

RUSTIC BRUNCH

BREAKFAST MENU

<p>RUSTIC EGG PLATE 14 <i>two eggs any style + rustic breakfast potatoes + english muffin arugula salad + choice of bacon or house made sausage</i></p> <p>PORK BELLY FRIED RICE 15 <i>crispy pork belly + kimchi + furikake + sunny side egg + cilantro</i></p> <p>CHILAQUILES 16 <i>salsa verde + braised chicken thighs + tortilla strips + crème fraiche + shaved red onion + cotija, cilantro + fried local eggs</i></p> <p>VEGGIE SCRAMBLE 15 <i>roasted sweet potato & cremini mushrooms + spinach avocado + feta + rustic breakfast potatoes</i></p>	<p>AVOCADO TOAST 13 <i>toasted french bread + smashed avocado + candied serrano pickled pearl onion + everything spice + crispy capers add 2 poached eggs +3 / add smoked salmon +4</i></p> <p>DEVILED EGGS 14 <i>candied serrano + crispy bacon + roasted tomato + chives smoked paprika</i></p> <p>STEAKS & EGGS 35 <i>8oz filet mignon + two eggs any style + rustic breakfast potatoes + mustard hollandaise</i></p> <p>BREAKFAST SANDWICH 15 <i>brioche bun + arugula + house made sausage patty + mustard aioli sunny side-up egg + jarlsberg swiss + rustic breakfast potatoes</i></p>
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Eggs Benedict english muffin + mustard hollandaise + arugula + rustic breakfast potatoes

BRAISED PORK BELLY 16
cilantro + smoked paprika

SMOKED SALMON 22
pickled pearl onions + crispy capers + dill

Sweet & Savory *Ask about our Pancake of the Month!*

<p>BUTTERMILK PANCAKES 12 <i>maple syrup + butter add blueberries, chocolate chips, or bacon +3</i></p> <p>YOGURT PARFAIT 13 <i>vanilla spiced greek yogurt + house granola fresh berries + mint</i></p>	<p>ACAI BOWL 13 <i>house granola + fresh berries + banana + cocoa nibs spiced honey + toasted coconut + mint</i></p>
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LUNCH MENU

Served with choice of: house chips + tomato soup + cole slaw + side salad
Substitute: parmesan fries +2 + truffle fries +4

<p>RUSTIC SMASH BURGER 18 <i>double patty + aged cheddar + romaine + tomato RR sauce + brioche bun add avocado, bacon, or sunny side egg +2 substitute beyond burger +2</i></p> <p>GREEK CHICKEN WRAP 16 <i>sun-dried tomato tortilla + grilled chicken breast + romaine roasted olives + garlic hummus + cucumber + marinated tomatoes + feta + greek dressing</i></p>	<p>SPICY FRIED CHICKEN SANDWICH 19 <i>buttermilk brined chicken breast + buffalo glaze + coleslaw dill pickles + tomato + brioche bun</i></p> <p>RUSTIC GRILLED CHEESE 16 <i>grilled sour dough + american + mozzarella + cheddar roasted tomatoes + crispy bacon</i></p>
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SALADS

add chicken +8 / shrimp +10 / salmon +12

KALE CAESAR 14
baby kale + shaved parmesan + roasted tomatoes pine nuts + sour dough croutons + caesar dressing

WEDGE 15
baby iceberg + roasted tomatoes + blue cheese crumbles + crispy bacon + creamy ranch + chives

DRINKS

COFFEE	3
ASSORTED TEA	4
ESPRESSO	4
DOUBLE ESPRESSO	7
CAPPUCCINO	6
LATTE	6
AMERICANO	4
JUICES	4
<i>orange, cranberry</i>	
<i>pineapple, grapefruit</i>	

WI-FI AVAILABLE // #RUSTICROOT

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.

BUBBLES & BERRIES TRAYS: served with assortment of fresh berries
three fruit purées
three fruit juices

Campo Viejo Cava 40
Two bottle tray \$65

Mumm Napa Brut 58
Two bottle tray \$106

Ruffino Sparkling Rosé 45
Two bottle tray \$70

Moët & Chandon Imperial Brut 120
Two bottle tray \$230

Dom Pérignon 2009 Brut 360
Two bottle tray \$710

Perrier-Jouët Grand Brut 96
Two bottle tray \$182

Classic Cocktails

1862 SOUR 15
maker's mark ♦ powdered sugar ♦ syrup ♦ lemon

1874 MANHATTAN 15
rittenhouse rye ♦ carpano antica ♦ angostura bitters

1895 OLD FASHIONED 15
gentleman jack ♦ demerara sugar cube ♦ angostura bitters

1909 DAIQUIRI 14
bacardi ♦ demerara syrup ♦ lime

1922 SIDECAR 16
hennessy vs ♦ grand marnier ♦ lemon

1938 MARGARITA 15
cazadores silver ♦ curacao ♦ lime

1980 COSMOPOLITAN 15
absolut citron ♦ cointreau ♦ lime ♦ cranberry

RUSTIC'S Classics

DR. JERRY'S ROYAL FLUSH 18
knob creek ♦ cherry vanilla tobacco syrup ♦ lemon
walnut and cherry bitters

IMPRESSING CHURCHILL 16
buffalo trace ♦ hennessey vs ♦ carpano antica
fig saba ♦ orange bitters

RUSTIC OLD FASHIONED 16
rustic root's woodford reserve batch no. 6
amaro nonino ♦ giffard banana liqueur ♦ angostura bitters

THE SUN ALSO RISES 15
sailor jerry spiced rum ♦ giffard apricot liqueur
maraschino luxardo ♦ passion fruit ♦ lime

ARMY CAPTAIN 15
martel vs ♦ curacao ♦ french oaked black currant
lime ♦ truffle oil

RUSTIC REFRESHER 16
patrón silver ♦ spiced agave ♦ fresh watermelon
& strawberry purée ♦ fresh lime

PERCEPTION OF FASHION 15
tito's ♦ cointreau ♦ white grape nectar ♦ lime

Signature
COCKTAILS

THE BOLD AND BEAUTIFUL 15
los vecinos mezcal ♦ martini & rossi fiero ♦ vanilla
passion fruit ♦ lime

A LOVER'S FLANNEL 15
ketel one cucumber mint ♦ strawberry syrup
lemon ♦ egg white

SEASONAL RED WINE SANGRIA 12 / 36
red wine ♦ spiced tea ♦ honey ♦ blood orange
fresh berries

STRAWBERRY SHORTCAKE SANGRIA 12 / 36
white wine ♦ strawberry ♦ vanilla vodka ♦ fresh lime

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

JAVA MARTINI 14
absolut vanilla ♦ baileys ♦ kahlua ♦ simple syrup
cold brew

ENDLESS SUMMER

svedka mango ♦ sancerre wine ♦ white tea ♦ fresh cardamom

Served as a Slushy 15

Bloody Marys & More 13

PICK YOUR STYLE

RUSTIC MARY
bacon salt rim ♦ lime juice
bloody mary mix

SPICY MARY
tajin rim ♦ habanero bitters
cucumbers ♦ jalapeño
bloody mary mix

PICKLED MARY
salted rim ♦ pickle juice
bloody mary mix

RUSTIC MICHELADA
tajin rim ♦ corona ♦ clamato
habanero bitters ♦ lime juice

PICK YOUR LIQUOR

Choose one: TITO'S VODKA, LOS VECINOS MEZCAL, GHOST SPICY TEQUILA, CAZADORES TEQUILA