

RUSTIC ROOT

APPETIZERS

- SCOTCH EGG** 16
house made sausage + soft boiled egg
pimento cheese grits + whole grain mustard
- SOUTHERN CORN FRITTERS** 12
lump crab meat + housemade tartar sauce
- MAC 'N CHEESE** 12
applewood smoked bacon + gouda + jack
parmesan + garlic + shallots + breadcrumbs
- SALMON POKE TARTARE** 17
shallots + house made teriyaki + green onion
avocado + sesame cracker
- MOLE CARROTS** 12
olive oil roasted carrots + mole negro + pepitas
cilantro + cotija
- HEIRLOOM TOMATO BURRATA** 16
heirloom tomato salad + garlic infused olive oil
aged balsamic + fried bread

Rustic Board 22
chef's choice of artisan meats & cheeses
cornichons + pickled red onion + dijon mustard
marinated olives

- MEATBALLS** 12
bison & pork + mash + whiskey sauce + parmesan
- PORK BELLY** 16
molasses glaze + corn bread pudding
creamed kale
- FIRECRACKER SHRIMP** 15
sriracha aioli + sweet and spicy mango drizzle
espelette
- RUSTIC FLATBREAD** 15
chef's daily specialty
- BREAD & BUTTER** 9
house made dill and cottage cheese rolls
gremolata butter + sea salt

SALADS

Add Chicken \$6 / Shrimp \$8 / Salmon \$11

- SPINACH AND WATERMELON** 15
baby spinach + arugula + watermelon
english cucumber + cantaloupe + feta cheese
green onion + citrus ginger vinaigrette
- KALE CAESAR SALAD** 14
baby kale + oven roasted tomatoes
grated parmesan + toasted pine nuts
croutons + house caesar
- WEDGE SALAD** 15
baby iceberg lettuce + oven roasted tomatoes
crispy prosciutto + blue cheese + chives
creamy herb vinaigrette

MEATS & BIRDS

- BONE-IN PORK CHOP** 37
roasted vine ripened tomatoes + asparagus + whiskey bacon maple demi
- FILET FRITES** 45
pan roasted filet mignon + blue cheese butter + truffle fries + black garlic aioli
- "RFC" RUSTIC FRIED CHICKEN** 26
cheddar & roasted chili corn bread + creamed kale + honey drizzle
- TEXAS TABLE SMOKED TOMAHAWK** 55
16 oz prime bone-in ribeye + parmesan potato stack + sherry roasted onions
red wine demi

RUSTIC FEAST 55
HERB ROASTED WHOLE CHICKEN
truffle mashed potatoes + fried brussels sprouts with bacon + chicken jus
house made dill and cottage cheese rolls

SEAFOOD & PASTA

- NORTHWEST SWEET & SPICY SALMON** 33
purple potato puree + sautéed spinach + roasted cauliflower + peas
pickled mustard seeds
- ROASTED VEGGIE GRAIN BOWL** 18
farro + quinoa + kale + crispy chickpeas + roasted baby carrots
sherry roasted onions + peas + feta cheese + roasted tomato vinaigrette
- MAINE SEARED SCALLOPS** 36
cauliflower puree + roasted cauliflower + pomegranate grape relish
cilantro + pomegranate reduction
- YELLOWTAIL** 26
pan seared local yellowtail + israeli couscous + avocado mousse
pickled beets
- HEIRLOOM TOMATO SPAGHETTI** 21
spaghetti pasta + tomato confit + green garlic puree + orange gremolata
breadcrumbs
- LOUISIANA SHRIMP & GRITS** 26
white shrimp + mushrooms + tasso ham + scallions
aged white cheddar grits
- WILD BOAR BOLOGNESE** 27
fusilli pasta + parmesan

Lobster Pappardelle 30
pappardelle pasta + oven roasted tomatoes + spinach + corn + chili flake
sherry cream + breadcrumbs + espelette

SIDES

- CREMINI MUSHROOMS** 10
white wine + garlic + cream + soy sauce
- IDAHO TRUFFLE FRIES** 11
white truffle oil + parmesan cheese + parsley + black garlic aioli
- POMME PUREE** 8
yukon potatoes + butter + cream
- ROASTED BROCCOLINI** 9
garlic + chili flakes + sea salt + caramelized onions
- CREAMED KALE** 10
parmesan + chili flakes + onion

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Wi-Fi AVAILABLE // #RUSTICROOT // #RMDGROUP

Executive Chef Marcel Childress

Effective January 2017, we have implemented a 5% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. Thank you.

RUSTIC ROOT

Classic Cocktails

1862 SOUR <i>gentleman jack ♦ powdered sugar ♦ syrup ♦ lemon</i>	13
1874 MANHATTAN <i>bulleit rye ♦ carpano antica ♦ angostura bitters</i>	15
1895 OLD FASHIONED <i>maker's mark ♦ demerara sugar cube ♦ angostura bitters</i>	13
1909 DAIQUIRI <i>bacardi ♦ demerara syrup ♦ lime</i>	12
1919 NEGRONI <i>sipsmith gin ♦ carpano antica ♦ campari</i>	13
1922 SIDECAR <i>hennessy vs ♦ grand marnier ♦ lemon</i>	15
1938 MARGARITA <i>cazadores silver ♦ curacao ♦ agave ♦ lime</i>	15
1980 COSMOPOLITAN <i>absolut citron ♦ cointreau ♦ lime ♦ cranberry</i>	15

RUSTIC'S Classics

DR. JERRY'S ROYAL FLUSH <i>knob creek ♦ cherry vanilla tobacco syrup ♦ lemon walnut and cherry bitters</i>	18
IMPRESSING CHURCHILL <i>buffalo trace ♦ hennessey vs ♦ carpano antica fig saba ♦ orange bitters</i>	16
RUSTIC OLD FASHIONED <i>rustic root's woodford reserve batch no. 5 amaro nonino ♦ giffard banana liqueur ♦ angostura bitters</i>	15
THE SUN ALSO RISES <i>sailor jerry spiced rum ♦ giffard apricot liqueur maraschino luxardo ♦ passion fruit ♦ lime</i>	15
ITALIAN SUNSET <i>glendalough gin ♦ carpano antica ♦ luxardo apertivo peach nectar ♦ prosecco ♦ orange ice</i>	15
ARMY CAPTAIN <i>martel vs ♦ curacao ♦ french oaked black currant lime ♦ truffle oil</i>	15
THESPIAN'S REQUEST <i>casa noble silver ♦ curacao ♦ cilantro coconut milk ♦ lime</i>	16
PERCEPTION OF FASHION <i>tito's ♦ cointreau ♦ white grape nectar ♦ lime</i>	15

Signature C O C K T A I L S

THE BOLD AND BEAUTIFUL <i>los vecinos mezcal ♦ martini & rossi fiero ♦ vanilla passion fruit ♦ lime</i>	14	THE INDIGO BERET <i>basil hayden bourbon ♦ blueberry reduction ♦ lemon black walnut bitters</i>	15
A LOVER'S FLANNEL <i>ketel one cucumber mint ♦ strawberry syrup lemon ♦ egg white</i>	14	THE MATRIARCH <i>hendrick's ♦ crème de pamplemousse, ♦ grapefruit rose infused noily prat ♦ orange bitters</i>	15

Froze Rosé

rosé, svedka rosé, lemon juice, strawberry puree, simple syrup

Served as a Slushy **15**

BOTTLES & CANS

Acai Berry Hard Kombucha by Juneshine (16 oz) 9 <i>hard kombucha - organic blueberries and acai coupled together for a berry forward flavor and a subtle earthiness</i>	
2 Town Bright Cider 9	Dos XX 8
Corona 8	Coors Light 7

Blood Orange Mint Hard Kombucha by Juneshine (16 oz) 9 <i>hard kombucha - farm-fresh blood oranges from temecula, ca and a hint of organic mint</i>	
Heineken 8	Guinness 8
Michelob Ultra 7	Sculpin IPA 9

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DRAFTS

Stone Delicious IPA by Stone Brewery - 7.7% <i>gluten reduced, citrusy IPA with lemon drop & el dorado hops</i>	9	Cucumber Crush by 10 Barrel Brewing- 5% <i>sour base with a cucumber finish</i>	8
Revolver by BNS Brewing and Distilling Co. - 6.5% <i>west coast ipa - hop forward with a clean dry finish and citrus notes *gold medal winner at the great american beer festival</i>	9	Spacedust IPA by Elysian Brewing- 8.2% <i>sweet upfront and strongly bitter on the finish, hops evoke peach, orange, and mango, with orange, pine, and lemon aromas</i>	9
Blood Orange IPA by Latitude 33 - 7.3% <i>west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing</i>	9	Salty Crew Blonde by Coronado Brewing Blonde Ale 4.5% <i>crisp, versatile, and refreshing</i>	7
Harland Hazy IPA by Harland Brewing- 6.5% <i>new england IPA- smooth and creamy mouthfeel from oats and wheat, with citrus, gooseberry, and hints of white wine aromas</i>	8	Windansea Wheat by Karl Strauss - 5.1% <i>bavarian hefeweizen - hazy & unfiltered with aromas of banana & clove with a bitter finish *won 11 awards, including 1st place at great american beer festival</i>	8
California Kolsch by Ballast Point - 5.2% <i>german-style pale ale - smooth, bright notes of spiced honey, biscuits, and fruit</i>	8	Mango Cart Wheat Ale by Golden Road Brewing- 4% <i>light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing</i>	8
.394 by Alesmith Brewing Company - 6.2% <i>pale ale - american hops with a slight bitterness & a malty finish</i>	8	Bud Light - 4.2% <i>lager - premium hop varieties provide aromas of grain with a crisp finish</i>	6
Drink This or the Bees Die "Honey Ale" <i>by Duckfoot Brewing - 6.9% honey ale - honey aroma and flavors with a nice dry finish *a portion of proceeds will be donated to planet bee foundation</i>	8	Stella Artois - 5% <i>belgian lager - bitter hoppy flavor with a refreshing crisp finish</i>	7
Cali Creamin' Creamsicle Vanilla <i>by Mother Earth Brewing - 5% orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet</i>	8	Modelo Especial - 4.5% <i>pilsner style mexican lager - light hop character with a well balanced taste with honey aromas</i>	7

WINE

SPARKLING

	glass	bottle
CAMPO VIEJO <i>Cava Brut Reserva - NV, Spain</i>	9	34
CA' BOLANI <i>Prosecco - NV, Veneto, Italy</i>	9	34
BISOL "JEIO" <i>Sparkling Rosé - NV, Veneto, Italy</i>	10	36
MUMM NAPA <i>Sparkling Brut Reserve - NV, Napa Valley California</i>	13	48
TAITTINGER <i>Champagne Brut - NV, Reims, France</i>	-	85
MOËT & CHANDON IMPERIAL BRUT <i>Champagne Brut - NV, Epernay, France</i>	20	110
DOM PERIGNON <i>Champagne Brut - 2009, Epernay, France</i>	-	340

WHITE WINE

	glass	bottle
THE PALM <i>Rosé - 2018, Provence, France</i>	10	36
PIERRE SPARR <i>Riesling - 2017, Alsace, France</i>	12	44
SARTORI <i>Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy</i>	10	38
KIM CRAWFORD <i>Sauvignon Blanc - 2018, Marlborough, New Zealand</i>	12	44
CAKEBREAD <i>Sauvignon Blanc - 2017, Napa Valley, California</i>	-	80
BLINDFOLD <i>Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California</i>	14	52
FRANCIS COPPOLA DIAMOND <i>Chardonnay - 2017, Monterey, California</i>	10	35
SONOMA CUTRER <i>Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA</i>	14	50
THE SNITCH <i>Chardonnay - 2017, California</i>	-	70

RED WINE

	glass	bottle
Z. ALEXANDER BROWN <i>Pinot Noir - 2017, California</i>	10	36
BELLE GLOS "LAS ALTURAS" <i>Pinot Noir - 2017, California</i>	-	80
QUERCETO <i>Sangiovese - 2017, Chianti Classico, Tuscany Italy</i>	11	40
MELEE <i>Grenache - 2016, California</i>	17	75
EMMOLO <i>Merlot - 2016, Rutherford, California</i>	-	85
SALDO <i>Zinfandel - 2017, California</i>	14	52
THE ARSONIST <i>Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California</i>	13	48
LA POSTA <i>Malbec - 2017, Mendoza, Argentina</i>	10	36
SUBSTANCE <i>Cabernet Sauvignon - 2017, Columbia Valley, Washington</i>	12	44
JUSTIN <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	62
AUSTIN HOPE <i>Cabernet Sauvignon - 2017, Paso Robles, California</i>	-	158
CAYMUS <i>Cabernet Sauvignon - 2017, Napa Valley, California</i>	-	220
QUPE <i>Syrah - 2016, Central Coast, California</i>	13	48
CHATEAU HAUT BEAUSÉJOUR <i>Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France</i>	-	120
OPUS ONE <i>Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2014, Napa Valley, California</i>	-	450