

# THANKSGIVING FEATURES

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

## STARTERS

### ROASTED KABOCHA SQUASH SOUP 10

*creme fraiche ♦ pepitas ♦ chives*

### PEAR & PECAN SALAD 12

*gem lettuce ♦ pears ♦ candied pecans  
dried cranberries ♦ blue cheese crumbles  
honey balsamic vinaigrette*

## ENTREES

### STUFFED PORK TENDERLOIN 28

*chicken sausage ♦ cherries ♦ fennel ♦ confit potatoes  
broccoli rabe ♦ chutney demi*

### OVEN ROASTED TURKEY BREAST 26

*haricots vert ♦ garlic mashed potatoes  
smoked turkey gravy ♦ cranberry chutney*

## FAMILY STYLE SIDES

### CREAMED HARICOTS VERTS 8

### CANDIED YAMS 8

### MAPLE JALAPEÑO BRUSSELS SPROUTS 9

## DESSERTS

### PUMPKIN CHEESECAKE 11

*walnut crumble crust ♦ spiced whipped cream*

### CARAMEL APPLE CREME BRÛLÉE 10

*custard filling ♦ caramelized apple*

*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 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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# RUSTIC ROOT

## Classic Cocktails

<b>1862 SOUR</b> <i>gentleman jack + powered sugar + syrup + lemon</i>	<b>13</b>
<b>1874 MANHATTAN</b> <i>bulleit rye + carpano antica + angostura bitters</i>	<b>15</b>
<b>1895 OLD FASHIONED</b> <i>maker's mark + demerara sugar cube angostura bitters</i>	<b>13</b>
<b>1909 DAIQUIRI</b> <i>bacardi + demerara syrup + lime</i>	<b>12</b>
<b>1922 SIDECAR</b> <i>hennessey vs + curaçao + lemon</i>	<b>15</b>
<b>1938 MARGARITA</b> <i>cazadores silver + curaçao + agave + lime</i>	<b>15</b>
<b>1980 COSMOPOLITAN</b> <i>absolut citron + cointreau + lime + cranberry</i>	<b>15</b>

## RUSTIC'S ORIGINALS

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

## SIGNATURE COCKTAILS

**THE BOLD AND BEAUTIFUL** 14  
*los vecinos mezcal + martini & rossi fiero  
vanilla + passionfruit + 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 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

<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 *won 11 awards, including 1st place at great american beer festival	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	6
<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	7
<b>DRINK THIS OR THE BEES DIE "HONEY ALE"</b> 8 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	<b>STELLA ARTOIS</b> - 5% belgian lager - bitter hoppy flavor with a refreshing crisp finish	7
<b>CALI CREAMIN' CREAMSICLE VANILLA</b> 8 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	RED WINE	glass	bottle
<b>CAMPO VIEJO</b> Cava Brut Reserva - NV, Spain	9	34	<b>Z. ALEXANDER BROWN</b> Pinot Noir - 2017, California	10	36
<b>CA' BOLANI</b> Prosecco - NV, Veneto, Italy	9	34	<b>BELLE GLOS "LAS ALTURAS"</b> Pinot Noir - 2017, California	-	80
<b>BISOL "JEIO"</b> Sparkling Rosé - NV, Veneto, Italy	10	36	<b>QUERCETO</b> Sangiovese - 2017, Chianti Classico, Tuscany Italy	11	40
<b>MUMM NAPA</b> Sparkling Brut Reserve - NV, Napa Valley California	13	48	<b>MELEE</b> Grenache - 2016, California	17	75
<b>TAITTINGER</b> Champagne Brut - NV, Reims, France	-	85	<b>EMMOLO</b> Merlot - 2016, Rutherford, California	-	85
<b>MOËT &amp; CHANDON IMPERIAL BRUT</b> Champagne Brut - NV, Epernay, France	20	110	<b>SALDO</b> Zinfandel - 2017, California	14	52
<b>DOM PERIGNON</b> Champagne Brut - 2009, Epernay, France	-	340	<b>THE ARSONIST</b> Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California	13	48
WHITE WINE	glass	bottle	<b>LA POSTA</b> Malbec - 2017, Mendoza, Argentina	10	36
<b>THE PALM</b> Rosé - 2018, Provence, France	10	36	<b>SUBSTANCE</b> Cabernet Sauvignon - 2017, Columbia Valley, Washington	12	44
<b>PIERRE SPARR</b> Riesling - 2017, Alsace, France	12	44	<b>JUSTIN</b> Cabernet Sauvignon - 2017, Paso Robles, California	-	62
<b>SARTORI</b> Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy	10	38	<b>AUSTIN HOPE</b> Cabernet Sauvignon - 2017, Paso Robles, California	-	158
<b>KIM CRAWFORD</b> Sauvignon Blanc - 2018, Marlborough, New Zealand	12	44	<b>CAYMUS</b> Cabernet Sauvignon - 2017, Napa Valley, California	-	220
<b>CAKEBREAD</b> Sauvignon Blanc - 2017, Napa Valley, California	-	80	<b>QUPE</b> Syrah - 2016, Central Coast, California	13	48
<b>BLINDFOLD</b> Chardonnay / Viognier / Roussanne / Marsanne Grenache Blanc / Semillon / Riesling - 2017, California	14	52	<b>CHATEAU HAUT BEAUSÉJOUR</b> Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France	-	120
<b>FRANCIS COPPOLA DIAMOND</b> Chardonnay - 2017, Monterey, California	10	35	<b>OPUS ONE</b> Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2014, Napa Valley, California	-	450
<b>SONOMA CUTRER</b> Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA	14	50			
<b>THE SNITCH</b> Chardonnay - 2017, California	-	70			

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