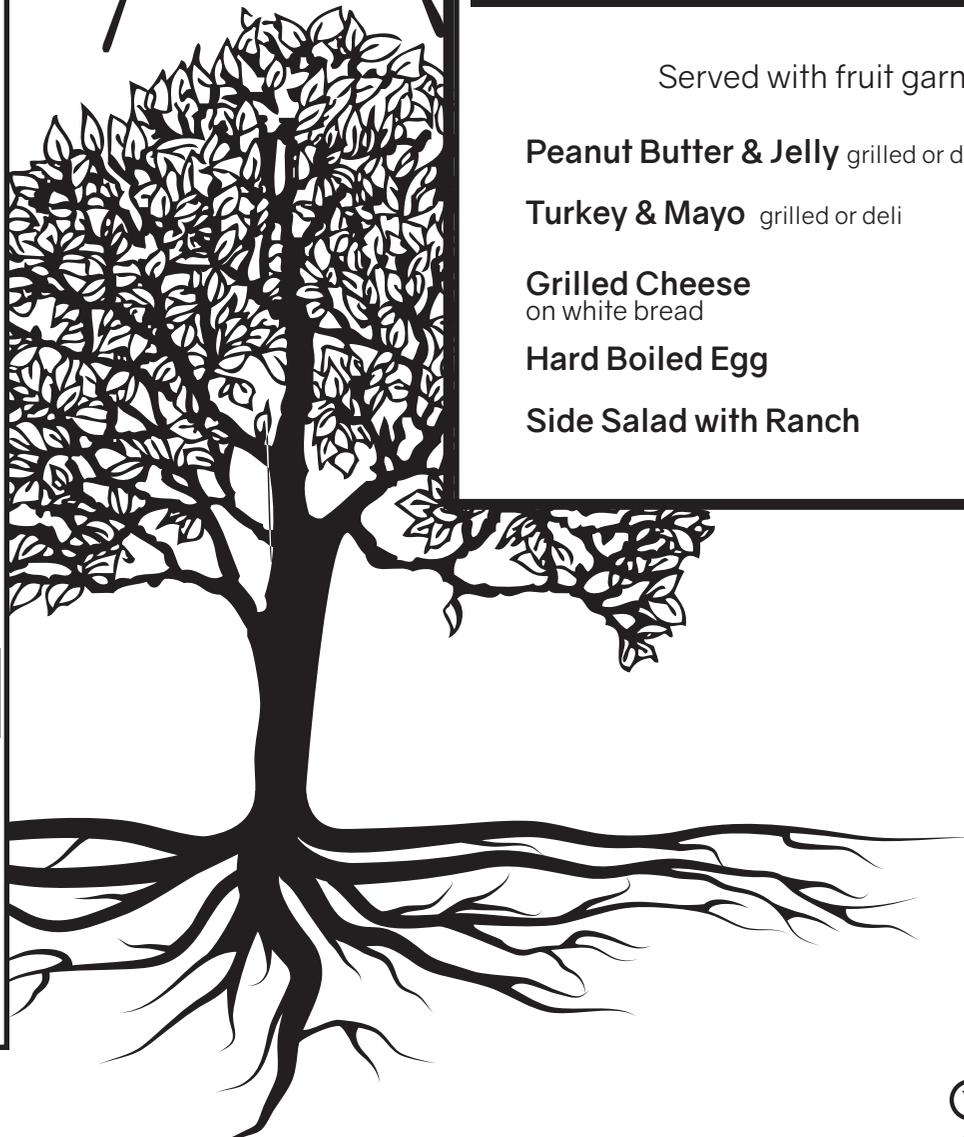
Peanut Butter & Jelly grilled or deli \$4.50

Turkey & Mayo grilled or deli \$5.00

Grilled Cheese \$5.00
on white bread

Hard Boiled Egg \$1.50

Side Salad with Ranch \$5.00



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SMOOTHIES

16 oz.

Oatmeal Breakfast \$6.50
Spinach, blueberry, banana, milk, oats

Green Mango \$6.50
mango, spinach, kale, ginger, yogurt

Michigan Triple Berry \$6.50
blueberry, strawberry, raspberry, yogurt

Easy Green \$6.50
kale, spinach, cucumber, ginger, yogurt

Almost All Michigan \$6.50
peaches, cherries, apple, blueberry, pineapple, strawberry yogurt

Tropical Fruit \$6.50
pineapple, mango, peach, strawberry, yogurt

Nutty Cocoa Oatmeal \$6.50
banana, cocoa, peanut butter, oatmeal, yogurt

Extras (\$0.75 each):
immunity boost vitamins, protein booster,
greens, chia seeds

*you may substitute a milk choice versus yogurt as your base.



SALADS

Fertile Ground (V) (G) \$10.00
fresh greens, shredded red cabbage
& carrot, radish, raw almonds, hard-boiled egg
cucumber, and choice of dressing

add bacon: + \$1.50
add chicken: + \$2.50
add nova lox: + \$2.75

Earth Bowl (V) (G) \$13.00
wild rice, beet hummus, fresh greens,
eggplant kalamata caponata, raw almonds,
veggies and soft-boiled egg
No dressing with this salad.
add a dressing choice +\$.75

Apple Walnut Gorgonzola (V) \$11.00
fresh greens & spinach, carrot, red onion,
boiled egg, walnuts, apple, gorgonzola
cheese served with apple cider
mustard vinaigrette

Miso Kale (V) \$11.00
kale, red cabbage, shredded carrots,
radish, red onion, peanuts, soft boiled egg
Served with Miso vinaigrette

add chicken: + \$2.50
add nova lox: + \$2.75

Bacon and Cheese Curd \$13.00
breaded fried cheese curds, fresh greens,
spinach, bacon, pecans, red onion, carrot,
apple served with creamy
poppyseed dressing.

Bacon Walnut Blue Cheese (G) \$11.00
fresh greens and spinach, bacon crumbles,
walnuts, blue cheese, carrot, red onion,
boiled farm egg
Served with blueberry balsamic

housemade dressings choices:

- *apple cider mustard vinaigrette
- *blueberry balsamic
- *poppyseed
- *miso
- *buttermilk ranch
- *additional dressing \$.75 each

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TACOS - 2 EACH

Pulled Pork \$10.50
slow roasted pulled pork, spiced roasted root vegetables, grilled apple, chimmichurri sauce, spicy sour cream, spinach on flour tortilla

Veggie (V) \$ 8.25
spiced roasted root vegetables, grilled apple chimmichurri sauce, spicy sour cream, spinach

Black Bean Burger (V) \$10.95
black bean burger, salsa de molcajete, red bell pepper shredded cheddar, red onion, spicy sour cream, chimmichurri sauce, spinach, on flour tortillas

Lamb \$ 12.50
slow roasted lamb, cranapple chutney, mushrooms, wild rice, feta, spinach, red onion on flour tortilla

Not the Norm

Samosas (V) \$11.95
4 indian spiced pasties stuffed with potatoes & peas served with cherry yogurt raita, raw almonds and large cole slaw

Loaded Wonton Chips \$12.50
crispy fried wonton chips, Mongolian pork, cabbage, carrots, chimmichurri, jalapeno, onion, corn Drizzled with yum yum sauce & hoisen sauce

CIABATTA & DELI SANDWICHES

Served with our housemade cole slaw and fruit garnish.

#1 Mongolian Pulled Pork \$11.50
house slow roasted pulled pork, Mongolian barbecue sauce topped with cole slaw, on ciabatta

#2 Caponata (V) \$10.95
eggplant, kalamata olives, capers, tomato, boiled egg, spinach, provolone, topped with onion rings on ciabatta

#3 Turkey Ranch \$10.95
turkey, bacon, tomato, red onion, provolone feta, spinach buttermilk ranch, on ciabatta

#4 BBQ Brisket \$14.95
slow roasted brisket, bbq brisket sauce, horseradish aioli, topped with mashed potatoes & beer battered onion rings on ciabatta

#5 Lox & Bagel \$ 10.95
nova lox, everything bagel, dill & chive cream cheese, capers and red onion

#6 Cranapple Turkey \$10.95
turkey, bacon, provolone, cranapple chutney, red onion, spinach on ciabatta

Add a Side or Soup!

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Panini Sandwiches on Housemade Bread

Served with our housemade cole slaw and fruit garnish.

Can be made into cold deli or gluten free buckwheat crepe upon request.

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|---|--|
| #7 Cheese (V) \$ 5.75
grilled cheese made with cheddar, provolone and roasted onion | #14 Grilled PBJ (V) \$ 5.75
creamy peanut butter, housemade cran-raspberry jam
**thick-cut housemade Challah bread \$ 9.95 |
| #8 Ultimate Cheese \$ 8.25
grilled cheese made with cheddar, provolone, roasted onion, pepperoncini, bacon, tomato | #15 BLT \$ 8.50
bacon, lettuce, tomato, roasted onion, provolone |
| #9 Chicken Beet \$ 9.95
smoked pulled chicken, beet hummus, roasted onions, thyme, provolone, spinach | #16 Pork Cuban \$ 10.95
slow roasted pulled pork, ham, pepperoncini, bread & butter pickles, dijon mustard, provolone |
| #10 Lemon Chicken \$ 9.95
smoked pulled chicken, thyme lemon curd, bacon, feta, red onion, provolone, spinach | #17 Italian Artisan Sausage \$ 10.95
housemade sausage, ham, pepperoncini, roasted onion, spinach, tomato, provolone, italian aioli |
| #11 Spanikopita (V) \$ 7.95
spinach, feta, dill, red onion, minced garlic, provolone
add chicken: +\$2.00 add bacon: +\$1.50 | #18 Hummus (V) \$ 7.95
beet hummus, provolone, roasted onion, tomato, spinach |
| #12 Turkey Cherry \$ 9.95
turkey, bacon, spinach, red onion, cherry chutney, gouda | #19 Brisket \$ 11.95
slow roasted brisket, gruyere, roasted onions, gardiniara, horseradish aioli, spinach |
| #13 Black Bean Burger Melt \$ 10.95
black bean burger, corn, red bell pepper, red onion, cheddar, molcajete', greens, sour cream, chimichurri (V) | #20 Roasted Mushroom (V) \$ 9.95
roasted mushrooms, provolone, gorgonzola, red onion, spinach
add chicken: +\$2.00 add bacon: +\$1.50 |
| | #21 Turkey Maple Sage \$ 9.95
turkey, bacon, provolone, red onion, spinach maple sage aioli, grilled apple |

SIDES AND SPECIALS

Soup of the Day

8oz cup 16oz bowl

\$4.25 / \$7.50

made from scratch in our kitchen

Add a cup of soup or side salad to your sandwich + \$3.50

Add a **Jumbo Cole Slaw** 8oz +\$3.00

Add a **Bag of Chips** +\$1.25

Add a **Hot Side** +\$3.50
horseradish mashed potatoes, sweet potato fries, cheesy baked grits, roasted root veggies or wild rice

Fried and Appetizers

Sweet Potato Fries \$4.99
w/Dijon Balsamic Aioli

Breaded Squeaky Cheese Curds \$7.49
w/Balsamic Garlic Aioli

Battered Banana Pepper Rings \$5.99
w/Buttermilk Ranch

Black and Tan Beer Battered w/Stout Drizzle Onion Rings \$6.49
w/Yum Yum Sauce

Sweet Corn Fritters \$6.99
w/ Sriracha Dill Aioli

Add an additional sauce to your choice

+ \$.75

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CUSTOMIZE YOUR MILKSHAKE OR SUNDAE

Stir Ins +.50 each

chocolate chips * butterfinger * toffee * coconut
andes mint * peanuts * nutella * peanut butter
marachino cherries * caramel * cold brew
chocolate syrup

Make It Malted + \$.30

Add A Spirit Shot

Adults only. Bailey's, Whiskey, Campari, Amaretto,
or check out our spirits menu for pricing



Handspun Milkshakes

Classic Vanilla or Chocolate 16 oz \$5.50

made with Country Dairy Ice Cream,
topped with whipped cream

Specialty Milkshakes 16 oz \$6.00

*cherry & dark chocolate
*earl grey & honey lavender
*andes mint

Ice Cream Novelties

Ice Cream Floats 16 Oz \$ 5.00

* root beer
* cola
* orange cream
* ginger cream
* peach cream

Ice Cream Sundae \$3.50

Country Dairy vanilla ice cream, whipped cream,
maraschino cherry

*customize stir ins +\$.50 each

ADULT ONLY MILKSHAKES

Creamy Nutella 16oz \$12.00

nutella, ice cream, vodka, creme'de cocoa, chocolate,
carmel, whipped cream

Mudslide 16 oz \$12.00

ice cream, coffee liquor, irish cream liquor, vodka,
chocolate, whipped cream

Root Café, Coffeehouse & Spirits...

offers rustic food created with farm fresh goodness
from our farm and our local partner farms.

Owner Dawn Soltysiak also owns and operates Khnemu Studio on Fernwood Farm, a solar-powered working artist studio and gallery, and Fernwood 1891 fine art and craft gallery featuring Michigan artist's work.

...Relax and enjoy a small batch roasted espresso, craft soda, cocktail or handspun milkshake.

Our eclectic menu offers sandwiches on house made bread, samosas, salads, soups, baked goods and breakfast options, scratch made in our kitchen.

Our brisket, pork & chicken are locally sourced and grass fed, then slow roasted in house.... we even make our sausage using locally sourced pork!

We strive to locally source many of our ingredients, which we use to make our scratch-made chutneys, sauces, salads and other menu items.

Grab a glass of wine and stroll through our connecting art gallery Fernwood 1891, or sit and relax in our casual café!

 Find us @RootFennville to keep updated on events and specials!
Check out our special events!

*Menu has seasonal changes, so keep updated on our current offerings

THREE LOCATIONS
Offering a connection to the artist and the

www.ROOTFennville.com
www.KhnemuStudio.com
www.Fernwood1891.com

Call us for take-out or pre-order a Picnic!
269.512.1171

In a rush?
Call ahead and order takeout!
or order online @

<https://ordering.app/rootcafe/>

SIDES AND SPECIALS

8oz cup

16oz bowl

Soup of the Day \$4.25 / \$7.50

made from scratch in our kitchen

Add a cup of soup or side salad to your sandwich + \$3.50

Add a **Bag of Chips** + \$1.25

Add a **Hot Side** + \$3.50

horseradish mashed potatoes, sweet potato fries,
cheesy baked grits, roasted root veggies or wild rice

Add a **Jumbo Cole Slaw** 8oz + \$3.00

FRIED SIDES AND APPETIZERS

Sweet Potato Fries \$4.99
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w/Stout Drizzle Onion Rings** \$6.49
w/Yum yum sauce

Sweet Corn Fritters \$6.99
w/ Sriracha Dill Aioli

Add an additional sauce to your choice \$.75