

RUSTIC ROOT

APPETIZERS

- SOUTHERN CORN FRITTERS** 12
lump crab meat + serrano tartar sauce
- MAC 'N CHEESE** 13
*applewood smoked bacon
smoked cheddar + jack parmesan +
breadcrumbs*
- SALMON POKE TARTARE** 18
*shallots + honey ponzu + green onion
avocado + sesame cracker*
- HEIRLOOM TOMATO BURRATA** 16
*heirloom tomato salad + herb oil
aged balsamic + fried bread*
- MEATBALLS** 14
*bison & pork + mashed potatoes
whiskey sauce + shaved parmesan*
- PORK BELLY** 16
brandy molasses glaze + white cheddar grits
- FIRECRACKER SHRIMP** 16
*sriracha aioli + sweet and spicy mango sauce
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

- WATERMELON SALAD** 15
*arugula + watermelon + persian cucumber
radish + feta cheese + mint + hemp seed
toasted pine nuts + citrus ginger vinaigrette*
- KALE CAESAR SALAD** 14
*baby kale + oven roasted tomatoes
shaved parmesan + toasted pine nuts
croutons + house caesar*
- WEDGE SALAD** 15
*baby iceberg lettuce + oven roasted tomatoes
crispy bacon + blue cheese + chives
creamy herb vinaigrette*
- VEGAN BOWL** 16
*baby kale + quinoa + roasted sweet potato
radish + persian cucumber + crispy chickpeas
tahini vinaigrette*

MEATS & BIRDS

- BONE-IN PORK CHOP** 38
*grilled broccolini + roasted sweet potato + whiskey cream demi glaze
shaved fennel salad*
- FILET FRITES** 46
*8oz grilled filet mignon + blue cheese butter + truffle fries + pickled onions
truffle aioli*
- "RFC" RUSTIC FRIED CHICKEN** 24
*butter milk brined chicken thighs + cheddar & roasted chili corn bread
coleslaw + spicy honey*

- TEXAS TABLE SMOKED TOMAHAWK** 58
*16 oz prime bone-in ribeye + parmesan potato stack + sherry roasted onions
red wine demi*

- MARY'S ROASTED HALF CHICKEN** 30
*fried brussels sprouts + roasted olives + roasted garlic pomme purée
pistachios + fried sage + red wine demi glaze*

SEAFOOD & PASTA

- ROASTED SALMON** 33
*purple potato puree + sautéed spinach + roasted cauliflower + peas
pickled mustard seeds*

- MAINE SEARED SCALLOPS** 36
*cauliflower puree + roasted cauliflower + pomegranate grape relish
cilantro*

- HEIRLOOM TOMATO SPAGHETTI** 22
*spaghetti pasta + tomato confit + green garlic puree + orange gremolata
breadcrumbs*

- LOUISIANA SHRIMP & GRITS** 26
*white shrimp + mushrooms + tasso ham + scallions + roasted tomatoes
aged white cheddar grits*

- WILD BOAR BOLOGNESE** 27
fusilli pasta + shaved parmesan + basil

- Lobster Pappardelle** 32
*pappardelle pasta + oven roasted tomatoes + spinach + corn + chili flake
sherry cream + breadcrumbs + espelette + basil*

SIDES

- ROASTED BRUSSELS SPROUTS** 10
bacon + shaved parmesan + garlic butter + spicy honey
- IDAHO TRUFFLE FRIES** 11
white truffle oil + parmesan cheese + parsley + truffle aioli
- POMME PUREE** 9
yukon potatoes + butter + roasted garlic
- CHARRED BROCCOLINI** 9
chili flakes + sea salt + roasted olives + pistachio
- CHEDDAR & ROASTED CHILI CORN BREAD** 8
spiced honey + garlic & herb butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WI-FI AVAILABLE // #RUSTICROOT // #RMDGROUP

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.