

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** 13
applewood smoked bacon + gouda + jack
parmesan + garlic + shallots + breadcrumbs
- SALMON POKE TARTARE** 18
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 24
chef's choice of artisan meats & cheeses
cornichons + pickled red onion + dijon mustard
marinated olives

- MEATBALLS** 14
bison & pork + mash + whiskey sauce + parmesan
- PORK BELLY** 16
molasses glaze + corn bread pudding
creamed kale
- FIRECRACKER SHRIMP** 16
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 \$8 / Shrimp \$10 / Salmon \$12

- 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** 46
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** 57
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** 27
pan seared local yellowtail + israeli couscous + avocado mousse
pickled beets
- HEIRLOOM TOMATO SPAGHETTI** 22
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 32
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** 12
white truffle oil + parmesan cheese + parsley + black garlic aioli
- POMME PUREE** 9
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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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 + powered sugar + syrup + lemon</i>	15
1874 MANHATTAN <i>bulleit rye + carpano antica + angostura bitters</i>	15
1895 OLD FASHIONED <i>maker's mark + demerara sugar cube angostura bitters</i>	15
1909 DAIQUIRI <i>bacardi + demerara syrup + lime</i>	14
1922 SIDECAR <i>hennessy vs + curaçao + lemon</i>	16
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>	17
RUSTIC OLD FASHIONED <i>rustic root's woodford reserve batch no. 6 amaro nonino + giffard banana liqueur angostura bitters</i>	16
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 15 <i>los vecinos mezcal + martini & rossi fiero vanilla + passionfruit + lime</i>	THE INDIGO BERET 16 <i>basil hayden bourbon blueberry reduction + lemon black walnut bitters</i>
A LOVER'S FLANNEL 15 <i>ketel one cucumber mint strawberry syrup + lemon + egg white</i>	THE MATRIARCH 16 <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	GUINNESS 9	DOS XX 9
CORONA 9	HEINEKEN 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 BIVOUCAC 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 BY CORONADO BREWING - 4.5% blonde ale - crisp, versatile, and refreshing	8
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	9	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
CALIFORNIA KOLSCH BY BALLAST POINT - 5.2% german style pale ale - bright flavor with hints of fruit and spice, refreshingly smooth 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	8
.394 BY ALESMITH BREWING COMPANY - 6.2% pale ale - american hops with a slight bitterness & a malty finish	9	BUD LIGHT - 4.2% lager - premium hop varieties provide aromas of grain with a crisp finish	8
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	9	STELLA ARTOIS - 5% belgian lager - bitter hoppy flavor with a refreshing crisp finish	8
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	8

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
RUFFINO ROSÉ 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
PIPER HEIDSIECK 1785 Champagne Brut - 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
WHITE WINE	glass	bottle	THE ARSONIST Petit Verdot / Malbec / Cabernet Sauv- 2016, Dunnigan Hills, California	13	48
THE PALM Rosé - 2018, Provence, France	10	36	LA POSTA Malbec - 2017, Mendoza, Argentina	10	36
PIERRE SPARR Riesling - 2017, Alsace, France	12	44	SUBSTANCE Cabernet Sauvignon - 2017, Columbia Valley, Washington	12	44
SARTORI Pinot Grigio - 2018, Friuli-Venezia Giulia, Italy	10	38	JUSTIN Cabernet Sauvignon - 2017, Paso Robles, California	-	62
KIM CRAWFORD Sauvignon Blanc - 2018, Marlborough, New Zealand	12	44	AUSTIN HOPE Cabernet Sauvignon - 2017, Paso Robles, California	-	158
CAKEBREAD Sauvignon Blanc - 2017, Napa Valley, California	-	80	CAYMUS Cabernet Sauvignon - 2020, Napa Valley, California	-	220
FRANCIS COPPOLA DIAMOND Chardonnay - 2017, Monterey, California	10	35	QUPE Syrah - 2016, Central Coast, California	13	48
SONOMA CUTRER Chardonnay - 2018, Russian River Ranches, Sonoma Coast, CA	14	50	CHATEAU HAUT BEAUSÉJOUR Cabernet Sauv / Merlot / Petit Verdot - 2015, Bordeaux, France	-	120
THE SNITCH Chardonnay - 2017, California	-	70	OPUS ONE Cabernet Sauv / Petit Verdot / Cabernet Franc Merlot Malbec - 2018, Napa Valley, California	-	450
NEYERS Chardonnay - 2018, St. Helena, California	14	54			

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DESSERTS

DESSERT

BREAD PUDDING 11

fresh berries ♦ vanilla ice cream

white chocolate magic shell ♦ raspberry coulis

CHOCOLATE POT DE CRÈME 9

dark chocolate ♦ sea salt ♦ whipped cream

chocolate pearls

PEACH COBBLER 10

almond liqueur ♦ almond crumble

peach ice cream

AFTER DINNER DRINKS

COFFEE 3

ASSORTED TEA 3

ESPRESSO 4

DOUBLE ESPRESSO 7

CAPPUCCINO 6

LATTE 6

AMERICANO 4

GRAHAM'S 13

Port - Ruby, Portugal

SANDEMAN 18

Port - 20 Year Tawny, Portugal

CHÂTEAU LARIBOTTE 13

Sauvignon Blanc/Sémillion 2011,

Sauternes, France

MONCALVINA 10

Coppo Moscato d'Asti - 2018,

Piedmont, Italy

JAVA MARTINI 14

absolut vanilia, baileys, kahlua,

simple syrup, cold brew