



# ROOT

...FEEL GROUNDED

OPEN 7 DAYS 8:30AM-7PM

120 E. Main St, Fennville, MI 49408

269.512.1171 [ROOTFennville.com](http://ROOTFennville.com)

## FOOD MENU

### WELCOME TO ROOT CAFÉ

...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  
red onion and capers  
nova lox, everything bagel, dill, chive, cream cheese,

**Frittata** \$ 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)** \$9.95  
refried beans, salsa de molcajete', scrambled egg,  
cheddar cheese, apple, chimichurri, sour cream,  
on flour tortilla

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

**2 Eggs, 3 Bacon Slices** \$7.00  
**1 Slice Toast & Jam**  
egg bake, scrambled or poached

**Oatmeal** \$5.00 cup / \$7.50 bowl  
served with golden raisins and blueberries  
add 1/2 pint milk: + \$1.00

**Hot Cereal** (V) (G) \$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



## 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 onions, red bell pepper, tomato,  
fresh spinach, mushroom, pepperoncini, corn
- Side Dish (pick one):  
cheesy baked grits, 2 slices toast with  
housemade jam, wild rice



## BREAKFAST SANDWICHES



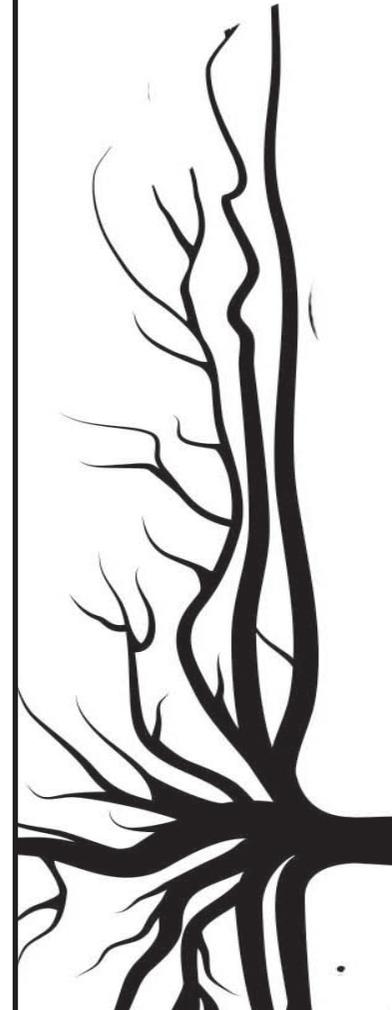
Served on a croissant

Or ask for it on a buckwheat crepe or bagel

**#1 Sriracha** (V) \$6.95  
farm egg bake, provolone, sriracha aioli, greens, tomato

**#2 Ham & Cheddar** \$7.95  
farm egg bake, ham, cheddar, greens, tomato

**#3 Sausage & Ham** \$8.95  
farm egg bake, housemade fennel sausage, provolone, ham,  
tomato, italian aioli, greens



(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!



## WAFFLES



**#1 Belgian Waffle** (V) \$8.95  
real MI maple syrup, butter, whipped cream,  
fruit garnish

**#2 Pumpkin Waffle** (V) \$11.50  
with Apple Cranberry  
apple cranberry compote, caramel, whipped cream,  
MI real maple syrup

**#3 Belgian Waffle with  
Bacon & Eggs** \$ 11.50  
3 slices bacon, 2 poached or scrambled eggs,  
butter, MI real maple syrup

**#4 Belgian Waffle with  
Smoked Salmon & Eggs** \$12.50  
salmon, 2 poached or scrambled eggs,  
dijon aioli, real MI maple syrup



## SAVORY BUCKWHEAT CREPES



Or ask for it on a croissant or bagel

**Ham** \$9.50  
farm egg bake, ham, gruyere, apple, spinach,  
dijon aioli

Did you know that we crack fresh eggs per order?  
Many restaurants do not use fresh eggs anymore—  
especially locally sourced eggs!  
Did you know it is more nutritional for you to eat grass-fed?



## KIDS ONLY MENU



Served with fruit garnish

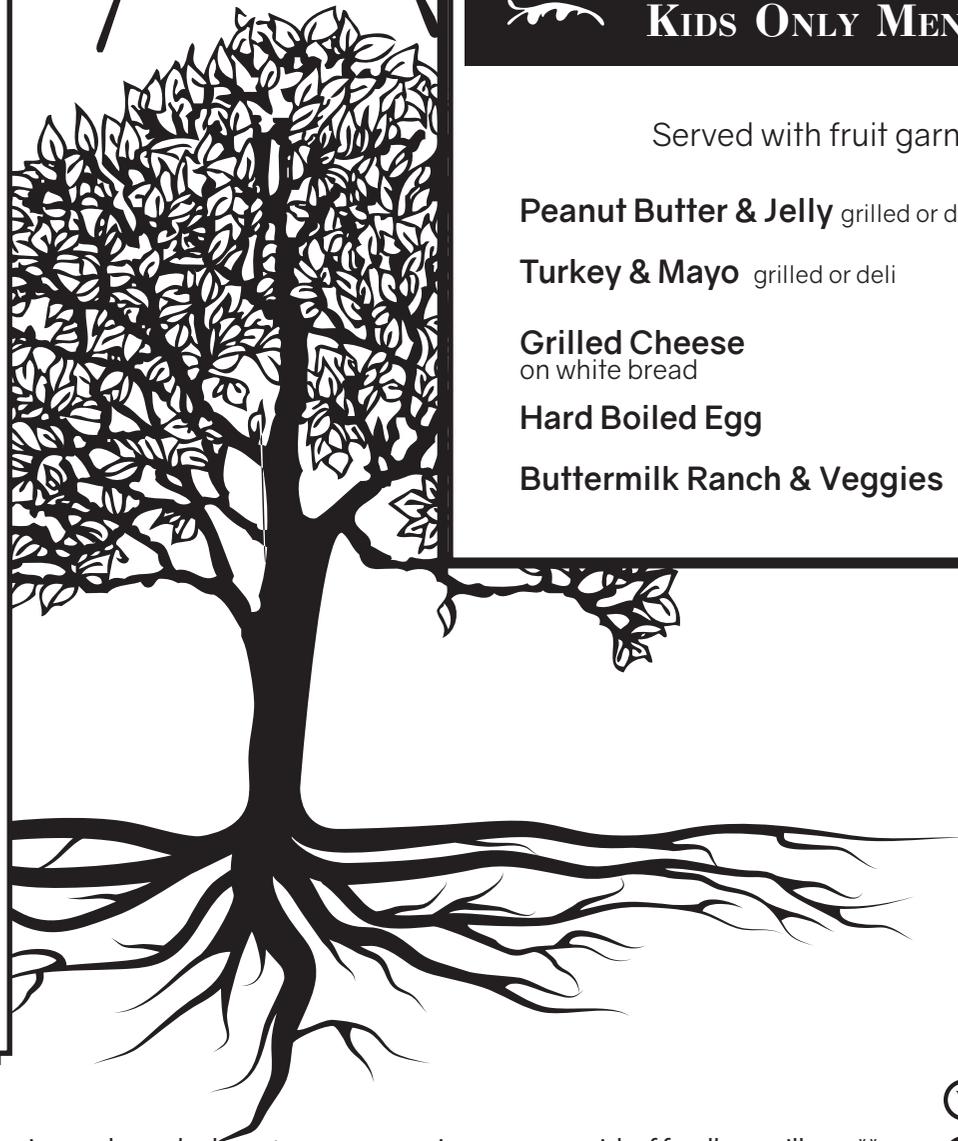
**Peanut Butter & Jelly** grilled or deli \$4.50

**Turkey & Mayo** grilled or deli \$5.00

**Grilled Cheese**  
on white bread \$5.00

**Hard Boiled Egg** \$1.50

**Buttermilk Ranch & Veggies** \$5.00



(V) VEGETARIAN

(G) Gluten Free

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



## SMOOTHIES



16 oz.

### Oatmeal Breakfast \$6.00

Spinach, blueberry, apple, milk, oats

### Green Mango \$6.00

mango, spinach, kale, ginger, yogurt

### Michigan Triple Berry \$6.00

blueberry, strawberry, raspberry, yogurt

### Easy Green \$6.00

kale, spinach, cucumber, ginger, yogurt

### Almost All Michigan \$6.00

peaches, cherries, apple, blueberry, pineapple, yogurt

### Tropical Fruit \$6.00

pineapple, mango, peach, strawberry, yogurt

### Nutty Cocoa Oatmeal \$6.00

apple, 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, tomato, shredded red cabbage & carrot, radish, raw almonds, a hard-boiled egg, and choice of dressing

add bacon: +\$1.50

add chicken: +\$2.50

add nova lox: +\$2.75

### Earth Bowl (V) (G) \$11.00

wild rice, beet hummus, eggplant kalamata caponata, fresh greens, raw almonds and veggies. No dressing with this salad.

add a dressing choice +\$.75

### Apple Walnut Gorgonzola (V) \$10.00

fresh greens & spinach, carrot, red onion, boiled farm egg, walnuts, apple, gorgonzola cheese served with apple cider mustard vinaigrette

### Bacon and Cheese Curd \$12.00

breaded fried cheese curds, fresh greens, spinach, bacon, pecans, red onion, carrot, apple served with creamy poppyseed dressing.

### Miso Kale (V) \$11.00

Kale, red cabbage, shredded carrots, radish, red onion, peanuts, miso vinaigrette, chow mein noodles

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

#### housemade dressings choices:

apple cider mustard vinaigrette, creamy poppyseed, miso or buttermilk ranch

\*additional dressing \$.75 each

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

(V) Vegetarian

(G) Gluten Free



## TACOS - 2 EACH



**Pulled Pork** \$10.50  
chili rubbed pulled pork, roasted root veggies, corn, apple, spinach, red onion, chimichurri, sour cream, on flour tortilla

**Veggie** \$8.25  
roasted root veggies, corn, apple, spinach, red onion chimichurri sauce, sour cream on flour tortillas

**Black Bean Burger** \$10.95  
black bean burger, salsa de molcajete', red pepper, shredded cheddar, red onion, sour cream, chimichurri sauce, spinach, on flour tortillas

**Lamb** \$ 12.50  
slow roasted lamb tacos, spinach, feta, wild rice, cranberry apple chutney, mushrooms, red onion on flour tortillas



## SAMOSAS



**Samosas** \$11.95  
indian spiced pasties stuffed with potatoes & peas served with cherry yogurt raita, raw almonds and cole slaw



## CIABATTA & DELI SANDWICHES



Served with our housemade cole slaw and fruit garnish.

**#1 Mongolian Pulled Pork** \$10.95  
house slow roasted pulled pork with housemade Mongolian barbecue sauce topped with cole slaw, on ciabatta

Pair With: Two Hearted Ale, IPA

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

**#3 Black Bean Burger** (V) \$10.95  
black bean burger, corn, red pepper, lettuce, red onion, chimichurri sour cream, cheddar and apple on ciabatta

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

**#5 BBQ Brisket** \$14.95  
slow roasted brisket bbq brisket sauce, horseradish aioli, topped with mashed potatoes & beer battered onion rings on ciabatta...yes they are on the sandwich! YUM!

**#6 Lox & Bagel** \$ 10.95  
smoked salmon, everything bagel, dill & chive cream cheese, capers and red onion

**#7 Turkey Cranberry Apple** \$10.95  
turkey, bacon, cranberry apple chutney, provolone, red onion spinach on ciabatta.

Add a Side or Soup!

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

(V) Vegetarian

(G) Gluten Free

## PANINI SANDWICHES

Served with our housemade cole slaw and fruit garnish.  
Can be made into cold deli or gluten free buckwheat crepe upon request.

**#8 Cheese** (V) \$5.75  
grilled cheese made with cheddar, provolone and  
roasted onion, on house bread

**#9 Ultimate Cheese** \$8.25  
grilled cheese made with cheddar, provolone,  
roasted onion, pepperoncini, bacon, tomato,  
on house bread

**#10 Chicken Beet** \$9.95  
house smoked chicken, beet hummus, roasted  
onions, fresh thyme, provolone, spinach, on  
house made bread

**#11 Lemon Chicken** \$9.95  
house smoked chicken, thyme lemon curd, bacon, feta  
red onion, provolone, spinach, on housemade bread

Pair With: Talmard, Chardonney or Wheezin the Juice IPA

**#12 Spanikopita** (V) \$7.95  
spinach, feta, dill, red onion, minced garlic, provolone  
on housemade bread  
add chicken: +\$2.00 | add bacon: +\$1.50

**#13 Turkey Cherry** \$9.95  
turkey, bacon, spinach, red onion with cherry  
chutney, gouda, on house made bread

Pair With: vanilla maple whiskey sour

**#14 Grilled PBJ** (V) \$5.75  
creamy peanut butter, housemade cran-raspberry jam,  
on housemade bread

Pair With: Nutter UR Business, Peanut Butter Stout

**#15 BLT** \$8.50  
bacon, lettuce, tomato, roasted onion, provolone,  
on house made bread

**#16 Pork Cuban** \$10.95  
chili rubbed pulled pork, ham, pepperoncini,  
bread & butter pickles, dijon mustard, provolone,  
on house made bread

**#17 Italian Artisan Sausage** \$10.95  
housemade fennel sausage, ham, pepperoncini, roasted  
onion, spinach, tomato, provolone, Italian aioli, on  
housemade bread

**#18 Hummus** (V) \$7.95  
beet hummus, provolone, roasted onion, tomato,  
spinach, on house made bread

**#19 Brisket** \$11.95  
slow roasted brisket, gruyere, roasted onions,  
gardiniara, horseradish aioli, spinach, au jus

Pair With: Plungerhead, Red Zinfandel  
Dirty Bastard, Scotch Ale

**#20 Turkey Maple Sage** \$9.95  
turkey, bacon, grilled apple, spinach, red onion,  
provolone, maple sage aioli on housemade bread

## SIDES AND SPECIALS

cup bowl

**Soup of the Day** \$4.25 / \$7.00  
made from scratch in our kitchen  
Add a cup of soup or side salad to your sandwich + \$3.25

Add a **Jumbo Cole Slaw** 8oz +\$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 hot side instead of cole slaw to your sandwich  
+ \$3.00

## FRIED SIDES AND APPETIZERS

Served with housemade aioli & sauces  
Add an additional sauce to your choice + \$.75

**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/Brisket Sauce Aioli

**Sweet Corn Fritters** \$6.99  
w/ Sriracha Dill Aioli

## HOME-MADE BEIGNETS

**3 fluffy beignets** made to order \$4.99

Add a house-made dip:  
lemon curd, cran-raspberry jam,  
chocolate ganache or maple syrup \$0.75

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

(V) Vegetarian

(G) Gluten Free

---

ICE CREAM NOVELTIES

**Ice Cream Floats** 16 oz \$5.00  
root beer \* cola \* orange cream \*  
ginger cream \* peach cream

**Adult Floats** 16 oz \$10.00  
peanut butter stout, fudge, ice cream, whipped cream

**Ice Cream Sundae** \$3.50  
Country Dairy vanilla ice cream,  
whipped cream, maraschino cherry  
Add stir ins for +\$.50 each

---

ADULT ONLY MILKSHAKES

**Creamy Nutella** 16 oz \$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

---

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

- vanilla/chocolate/carmel
- cherry & dark chocolate
- cranraspberry
- carmel cashew
- earl grey & honey lavender
- andes mint

---

CUSTOMIZE MILKSHAKE OR SUNDAE

**Stir Ins** +\$.50 each  
choc chips, butterfinger, toffee, coconut,  
andes mint, peanuts, nutella, peanut butter,  
marachino cherries, honey-roasted cashews,  
carmel, cold brew or chocolate syrup

**Make It Malted** +\$.30

**Add A Spirit Shot** \$4.00  
Adults only. Bailey's, Whiskey, Campari, Amaretto,  
or check out our spirits menu for pricing



# 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 including Dinner Theatre,  
Trivia Nights and Art Demonstrations!

**THREE LOCATIONS**  
Offering a connection to the artist and the land:

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!

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



## SIDES AND SPECIALS



### Soup of the Day

**cup**   **bowl**  
\$4.25 / \$7.00

made from scratch in our kitchen

Add a cup of soup or side salad to your sandwich + \$3.25

Add a **Jumbo Cole Slaw** 8oz +\$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 hot side instead of cole slaw to your sandwich

+ \$3.00



## HOME-MADE BEIGNETS



**3 fluffy beignets** made to order \$4.99

Add a house-made dip:

lemon curd, cran-raspberry jam,

chocolate ganache or maple syrup \$0.75



## FRIED SIDES AND APPETIZERS



Served with housemade aioli & sauces

Add an additional sauce to your choice

+.75

**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** \$6.49

**w/Stout Drizzle Onion Rings**

w/Brisket Sauce Aioli

**Sweet Corn Fritters** \$6.99

w/ Sriracha Dill Aioli