

Start at the Root

- Served all day
- Customization available

Toast: White, Wheat, Marble Rye, English Muffin, homemade biscuit & cornbread.

Potatoes: Root Fries (diced, grilled potatoes with onion, salt & pepper) & hashbrowns.

Toppings (French Toast, Griddle Cakes & Waffles): Banana, strawberry, praline pecan sauce & fresh blueberry sauce.

Maple-glazed Bacon: Marinated in Michigan maple syrup from U.P. Sap.

Cheese: Cheddar, Swiss, smoked Gouda, Mozzarella & Feta.

 denotes Root Specialties.

Foundation*

Two eggs cooked to order, your choice of toast, potato and meat. \$7.95

Harvey Hash*

Fresh corned beef hash served with two eggs and your choice of toast. \$8.50

Grits & Potatoes*

Southern- style yellow grits topped with cheddar cheese and served with your choice of potato and toast. \$9.95

Biscuits & Gravy*

Large homemade biscuit smothered with sausage gravy and served with your choice of potatoes and an egg. \$9.95

French Toast

Thick slices of French bread battered and grilled golden brown. Served with syrup and your choice of topping. Two pieces: \$7.95 Three pieces: \$8.50

Griddle Cakes

Two or three large cakes. Choose from original pancake or Johnnycake. Served with syrup and your choice of topping. Two Pieces: \$9.95
Three Pieces: \$8.50

Waffle

Classic Belgian waffle served with syrup, Greek yogurt and your choice of topping. \$8.95

Steak & Eggs*

Ball tip steak with two eggs and your choice of potato and toast. \$11.95

Eggs Benedict*

Two poached eggs on an English muffin with Black Forest ham and hollandaise sauce. Served with your choice of potato. Try on marble rye! \$9.95

Breakfast Quesadilla*

Two scrambled eggs on a char-grilled flour tortilla with melted cheese, onions and jalapeños with your choice of cudighi sausage or our maple-glazed bacon. \$9.95

Breakfast Sandwiches

Served on your choice of croissant, English muffin, or open faced on a homemade biscuit. 

Hen House*

Fried egg with grilled onions, tomato, avocado, spinach and melted Gouda. \$6.95

The Builder*

Fried egg, maple-glazed bacon, lettuce, tomato, cheddar cheese and roasted garlic aioli. \$7.45

The Log Roller*

Fried egg, cudighi sausage and maple-glazed bacon with cheddar cheese on two pieces of French toast. Served with syrup. \$7.45

Omelets

Served with your choice of potato and toast. 

Farmer's*

Black Forest ham with grilled onions, bell peppers and cheddar cheese. Ask for potatoes in or out. \$8.95

Morning Meadow*

Our cudighi sausage with Swiss cheese and jalapeños. \$8.95

The Gatherer*

Crab, maple-glazed bacon, spinach, red onion, swiss. Served with a side of Cheddar Beer Cream Sauce. \$9.95

Garden Grove*

Caramelized onion, spinach, bell peppers, mushrooms, tomatoes, Gouda or cheddar cheese. \$8.50

Meat Eater*

Our cudighi sausage, ham, maple-glazed bacon, mushrooms and cheddar cheese. Topped with sausage gravy or Cheddar Beer Cream Sauce. \$9.95

Mexican*

Ball tip steak, jalapeños & black beans. Topped with avocado slices and served with sour cream and homemade salsa. \$9.95

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

Customized Omelet or Skillet

Skillet*

Two scrambled eggs - choose one meat, two veggies, a cheese and a smothering. \$8.95

Omelets*

Three eggs - choose one meat, two veggies, cheese and a smothering. \$9.95

Meat*

Bacon, maple-glazed bacon, sausage, ham, chicken, crab.

Veggie

Fresh spinach, mushrooms, red and green bell peppers, grilled onions, tomatoes, jalapeños, roasted red peppers, black beans, grilled potatoes.

Cheese

Cheddar, Swiss, smoked Gouda, Feta.

Smotherings

Cheddar Beer Cream Sauce

House specialty cheese sauce with parsley, green onion & beer.

Hollandaise Sauce

Made fresh.

Sausage Gravy

Sour Cream Garlic Sauce

Beverages

Fountain Soda \$1.99

Juice \$1.89

Milk \$1.99

Chocolate Milk \$2.20

House Blend Coffee \$1.99

Dancing Crane Coffee \$1.99

For The Twigs & Elders

Silver Dollars

Four silver dollar pancakes with blueberries. \$4.95

Kids Waffle

Two quarter waffles served with syrup and fruit medley. \$4.95

Pancake Bacon Dippers

Three maple bacon strips in pancake batter, served with syrup. \$4.95

Singles & Sides

Grains

White, wheat, rye, biscuit, cornbread or large homemade biscuit or croissant. \$2

Potatoes

Root Fries or hashbrowns. \$2.50

Eggs*

Two eggs cooked to order. \$2

Griddle Cake

One pancake or Johnnycake served with butter and syrup. \$2

Fruit Cup

Fresh medley. \$3

Maple-Glazed Bacon

Three slices of premium thick cut bacon. \$4

Sausage

Two hand-shaped sausage patties. \$4

Steel Cut Oats

Served with brown sugar, milk and raisins. Add dried cranberries, fresh apples or banana. \$5

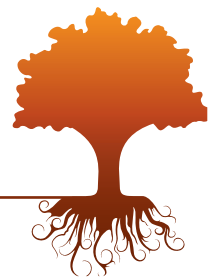
Grits

Southern-style yellow grits topped with butter and cheddar cheese or brown sugar. \$4

Root 41 Granola

House made granola served with either milk or Greek yogurt. Topped with raisins. \$5

• 2oz. *Pure Michigan Maple Syrup*
from U.P. Sap: \$2



Patty Wagon*

Fried egg and melted cheddar on an English muffin or croissant. Add cudighi sausage or bacon. \$5.95

Eggs & Toast*

Two eggs cooked to order with your choice of potato and toast. \$4

Toad in a Hole*

Choice of toast with bacon and an egg cooked in the center, served with choice of potatoes. \$4

Lunch

Spinach Pie

A combination of spinach, onion & mixed peppers blended with a creamy parmesan sauce. Served with garlic sour cream or cheddar beer sauce. \$7.95

Hot Sandwiches

Served with a pickle spear on your choice of white, wheat, marble rye or a country ciabatta bun. Note house suggestions. Add a side order of hushpuppies, French fries or Root Fries for \$2.50 Add a cup of soup to an sandwich for

The Built

Bacon, lettuce, tomato, cheddar cheese & roasted garlic aioli on white bread. \$8.95

Cudighi*

Our homemade cudighi sausage with melted mozzarella cheese and marinara sauce. \$8.95
Add onions, green peppers &/or mushrooms for \$0.45.

Country Road

Grilled chicken & maple-glazed bacon with red onions, spinach and your choice of cheese on a country ciabatta bun. \$9.95

Bear Hug*

Grilled corned beef, sauerkraut and 1000 Island dressing served on marble rye. \$9.95

Hot Turkey

Oven roasted turkey sliced and layered on thick white bread with mashed potatoes and gravy. Served with cranberry relish. \$9.95

Hot Beef

Served on thick white bread with mashed potato, gravy and fresh vegetable. \$9.95

Le Griffon*

Thin sliced roast beef grilled with onions and bell peppers, topped with Swiss cheese on a ciabatta bun. \$8.95

Ordinary Pig

The classic grilled Black Forest ham and Swiss. \$8.95

Extraordinary Pig

Black Forest ham & maple-glazed bacon with apple, Swiss cheese, spinach and mustard. Choose your flight of bread; we suggest marble rye. \$11.95

Mangum Melt

Breaded & fried zucchini strip, roasted red pepper, grilled onion, pesto & Gouda cheese on French bread. \$8.95

Fresh Catch

Whitefish or Cod breaded and fried, with lettuce, tomato and tartar on French Bread. Apple 'slaw on the side. \$12.95

Specialty Burgers

1/3 pound hand pattied burger served on a Kaiser bun. Burgers come with lettuce and tomato. Served with a pickle spear.

The Hunter*

Beef burger, maple-glazed bacon, red onion, Gouda and cheddar cheese. \$10.95

Bonfire*

Beef burger with bacon, a fried egg, grilled red pepper, melted cheddar cheese and red chili sauce. \$10.95

Straight Shooter*

Beef burger with cheddar, pickle, onion & mayo. \$9

Northern Explorer*

Vegetarian Grove burger topped with avocado. \$9

The Port*

Grilled marinated Portobello mushroom with tomato and roasted red pepper served with Swiss cheese and roasted garlic aioli. \$9.95

Singles & Sides

Root Fries \$2.50

French Fries \$2.50

Baked Potato \$2.50

Garlic Mashed Potatoes \$3

Onion Rings \$3

Biscuit \$2.50

Cornbread \$2.50

Side Salad \$3

Vegetable of the Day \$2.50

Deep Fried Zucchini \$4

Fruit Cup \$3

Apple Coleslaw \$2.50

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Cold Sandwiches

Try it as a wrap!

Served with a pickle spear on your choice of white, wheat, marble rye, country ciabatta roll or croissant. Note house suggestions.

Cranberry Turkey

Thin cut oven baked turkey, sweet cranberry relish & Gouda cheese on marble rye. \$8.95

Ham

Shaved ham, lettuce, tomato, cheddar cheese and mayonnaise on wheat. \$7.95

Maple Bacon Chicken Salad

Our chicken salad is shredded chicken, dried cranberries, celery, garlic aioli and crumbled maple-glazed bacon. Served on a croissant. \$8.95

Greek Veggie

Cucumber, tomato, spinach, red onion & black beans with our Root 41 Feta spread. \$7.95

Egg Salad

Served with lettuce on a croissant. Ask for fresh sliced tomato or red chili sauce. \$9.95

Platters

Whitefish Dinner*

Cooked your way. Served with fresh vegetable of the day, choice of potato, salad and bread. \$15.95

Mac & Cheese

A multi-cheese sauce over macaroni noodles with choice of filler: ham, bacon, cudighi sausage, onion, tomato, roasted red pepper or broccoli. \$10.95

Kabobs*

Choose steak, chicken (seasoned or Sriracha) or all veggie. Two char-grilled branches loaded with meat and vegetables flavored with Root seasoning. Served with Root fries or mashed potatoes. Steak \$13.95
Chicken or Vegetarian: \$12.95

Turkey Dinner

Oven baked turkey served with garlic mashed potatoes and gravy, grilled seasonal vegetables & cranberry sauce. \$11.95

Wraps

Try it as a salad!

Served with a pickle spear.

Buffalo Chicken

Buffalo chicken breast and fresh romaine, tomato, avocado & cheddar cheese. Ask for blue cheese or ranch dressing. \$9.95

Honey Ginger Chicken

Sliced chicken breast in a honey ginger marinade with romaine, grated carrot, red pepper & tomato. \$9.95

Black Pepper Steak

Thin sliced pepper steak with maple glazed bacon, fresh red onion, romaine, tomato & horseradish aioli. Ask for bleu cheese or Swiss. \$9.95

Green Goddess

Spinach, artichoke hearts, olives, carrot, romaine, tomato and red onion with both our house made feta spread and Green Grove Goddess dressing. \$8.95
• Add Fried or Grilled Chicken for \$2.

Salads

Try it as a cold sandwich!

Served with garlic bread.

Country Cobb

Mixed greens topped with our egg salad, crumbled maple glazed bacon, avocado and tomato. Cheddar or bleu cheese. Topped with grilled or fried chicken. \$10.95

Green Garden

Mixed greens, tomato, cucumber, grated carrot, onion. Your choice of bleu, cheddar, Swiss or feta cheese. \$9.95

Haystack

Romaine lettuce layered with crushed tortilla chips and topped with black beans, corn, avocado, cheddar cheese, homemade salsa and sour cream. \$8.95

Julius

Romaine lettuce, parmesan, croutons and tomato served with house-made Caesar dressing. \$8.95

• Dressings: Caesar, Ranch, Bleu Cheese, Vinaigrette, Lemon Mango Poppy Seed, Green Grove Goddess, Oil & Vinegar.

Soups

Served with a biscuit or cornbread.

We offer two homemade soups each day.

Cup: \$2.95

Bowl: \$3.95

Quesadillas

Char-grilled on flour tortillas with a melted cheese blend. Served with sour cream and house-made salsa and guacamole.

Buffalo Chicken

Julienned and marinated chicken breast with diced bell peppers and red onions.
Full Order: \$10.95 Half Order: \$8.95

Veggie

Black beans, onions, spinach and mushrooms.
That's just our suggestion - create your own!
Full Order: \$9.95 Half Order: \$7.95

For The Twigs & Elders

The King

French Toast style peanut butter, banana and honey sandwich. \$5.95
• Add bacon for \$2

Grilled Cheese

Choice of bread with melted cheddar cheese.
Served with a fruit cup. \$5.95

Slider*

Beef burger with choice of melted cheese and an order of French fries. \$5.95
• Double Slider Meal \$7.95

Philly Cheese Steak

Thin sliced roast beef simmered in our Root 41 au jus with sautéed onions & mixed peppers.
Full Order: \$10.95 Half Order: \$8.95

Chicken Strips

Two fried chicken strips and an order of French fries. \$6.95

Mac & Cheese

Homemade and creamy, served with a slice of homemade garlic bread. \$5.95

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Our Story

Sisters. Food Junkies. Roots. UP Pride. Opportunity. Combine these with our growing passion to serve and we created Sisters Accompany LLC and our root motto: "Life is for Service".

Sarah approached Barbara in late fall of 2013 about a recently vacant restaurant space in beautiful Chocoday Township. After a few weeks of brainstorming and planning, we 100% commit to the cause. In the months to come, it became the norm to do whatever it took to breathe new life into this charming space and make it our own. Besides, as sisters with over 25 years of food-service experience running through our blood, what could possibly go wrong? From floor to ceiling renovations and kitchen updates, to exterior transformations and fresh menu options that lead right up to the rockstar team that will execute it for you, we couldn't be more proud to formally present to you *Root 41*.

So, you'll ask, why 'Root 41'? Well, it's simple, really. Our roots are buried deep in this heartland and we wanted to plant seeds right here with you in hopes to earn the honor of your patronage and friendship as we continue to root our path to serve each other. We graciously thank you for the opportunity to serve you and yours today, tomorrow and for many years to come! Cheers!

-Sisters, Sarah and Barbara Tullila

Hours

Tuesday-Saturday: 7am - 9pm

Sunday: 7am - 3pm

6448 Hwy US41 South, Marquette, MI

Phone: (906) 273-2298 | Fax: (906) 273-2301

