

CHRISTMAS FEATURES

Join us on Christmas Day for our dinner menu
plus the following seasonal features:

STARTERS

MUSHROOM SOUP 9

porcini mushroom ♦ truffle cream ♦ chives

WINTER CRAB DIP 14

*dungeness crab ♦ spinach ♦ artichoke
cream cheese ♦ parmesan ♦ toasted breadcrumbs*

ENTREES

DUCK SUGO 28

duck confit ♦ pappardelle pasta ♦ pecorino

CIOPPINO 36

*scallops ♦ mussels ♦ shrimp ♦ local white fish
tomato ♦ white wine ♦ grilled bread*

HERB ROASTED PRIME RIB 48

whipped horseradish pomme purée ♦ au jus

FAMILY STYLE SIDES

POTATO AU GRATIN 10

CREAMED SPINACH 7

MAPLE JALAPEÑO BRUSSELS SPROUTS 9

HONEY BRANDY RAINBOW CARROTS 9

DESSERTS

CARROT CAKE 9

cardamom ginger frosting

EGGNOG CHEESECAKE 10

gingersnap crust ♦ abuelita whipped cream

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. A 22% service charge will be applied to all parties of 8 or more. This service charge is not considered a gratuity. Your server may receive some but not all of this service charge.

RUSTIC ROOT

APPETIZERS

- 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
- 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

- 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

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

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 FRITES** 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.

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RUSTIC ROOT

Classic Cocktails

1862 SOUR <i>gentleman jack + powered 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
1922 SIDECAR <i>hennessey vs + curaçao + lemon</i>	15
1938 MARGARITA <i>cazadores silver + curaçao + agave + lime</i>	15
1980 COSMOPOLITAN <i>absolut citron + cointreau + lime + cranberry</i>	15

RUSTIC'S ORIGINALS

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 marachino luxardo + passionfruit + lime</i>	15
ARMY CAPTAIN <i>martel vs + curaçao + french oaked black currant lime + truffle oil</i>	15
THESPIAN'S REQUEST <i>casa noble silver + curaçao + cilantro coconut milk lime</i>	16
PERCEPTION OF FASHION <i>tito's + cointreau + white grape nectar lime</i>	15

SIGNATURE COCKTAILS

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

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 subtle earthiness*

BLOOD ORANGE MINT HARD KOMBUCHA **9**
by Juneshine (16 oz)
*hard kombucha - farm fresh blood oranges from temecula, ca
and a hint of organic mint*

COORS LIGHT **8**
CORONA **9**

DOS XX **9**
GUINNESS **9**
HEINEKEN **9**

SCULPIN IPA **9**
MICHELOB ULTRA **8**

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DRAFTS

STONE DELICIOUS IPA BY STONE BREWERY - 7.7% gluten reduced, citrusy IPA with lemon drop & el dorado hops	9	MARLIN SPIKE BY BIVOUAC CIDERWORKS - 6% perfectly sweet, juicy, tropical pineapple pear cider	9
SCULPIN IPA BY BALLAST POINT - 7% hints of apricot, peach, mango and lemon	9	SPACEDUST IPA 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
BLOOD ORANGE IPA BY LATITUDE 33 - 7.3% west coast ipa - infused with blood orange and a tropical bitterness that is well balanced and refreshing	9	SALTY CREW BLONDE BY CORONADO BREWING BLONDE ALE 4.5% crisp, versatile, and refreshing	7
HARLAND HAZY IPA 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	WINDANSEA WHEAT BY KARL STRAUSS - 5.1% bavarian hefeweizen - hazy & unfiltered with aromas of banana & clove with a bitter finish *won 11 awards, including 1st place at great american beer festival	8
SEACOAST PILSNER BY CORONADO BREWING - 4.9% crisp, refreshing, and highly drinkable with hop aroma and flavor	8	MANGO CART WHEAT ALE BY GOLDEN ROAD BREWING- 4% light wheat ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing	6
.394 BY ALESMITH BREWING COMPANY - 6.2% pale ale - american hops with a slight bitterness & a malty finish	8	BUD LIGHT - 4.2% lager - premium hop varieties provide aromas of grain with a crisp finish	7
DRINK THIS OR THE BEES DIE "HONEY ALE" 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	8	STELLA ARTOIS - 5% belgian lager - bitter hoppy flavor with a refreshing crisp finish	7
CALI CREAMIN' CREAMSICLE VANILLA BY MOTHER EARTH BREWING - 5% orange vanilla cream ale - hints of vanilla and a distinct citrus cream flavor that finishes slightly sweet	8	MODELO ESPECIAL - 4.5% pilsner style mexican lager - light hop character with a well balanced taste with honey aromas	7

WINE

SPARKLING	glass	bottle	RED WINE	glass	bottle
CAMPO VIEJO Cava Brut Reserva - NV, Spain	9	34	Z. ALEXANDER BROWN Pinot Noir - 2017, California	10	36
CA' BOLANI Prosecco - NV, Veneto, Italy	9	34	BELLE GLOS "LAS ALTURAS" Pinot Noir - 2017, California	-	80
BISOL "JEIO" Sparkling Rosé - NV, Veneto, Italy	10	36	QUERCETO Sangiovese - 2017, Chianti Classico, Tuscany Italy	11	40
MUMM NAPA Sparkling Brut Reserve - NV, Napa Valley California	13	48	MELEE Grenache - 2016, California	17	75
TAITTINGER Champagne Brut - NV, Reims, France	-	85	EMMOLO Merlot - 2016, Rutherford, California	-	85
MOËT & CHANDON IMPERIAL BRUT Champagne Brut - NV, Epernay, France	20	110	SALDO Zinfandel - 2017, California	14	52
DOM PERIGNON Champagne Brut - 2009, Epernay, France	-	340	THE ARSONIST Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California	13	48
WHITE WINE	glass	bottle	LA POSTA Malbec - 2017, Mendoza, Argentina	10	36
THE PALM Rosé - 2018, Provence, France	10	36	SUBSTANCE Cabernet Sauvignon - 2017, Columbia Valley, Washington	12	44
PIERRE SPARR Riesling - 2017, Alsace, France	12	44	JUSTIN Cabernet Sauvignon - 2017, Paso Robles, California	-	62
SARTORI Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy	10	38	AUSTIN HOPE Cabernet Sauvignon - 2017, Paso Robles, California	-	158
KIM CRAWFORD Sauvignon Blanc - 2018, Marlborough, New Zealand	12	44	CAYMUS Cabernet Sauvignon - 2017, Napa Valley, California	-	220
CAKEBREAD Sauvignon Blanc - 2017, Napa Valley, California	-	80	QUPE Syrah - 2016, Central Coast, California	13	48
BLINDFOLD Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California	14	52	CHATEAU HAUT BEAUSÉJOUR Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France	-	120
FRANCIS COPPOLA DIAMOND Chardonnay - 2017, Monterey, California	10	35	OPUS ONE Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2014, Napa Valley, California	-	450
SONOMA CUTRER Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA	14	50			
THE SNITCH Chardonnay - 2017, California	-	70			

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