

NYE 2022 FEATURES

Join us on New Year's Eve for our dinner menu
plus the following holiday features:

STARTERS

- TUNA CARPACCIO** 17
bluefin ♦ basil aioli ♦ capers ♦ micro arugula ♦ lemon oil
enhancement add caviar +9
- WAGYU BEEF TARTARE** 19
shallot ♦ capers ♦ quail egg ♦ dijon aioli
grilled french bread
enhancement add bluefin sashimi +6
- FRENCH ONION SOUP** 12
melted gruyere ♦ toasted bread ♦ chives

ENTREES

- AUSTRALIAN WAGYU FILET** 65
asparagus ♦ roasted garlic pomme purée ♦ herb butter
enhancement add lobster tail +12
- VENISON OSSO BUCCO** 28
creamy white polenta ♦ forest mushrooms ♦ pearl onion
plum demi
- PAN SEARED SEA BASS** 33
forbidden rice ♦ blistered cherry heirloom tomatoes
melted leeks ♦ saffron cream ♦ caper salsa

DESSERTS

- WHITE CHOCOLATE CRANBERRY
CHEESECAKE** 12
champagne whipped cream
- CHOCOLATE ESPRESSO BROWNIE** 10
warm chocolate pecan brownie ♦ espresso ice cream
caramel sauce

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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 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.

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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>hennessy 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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