

# 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

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

## RUSTIC'S ORIGINALS

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

## SIGNATURE COCKTAILS

**THE BOLD AND BEAUTIFUL** 14  
los vecinos mezcal , martini & rossi fiero, vanilla , passion fruit , lime

**A LOVER'S FLANNEL** 14  
ketel one cucumber mint , strawberry syrup , lemon , egg white

**THE INDIGO BERET** 15  
basil hayden bourbon , blueberry reduction lemon , black walnut bitters

**THE MATRIARCH** 15  
hendrick's , crème de pamplemousse, grapefruit , rose infused noily prat, orange bitters

### FROZÉ ROSÉ

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

*Served as a Slushy* 15

## BOTTLES & CANS

**ACAI BERRY HARD KOMBUCHA** 9  
by Juneshine (16 oz)  
hard kombucha - organic blueberries and acai coupled together for a berry forward flavor and a subtle earthiness

**BLOOD ORANGE MINT HARD KOMBUCHA**  
by Juneshine (16 oz)  
hard kombucha - farm-fresh blood oranges from temecula, ca and a hint of organic mint

**COORS LIGHT** 7  
**CORONA** 8

**DOS XX** 8  
**GUINNESS** 8  
**HEINEKEN** 8

**SCULPIN IPA** 9  
**MICHELOB ULTRA** 7

## DRAFTS

<b>Stone Delicious IPA</b> by Stone Brewery - 7.7% gluten reduced, citrusy IPA with lemon drop & el dorado hops	9	<b>Marlin Spike</b> by Bivouac Ciderworks - 6% perfectly sweet, juicy, tropical pineapple pear cider	9
<b>Sculpin IPA</b> by Ballast Point - 7% hints of apricot, peach, mango and lemon	9	<b>Spacedust IPA</b> by Elysian Brewing- 8.2% sweet upfront and strongly bitter on the finish, hops evoke peach, orange, and mango, with orange, pine, and lemon aromas	9
<b>Blood Orange IPA</b> by Latitude 33 - 7.3% west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing	9	<b>Salty Crew Blonde</b> by Coronado Brewing Blonde Ale 4.5% crisp, versatile, and refreshing	7
<b>Harland Hazy IPA</b> by Harland Brewing- 6.5% new england IPA- smooth and creamy mouthfeel from oats and wheat, with citrus, gooseberry, and hints of white wine aromas	8	<b>Windansea Wheat</b> by Karl Strauss - 5.1% bavarian hefeweizen - hazy & unfiltered with aromas of banana & clove with a bitter finish <i>*won 11 awards, including 1st place at great american beer festival</i>	8
<b>Seacoast Pilsner</b> by Coronado Brewing - 4.9% crisp, refreshing, and highly drinkable with hop aroma and flavor	8	<b>Mango Cart Wheat Ale</b> by Golden Road Brewing- 4% light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing	8
<b>.394</b> by Alesmith Brewing Company - 6.2% pale ale - american hops with a slight bitterness & a malty finish	8	<b>Bud Light</b> - 4.2% lager - premium hop varieties provide aromas of grain with a crisp finish	6
<b>Drink This or the Bees Die "Honey Ale"</b> by Duckfoot Brewing - 6.9% honey ale - honey aroma and flavors with a nice dry finish <i>*a portion of proceeds will be donated to planet bee foundation</i>	8	<b>Stella Artois</b> - 5% belgian lager - bitter hoppy flavor with a refreshing crisp finish	7
<b>Cali Creamin' Creamsicle Vanilla</b> by Mother Earth Brewing - 5% orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet	8	<b>Modelo Especial</b> - 4.5% pilsner style mexican lager - light hop character with a well balanced taste with honey aromas	7

## WINE

### SPARKLING

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

### WHITE WINE

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

### RED WINE

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